

# THE BEST OFFENSE IS A GOOD (FOOD) DEFENSE

## BE **A.L.E.R.T.**

The best way to protect food is to make it as difficult as possible for someone to tamper with it.

**A** **ASSURE** the supplies and ingredients you receive are safe. You should use only known, appropriately licensed, certified or permitted (where applicable) contract manufacturing and packaging operators, and sources for all incoming materials, including ingredients, compressed gas, packaging, labels, and research/development materials.



**L** **LOOK** after the security of the products and ingredients in your facility. It is important to implement a system for receiving, storing and handling distressed, damaged, returned, or reworked products that minimize their potential for being compromised or to compromise other products (e.g., destroy products that are unfit for human or animal consumption; products with illegible codes; products of questionable origin; and products returned by consumers to retail stores).



**E** **EMPLOYEES** who have access to food ingredients, packaging, and food products can be a possible threat. Conduct background checks on staff (including seasonal, temporary, contract, and volunteer staff, whether hired directly or through a recruitment firm) as appropriate to their position, considering candidates' access to sensitive areas of the facility and the degree to which they will be supervised.



**R** **REPORT** on and be accountable for the security measures you take to protect your food supply. Periodically evaluate the effectiveness of your Food Defense Plans. You should strive to review and verify these plans, at least annually, revising them accordingly, and keeping this information confidential (e.g., use knowledgeable in-house or third party staff to conduct tampering or other malicious, criminal, or terrorist action exercises and mock recalls and challenge computer security systems).



**T** **THREATS** discovered at your facility require that you notify appropriate regulatory authorities. Hold any product that you believe may have been affected. If you encounter an incidence of intentional contamination or if you believe a product has been tampered with, hold the product in a secure area and notify the proper authorities.

