

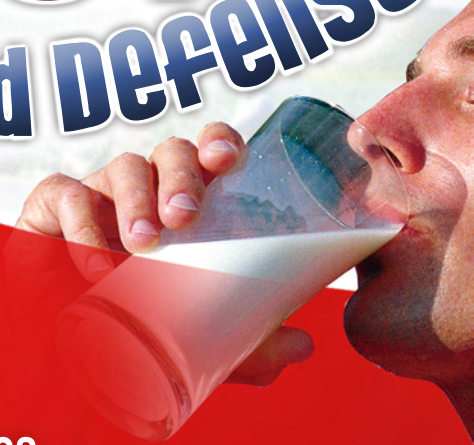


# EMPLOYEES are the **FIRST** Line OF FOOD DEFENSE

Employees FIRST is a food defense awareness initiative for employees that food industry management can include in their ongoing food defense training programs.

Employees FIRST educates front-line food industry workers from farm to table about the risk of intentional food contamination and the actions they can take to identify and reduce these risks, including:

- F** - Follow company food defense plan and procedures
- I** - Inspect your work area and surrounding areas
- R** - Recognize anything out of the ordinary
- S** - Secure all ingredients, supplies and finished product
- T** - Tell management if you notice anything unusual or suspicious



The Employees FIRST tool kit includes an entertaining and informative animated 12-minute DVD and a 4-color poster that can be hung in work areas to reinforce the initiative. This tool kit is available in both English & Spanish.

Employees FIRST Learning Objectives:

- Increase food defense awareness
- Define and explain the five parts of the Employees FIRST initiative

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View the Employees FIRST DVD online and obtain other information on food defense at <http://www.cfsan.fda.gov/fooddefense>

