



U.S. Food and Drug Administration
Protecting and Promoting Public Health

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Broad Mitigation Strategies



Broad Mitigation Strategies

- Basic security measures implemented facility and/or company-wide to provide foundational support for the food defense plan
- Includes security measures related to the facility, personnel, and management
- Are not dependent on conducting a vulnerability assessment



Broad

Mitigation Strategies

- Simple and intuitive
- Broadly applied
- Almost universally applicable
- Focused on security or preventive measures within a facility

Focused

Mitigation Strategies

- May or may not be simple
- Applied after a vulnerability assessment
- Targets a specific vulnerable process step



Broad

Mitigation Strategies

Examples

- Fence or other perimeter protection
- Locks on doors
- Employee training
- Visitor policy
- Different colored uniformed for employees
- Securing chemicals or cleaning supplies

Focused

Mitigation Strategies

Examples

- Extra controls for “work in process” materials
- Restrict access to ingredient handling areas



Broad Mitigation Strategies

- Facility-based
- Reduce the accessibility of the entire facility
- Control people
- Address logistics and production
- Train employees



Broad Mitigation Strategies

Outside Security

- Property Perimeter
- Building Perimeter
- Vehicles

General Inside Security

- Facility/Plant
- Utilities
- Laboratory
- Process Computer Systems



Broad Mitigation Strategies

Logistics and Storage Security

- Suppliers and Vendors
- Incoming Shipments
- Outgoing Shipments
- Live Animals
- Returned Products/Goods
- Ice/Water/Processing Aids
- Storage/Warehouse
- Hazardous Materials/Chemicals



Broad Mitigation Strategies

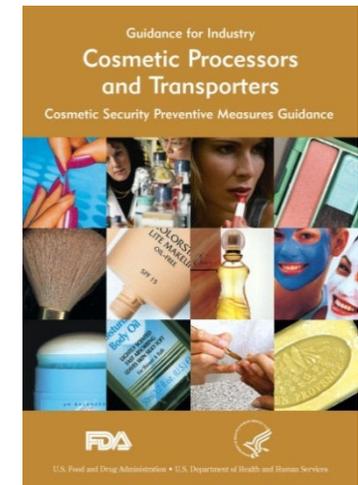
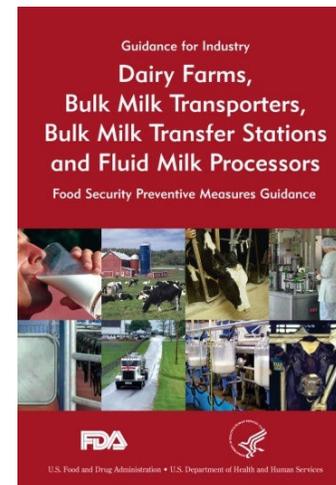
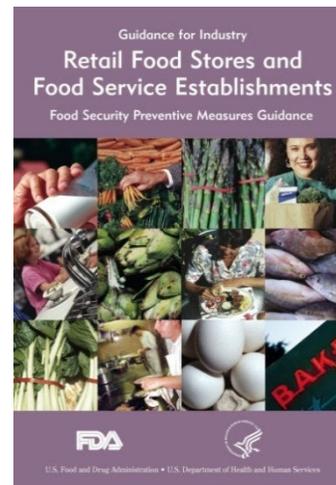
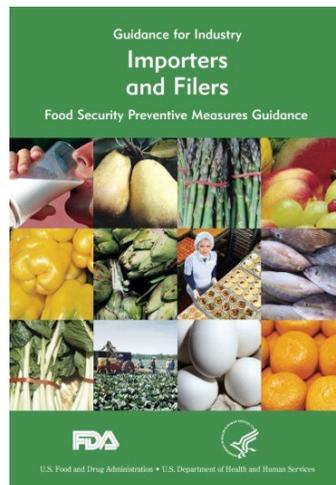
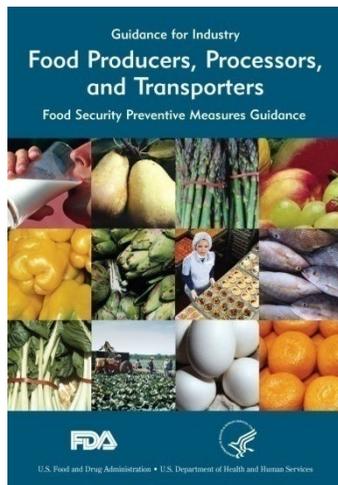
- **Management**
 - Personnel Security
 - Food Defense Plan

Exercise A: Assessing Broad Mitigation Strategies



FDA Food Defense Guidance

1. Food producers, processors and transporters
2. Importers and filers
3. Retail food stores and food service establishments
4. Dairy farms, transporters, processors
5. Cosmetic processors and transporters





ALERT

- Targeted to regulators and supervisors
- Identifies 5 key food defense points:
 - **A**ssure
 - **L**ook
 - **E**mployees
 - **R**eport
 - **T**hreat

In today's world it is important to be **ALERT** to protect your business.

A How do you **ASSURE** that the supplies and ingredients you use are from safe and secure sources?

L How do you **LOOK** after the security of the products and ingredients in your facility?

E What do you know about your **EMPLOYEES** and people coming in and out of your facility?

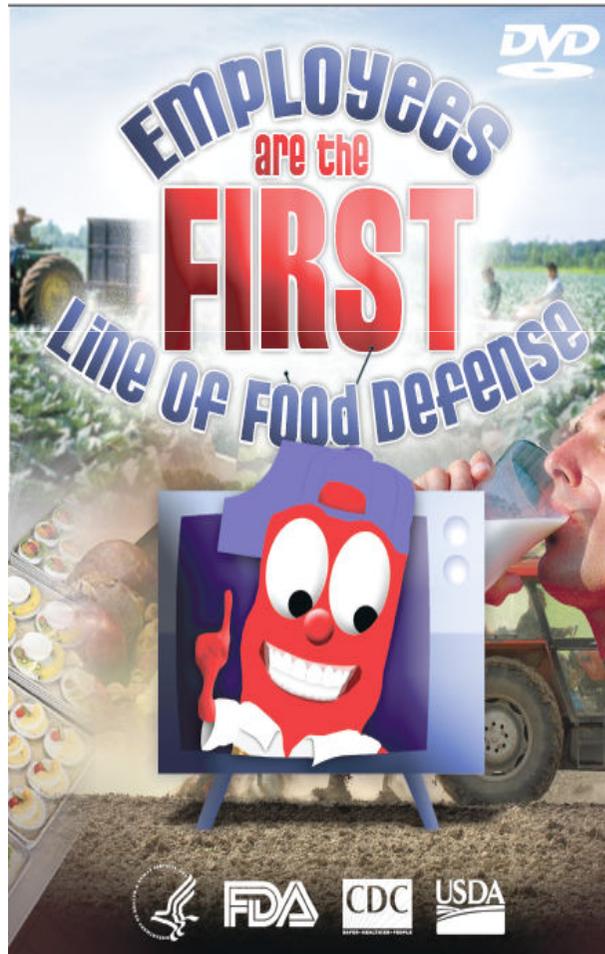
R Could you provide **REPORTS** about the security of your products while under your control?

T What do you do and who do you notify if you have a **THREAT** or issue at your facility, including suspicious behavior?

ALERT FOOD DEFENSE
AWARENESS



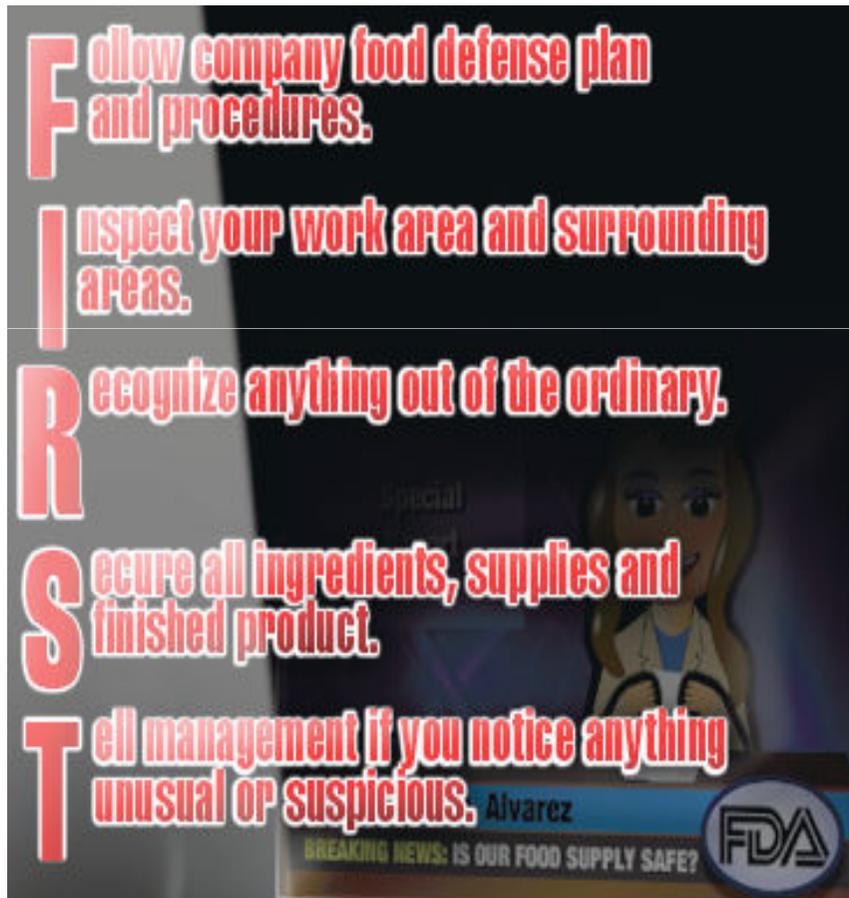
Employees FIRST



- Employee training program designed to educate front line workers
 - **FIRST** line of defense in preventing intentional contamination of the food supply



Employees FIRST



- Training kit is available on-line:
 - Handouts
 - Presentations
 - Video





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Questions?