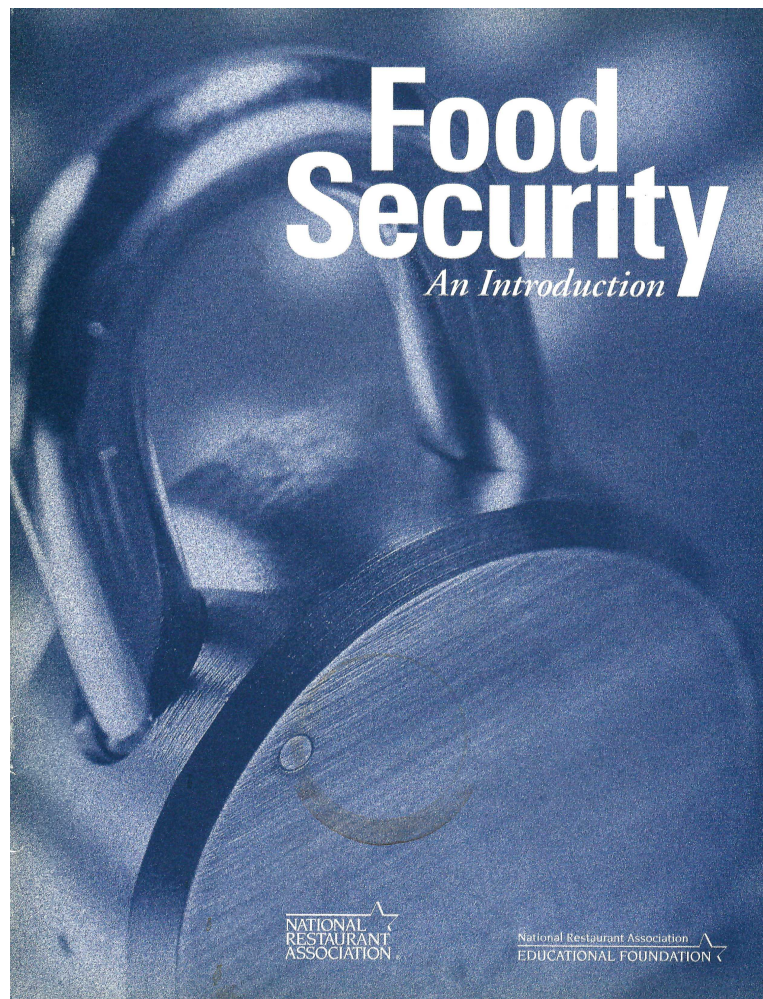# National Restaurant Association Approach to Food Security

Food Security

- Historically

    - Primary emphasis on food safety at the retail level

    - Focus on the variety of food establishments in the U.S.

    - Shifting focus on risk-based food safety planning

    - First effort made in 2003 with food security publication

Food Security

- Our Food Security Plan

    – Help restaurants understand the difference between food safety and food security;

    – What are threats to food security in restaurants – updated to today.

    – Development of work groups to plan

    – Ensuring security and confidentiality of data

Food Security

- The Core of the Original Plan is Solid

    - Identify and assess potential threats;

    - Analyze threat control measures and establish management controls or procedures to to eliminate/reduce threats and risks;

    - Implement control measures and monitoring at each critical exposure point;

    - Corrective action – After Action Review and Planning

Food Security

- Tools for the industry – Food Security Checklist

Appendix I—Initial Food Security Checklist

The checklist on the following page can help operators and work groups conduct their own food security threat surveys. For each question listed, mark an answer of "Yes," "No," or "N/A" (N/A = Not Applicable). *Keep in mind that all items might not apply to every operation.*

Once you have completed this checklist, make note of those questions to which you answered "No." Use the *TEAM* approach to then assess the potential threats related to those items, and develop a plan to address those threats, where appropriate.

Human Elements—General Procedures	YES	N/A	NO
Does the operation follow a prescribed procedure for obtaining applicants for potential employment?			
If you use an outside hiring firm to recruit employees, are its recruitment methods known?			
Are there specified procedures for screening employees working at the facility? Are work references, addresses, and phone numbers supplied by the employee on the application form verified by management? Are there other protocols in place, such as criminal background checks? (Tip: Consult local courthouse records for any history of criminal activity.)			
Is there a waiting period during verification of new employees' application information?			
Is there a system for employee identification, such as photo-identification cards, badges, or uniforms?			
Does the orientation program for new employees include emergency procedures for dealing with various situations, such as evacuation routes, bomb threats, chemical spills, suspected wrongdoing or product tampering, and other security threats?			
Does each area keep a roster of employees working on any given day? Is this list posted?			
Is there a specific procedure for entrance into the facility by employees reporting for work?			
Are restrictions in place for employees exiting the facility during normal hours of employment?			
Are there restrictions or other procedures regarding employees who enter or exit the facility outside normal hours of work?			
Are there procedures or restrictions for visitors of employees?			
Are there rules prohibiting employees from bringing packages or equipment into the facility or into certain areas within the restaurant? Are procedures in place to enforce these rules?			
Are storage facilities provided for employees' personal items? If storage facilities are secured with locks, do company procedures state that the management has access to these lockers?			

Key Topics:

- Human Elements
- Interior Elements – General
- Interior Elements – Incoming Products and Supplies
- Interior Elements – Transport/Security
- Interior Elements – Preparation and Work Areas
- Exterior Elements

Food Security

- Tools for the industry – Management Threat Control

Appendix II—Management Threat-Control Measures

Below is a list of possible threat-control measures that an operator might consider implementing. Use this list as a guide when creating threat-control measures at your operation. *Keep in mind that all items might not apply to every operation.*

Human Elements

Learn about your employees—ask for references, verify references, and check identification.

Train employees in food security and establish food security awareness with all employees.

Train your employees to report any suspicious activity.

Establish a system to identify employees on duty. Only on-duty employees should be allowed in work areas.

Establish rules for the opening of the back door—determine those employees that are authorized to open these doors and under what circumstances.

Restrict customer and non-employee access. Keep them out of food production areas.

Allow employees to bring only essential items to work. These items might include uniforms, name badges, and anything else necessary for job functions.

Consider a two-employee rule during food preparation—no single employee should be allowed in a production area by him/herself. Having more than one employee around is a built-in check system.

Supervise and survey production areas on a regular basis. This can be accomplished via video cameras, windows, other employees, or management.

Interior Elements

Limit access to doors, windows, roofs, and food storage areas. Good lighting is important too.

Keep food display, storage, and kitchen entrances and exits controlled or under surveillance.

Eliminate hiding places in all areas of the operation. Make sure there are no places for an intruder to hide until after working hours.

Identify and inspect all incoming food items, and never accept suspect food. Have a specific food inspection program in place, and make sure that employees are familiar with it.

Restrict traffic in food prep and food storage areas.

Monitor all customer self-service food items, such as salad bars, condiments, and exposed tableware.

Key Topics:

- Human Elements
- Interior Elements
- Exterior Elements

Food Security

- The Future Plan