Food Security

• The systems in place to reduce foodborne pathogens are the same systems that will assist us in preventing or responding to a terrorist attack.

• Especially critical is our reliance on science-based approaches to solving public health problems.
Main Message

- *No evidence* that food is a target
- It is *possible* to use food as a vehicle
- That’s why we’re concerned
- That’s why we need to be prepared
Food Security

Overall Goal: Preserve Safety and Security of U.S. Food Supply

- Anticipate
- Respond
- Deter
Anticipate

• Threat Assessments
Anticipate

• Threat Assessments
  – Batelle study
  – Internal (CDC list and food commodity processing)
  – IFT Study
Bacterial Threat Agents*

**Category A**
- *Bacillus anthracis* (anthrax)
- *Yersinia pestis* (plague)
- *Francisella tularensis* (tularemia)

**Category B**
- *Coxiella burnetti* (Q fever)
- *Brucella* species (brucellosis)
- *Bukholderia mallei* (glanders)
- *C. perfringens* epsilon toxin
- *S. aureus* enterotoxin B

**Category C**
- Multidrug-resistant tuberculosis

*CDC*
Viral Threat Agents*

- **Category A**
  - Viral hemorrhagic fever
  - Lassa fever
  - Rift Valley fever
  - Ebola hemorrhagic fever
  - Marburg hemorrhagic fever
- **Category C viral agents**
  - Hantavirus
  - Nipah virus (encephalitis)
  - Yellow fever

*CDC
Anticipate

- Threat Assessments
- Intelligence Gathering
Anticipate

- Threat Assessments
- Intelligence Gathering
- Operational Risk Management
Food Safety and Security: Operational Risk Management

November 2001
Food Safety and Security: Operational Risk Management

- Identify the Hazards
- Assess the Risk
- Analyze Risk Control Measures
- Make Control Decisions
- Implement Risk Controls
- Supervise and Review
Respond

- Emergency Response Exercise(s)
- Lab Capacity/Surge Capacity (LRN)
- Public Information Strategy
Deter/Prevent

• Guidance to Industry
Food Security Guidance

• January 9, 2002
• Food Producers, Processors, Transporters, and Retailers
• Importers and Filers
• www.cfsan.fda.gov/~dms/guidance.html
Food Security Guidance

- Management of the food security system, including investigation of suspicious activity
- Restricting access for visitors
- Improving the physical security of the grounds and buildings
- Securing laboratory facilities
- Securing hazardous chemicals
Food Security Guidance

• Screening, identifying, training, supervising, and restricting access for employees, including drivers and contractors
• Securing critical data systems, including ordering and distribution
• Improving the security of incoming raw materials, packaging, and water and products shipped to or distributed by the firm
Food Security Guidance

• Improving the security of finished products that are shipped from the facility
• Developing terrorist response and recall strategies
• Self-evaluation of the facility’s food security system
Deter/Prevent

- Guidance to Industry
- Imports
Deter/Prevent

• Guidance to Industry
• Imports
• Laboratory Testing and Methods Development
New Legislative Authorities
Bioterrorism Preparedness and Response Act of 2002

- Registration
- Maintenance of Records
- Administrative Detention
- Prior Notice of Imported Food Shipments
Bioterrorism Preparedness and Response Act of 2002 – cont’d

- Debarment (importers)
- Marking of Refused Imports
- Grants to States
- Authority to Commission Other Federal Officials
Strengthen Communication and Coordination
Strengthen Communication and Coordination

• Meetings with consumer groups, industry and other federal agencies
• 50-state conference calls
• Food Threat Preparedness Network (PrepNet)
What We Have Going for Us

• Capability and know-how
• Positive relationship with industry
• History of successfully responding to challenges
• Recent successes on food safety
• Public trust/Employee esprit-de-corps
Conclusion

- Food safety and food security are closely related.
- FDA is increasing its vigilance.
- We need to be prepared for what is reasonably foreseeable.
Conclusion (cont’d)

• We need to recognize that unexpected things may also happen.
• We need to have the flexibility to respond swiftly and effectively.
Suspect product tampering or any food contamination of an FDA regulated product...

FDA 24 h emergency # 301-443-1240

or

LOCAL FDA District Office: listed at FDA’s website (www.fda.gov)