

Food Defense Plan for Slaughter and Processing Plants

(Your plant's name) _____

After completing a food defense self-assessment, copy any potential vulnerability you have identified into the second column of the table below and then list what food defense measures you plan to use to reduce them.

Area	Identified Vulnerability	Planned Defense Measure to Counter Vulnerability
Outside Security		
Inside Security		
Slaughter/Processing Security		
Storage Security		
Shipping/Receiving Security		
Water/Ice Security		
Personnel Security		
Mail Handling Security		

Once you have a written Food Defense Plan, these questions will help you to ensure that it is functional and up-to-date.

	Yes	No	N/A
Is there a designated person or team to implement, manage and update the Food Defense Plan?			
Have appropriate personnel been trained in food defense?			
Do you conduct regular food defense drills?			
Is the Food Defense Plan reviewed (and revised if necessary) periodically?			
Are the details of food defense procedures kept confidential?			
Is the emergency contact information for local, state, and federal government homeland security authorities and public health officials included in the food defense plan? (Helpful information is provided at the following website: State contact list: www.whitehouse.gov/homeland/contactmap.html)			
Is the contact information reviewed and updated regularly?			
Have you or someone in your plant initiated contact with these authorities?			
Are procedures for responding to <u>threats</u> of product contamination included in the plan?			
Are procedures for responding to <u>actual incidents</u> of product contamination detailed in the plan? (Helpful information is provided at the following website: http://www.state.tn.us/agriculture/security/fsig.html)			
Does the plan have procedures to ensure that adulterated or potentially harmful products are held at the plant?			
Does the plan have procedures for safe handling and disposal of contaminated products according to your local EPA authorities?			
Are employees encouraged to report signs of possible product contamination, unknown or suspicious persons in the facility, or breaks in the food defense system?			
Does the plan contain evacuation procedures? (Helpful information is provided at the following website: www.osha.gov/dep/evacmatrix/index.html)			
Are procedures in place to restrict access to the facility to authorized personnel only during an emergency?			
Does the facility have a documented recall plan that is updated regularly and ensures the segregation and proper disposition of recalled products?			