

Keep America's Food and Agriculture Safe

You are on the front line of defense for protecting America's food. Since Sept. 11, 2001, USDA has intensified work with Federal, State and local authorities to bolster the protections for our food supply from the farm to the table. Here are some ways you can help:

Plan

Plan ahead to know what to do in an emergency.

- Develop an emergency response plan, with a coordinator and team members. Make sure each member understands his or her responsibility.
- Regularly conduct emergency drills; post evacuation procedures prominently.
- Identify areas or activities where threats might occur. Increase security in these areas.
- Be sure the plan includes ways to correct potential safety threats.

Educate

Tell all employees and customers about your emergency procedures.

- Include all employees in emergency response drills; tell employees about any changes to the plan.
- Be sure that employees know how and where to report potential threats.
- Provide customers with visual references, such as posters and signs, about emergency procedures.

Secure

Keep delivery, storage, preparation, and service areas secure.

- Carefully watch all access points to prevent entry by any unauthorized people.
- Restrict all deliveries to scheduled times. Make sure employees are aware of delivery schedules and monitor all arrival and departure times.
- Keep an accurate inventory of all equipment, food, ingredients, utensils, and supplies.
- Secure areas where food is held, prepared, portioned, and served.
- Secure all chemicals, cleaning agents, and other non-food items. Monitor the areas where they are kept.
- Schedule regular security inspections of all areas, equipment, food, ingredients, and supplies.



Monitor

Inspect all food packages and food items. Don't leave anything used in food service operations unattended.

- Carefully monitor all deliveries and examine all packages.
- Check all equipment, food, ingredients, utensils, and supplies regularly for tampering.
- Monitor all items used in food service carefully.
- Keep unauthorized people away from food storage, preparation, holding, and serving areas.
- Never leave food unsecured or unattended at any stage of delivery, storage, preparation, or service.
- Encourage employees to monitor the facilities and staff and report anything unusual.

Report

Report any suspicious activity.

- Encourage employees to report any unusual or suspicious activity or any unauthorized or unfamiliar people in restricted access areas or near the food service facility.

**If you see anything suspicious,
call your local officials.**

(Fill in your local emergency information here.)

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**Safety is
always top
priority!**



United States Department of Agriculture
September 2002
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