

Food Defense Plans: Perspectives From a 3rd Party Auditor 26 August 2020

Mission

To positively impact the food supply chain, by

- Promoting food integrity
- Equipping our clients with knowledge
- Supporting the delivery of safe, high-quality food every day



Meet the Speaker



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Food Defense And FSMA



Food Defense

- Traditional or Pre-FSMA
 - Site security
 - Sensitive infrastructure
 - Food
 - Workplace issues
- FSMA
 - Wide scale
 - Insider
 - Prevention focused





Observations: Understanding the Plan

- Corporate/Consultant developed plans
 - Understanding why this is needed/required
 - Not facility specific
 - Example: Bulk Liquid Receiving





Observations: Inherent Characteristics

- Defined in draft guidance
 - Must happen for the process to work
 - Not easily changed
- Has led to unrealistic assessments of processing steps
 - Employees always in the area
 - Lunch, breaks, weekends
 - Hold over product
 - Decrease start up time





Observations: Qualified Individuals

- Trained, Educated, Experienced
 - Roles and responsibilities
 - Specific tasks
 - Documented
 - Security contractors
 - Temporary/seasonal employees
 - Promotions/departures





Observations: Considering Insiders

- Food Safety Professionals
 - Training and education
 - Highest risk is insider
 - Difficult to imagine
 - Lone employee at a processing step
 - Contractor, maintenance, QA functions





Observations: Pandemics, COVID-19

- Unfortunate event, positive impact
 - Employee access/positive identification
 - Enhanced see something say something
- Visitor/Contractor management
 - Exclusion
 - Monitored/Escorted
 - Re-analyzed



Observations: Re-analysis

- Changes require a review
 - Regulatory requirements
 - Procedural changes due to pandemic
 - No changes required
 - Reduced vulnerability
 - 3rd Party audit requirements
 - Significant changes
 - Positive trend





