

Strategic Partnership Program Agroterrorism (SPPA) Initiative

A Joint Effort of the FBI, DHS, USDA, and FDA
to help secure the Nation's food supply

KEY CRITERIA FOR SITE VISITS (V = Validate, I = Initiate)

A.) USDA's Criteria for Site Visits

Pre-Harvest

- Aquaculture Production Facility – I
- Beef Cattle Feedlot – V
- Cattle Stockyard/Auction Barn – I
- Citrus Production Facility – I
- Corn Farm – I
- Dairy Farm – I
- Poultry Farm – I
- Rice Mill – I
- Seed Production Facility – I
- Soybean Farm – I
- Swine Production Facility – V
- Veterinary Biologics Firm – I

Post-Harvest

- Deli meats processing – V
- Grain elevator and storage facility – I
- Grain export handling facility – I
- Ground beef processing facility – V
- Hot dog processing – V
- Import reinspection facilities – V
- Liquid eggs processing – V
- Poultry processing – V
- Retailers (further processing on-site) – I
- School food service central kitchens – I

Related Industries

- Transportation companies – I
- Warehouses – I

B.) FDA's Criteria for Site Visits

- Animal by-products – I
- Animal foods/feeds – I
- Baby food – I
- Breaded food, frozen, raw – I
- Canned food, low acid – I
- Cereal, whole-grain, not heat treated – I
- Deli salads – I
- Dietary supplement, botanical, tablets – I
- Entrees, fully cooked –
- Flour – I
- Frozen packaged entrees – I
- Fruit juice – V
- Gum Arabic (ingredient – I
- High fructose corn syrup (ingredient) – I
- Honey – I
- Ice cream – I
- Infant formula – V
- Milk, fluid – V
- Peanut butter – I
- Produce – I
 - Fresh
 - Cut, modified atmosphere packaged
- Retail setting – I
- Seafood, cooked, refrigerated, ready-to-eat – I
- Soft drink, carbonated – I
- Spices – I
- Vitamin/Micro-ingredient premixes/flavors – I
- Vitamins, capsules – I
- Water, bottled – V
- Yogurt – I

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