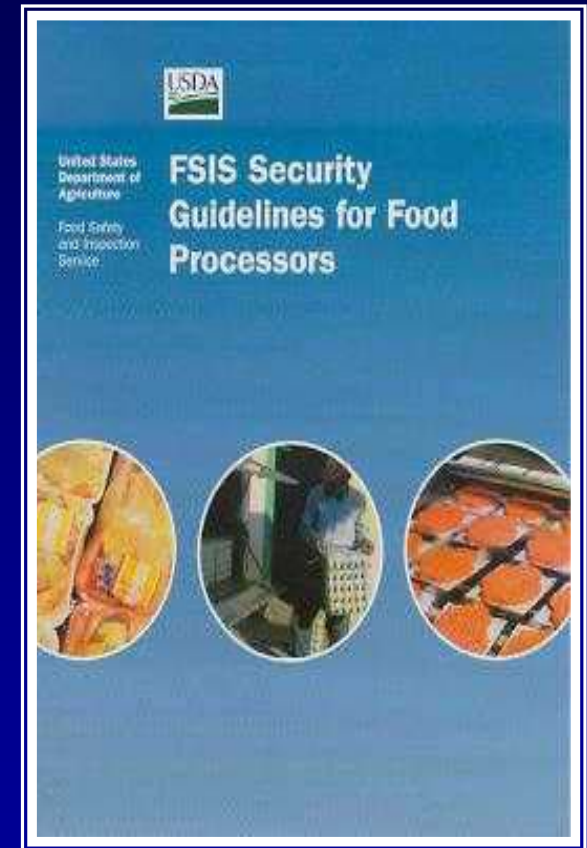


***Let's Complete A
Self-Assessment***

Food Security Guidelines

- ✦ **FSIS Food Security Guidelines for Food Processors - May 2002**
 - Provide plants with guidance on ensuring security of their operation
- ✦ **Website:**
http://www.fsis.usda.gov/food_security_and_emergency_preparedness/security_guidelines/index.asp



Industry Self-Assessment

✦ Checklist

- Based on the Food Security Guidelines and FSIS vulnerability assessments
- Tool for plants to use to assess the security of their operations
- **NOT Regulatory**

Checklist

✦ **Nine Sections**

- Series of Yes/No questions
- “N/A” can be checked for questions non-applicable to an establishment

Checklist Responses

✦ “Yes” Responses

- Adequate preventive measures

✦ “No” Responses

- Determine vulnerability or weakness

Elements of the Checklist

- ✦ **Plan Management**
- ✦ **Outside Security**
- ✦ **Inside Security**
- ✦ **Slaughter and Processing Security**

Elements of the Checklist (cont.)

- ✦ **Storage Security**
- ✦ **Shipping and Receiving Security**
- ✦ **Water and Ice Security**
- ✦ **Mail Handling Security**
- ✦ **Personnel Security**

It's Easy

- ✦ **The assessment is the basis of your Food Security Plan**
- ✦ **Outside Security exercise**

Outside Security



Use of the checklist

- ✦ **Provides establishments way to assess security of operations**
 - **Protects establishment**
 - **Protects public health**

Any Questions?

