

# **Federal Compliance and Security**

## **Mission Critical -Facility Access under the Food Safety Modernization Act**

**Christina Astorga**

**Food Safety & Quality System, LLC**

# Food Defense vs. Food Safety

- Food Safety addresses accidental contamination of food products during storage and transportation
  - Biological
  - Physical
  - Chemical
- Food Defense reduces the chances of the food supply chain from being contaminated intentionally
  - Biological
  - Chemical
  - Other harmful agents



# Vulnerability Awareness

- Food defense has economic, health, societal, psychological, and political significance.
- Deliberate contamination of the food supply could cause significant public health consequences and widespread public fear.
- It could also have a devastating economic impact and result in the loss of public confidence in the safety of our food and in the effectiveness of government.



# Threats to Food Processors

- Food Processors by nature of the processes and products they produce are at risk to intentional contamination.
- Awareness is the first defense in Food Defense and begins with understanding your vulnerability to known or unknown aggressors and the types of contaminants they could use against you.

# Examples of Threats

Members of terrorist or activist groups posing as:

- Cleaning crew
- Contractors
- Temporary employees
- Truck drivers (shipping and receiving)
- Visitors
- Utility Representatives



# No Bleu Cheese Please!

- In 1984, members of an Oregon cult intentionally contaminated restaurant salad bars with *Salmonella* bacteria.
- They were attempting to influence an election.
- 751 individuals became ill, and
- 45 of those were hospitalized.



# Techniques: How do they do it?

Bioterrorism: unlawful use of biological agents or toxins targeted at civilian populations to coerce political or social objectives.



# What are the Consequences?



- Mass illness or death
- Loss of consumer confidence, loyalty
  - Consumer fear
  - Company closure/job loss
- Economic distress to companies & governments
  - Litigation
  - Investigative fees
  - Import/export bans
  - Loss of sales

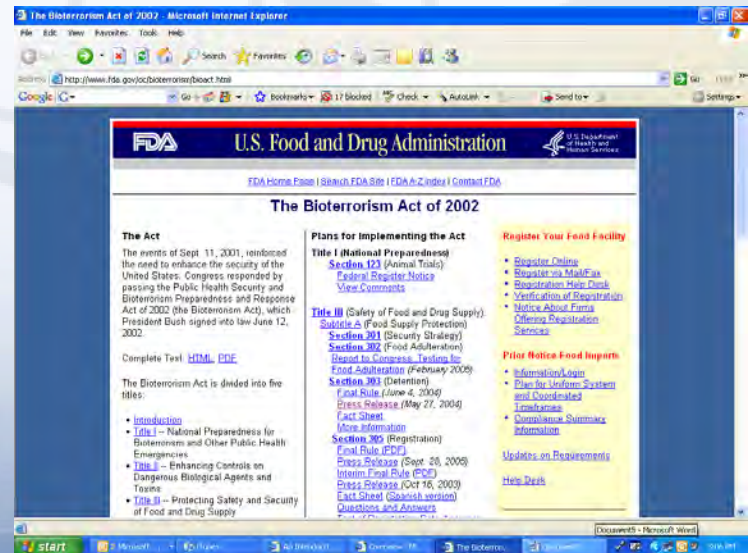
# Written Food Defense Plan

1. Actionable process steps
- 2. Focused mitigation strategies**
- 3. Monitoring**
4. Corrective actions
5. Verification
6. Training



# Who is Covered?

- Facilities that manufacture, process, pack or hold human food
- In general, facilities required to register with FDA under sec. 415 of the FD&C Act
- Applies to domestic and imported food



# **Key Accountabilities for Developing an Effective Food Defense Plan**

1. Management (Commitment & Participation)
2. Maintenance and Operations Controls
3. **Facility Controls**
4. **Controlling the Human Element**
  - a. Internal-Staff
  - b. **External- Public (Visitors, Contractors, etc.)**

# Facility Controls

- Perimeter Protection
- Controlling Vehicular Access
- Provide Sufficient Lighting
- **Facility Monitoring and Records of Access**
- **Monitoring and Restricting areas of Ingress & Egress**



# Human Element: Public

Visitor policies are critical! It is important to monitor visitor activities so they do not pose a risk to safety and security.

- **Approved/Authorized Contract Service Providers**
- **Food Safety and Food Hygiene Training provided to Visitors and Contractors**

# Critical Issue

How do you meet customers' expectations without wasting money on unnecessary measures and still have an effective security program?





**Access-Wise**


# Visitor Access Control


Andrew Wolpe, President/COO  
Magnifi Group, Inc.


# WHAT IS ACCESS-WISE?


- First app designed to automate visitor access control
- Facilitates compliance with FSMA food defense plan
- Manages SQF and GFSI contractor education requirements
- Automates supplier approval process
- Provides data required for internal and external audits


# FACILITY DASHBOARD


 Facilities

 Security Personnel

 Supplier

 Individuals

 Reports

 Sub-administrator

Welcome to Access-Wise



[Facilities](#)



[Security Personnel](#)



[Supplier](#)



[Reports](#)



[Individuals](#)



[Sub-administrator](#)

# VISITOR ADMINISTRATION



Enter Your Search

Welcome Admin ▼

Facilities

Security Personnel

Supplier

Individuals

Reports

Sub-administrator

Individual >> Individual category

Individual Requirements

Individual Category

Individual List

Add Individual Category

Enter Your Search

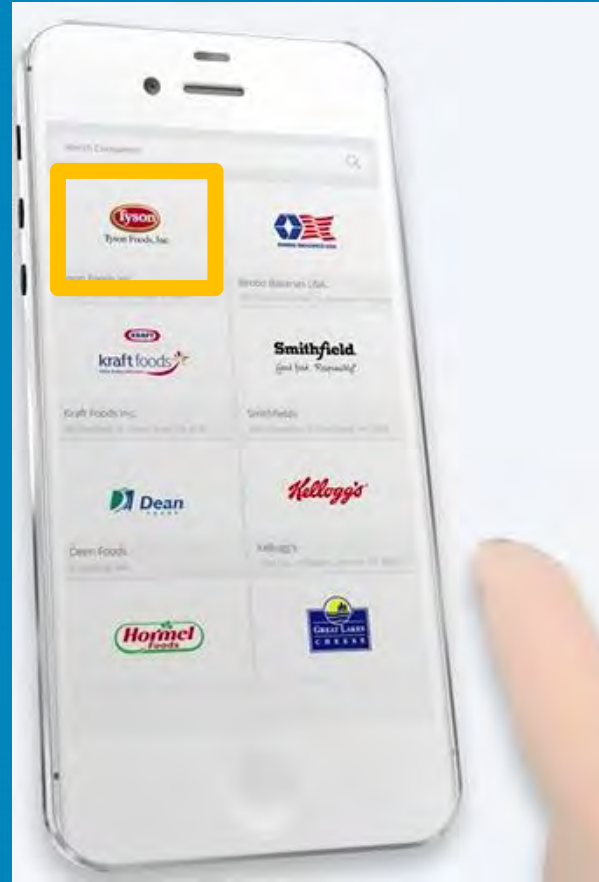
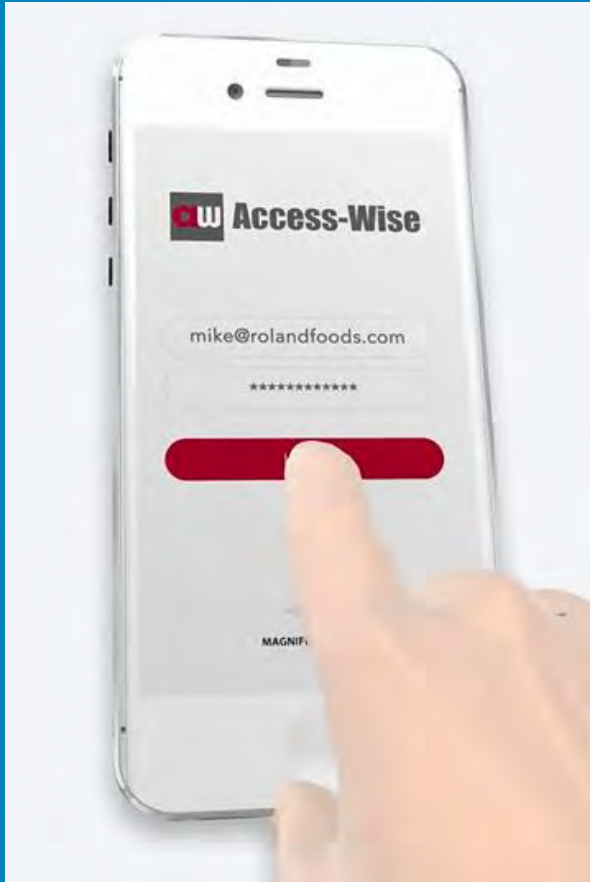
Individual Category	Description	Requirements	Status	Edit	Delete
Facility Management	Individual managing the facility	Food Safety Training Certificate			
Visitor/Guest	Individual visiting the facility(non-workers)	Individual visiting the facility(non-workers)			
Technician/Maintenance	Individuals performing maintenance or repairs	License			
Sales	Individuals performing sales calls/visits	License			
Shipping and Receiving	Individuals responsible for shipping and receiving mail/packages	NDA			

**aw** Access-Wise

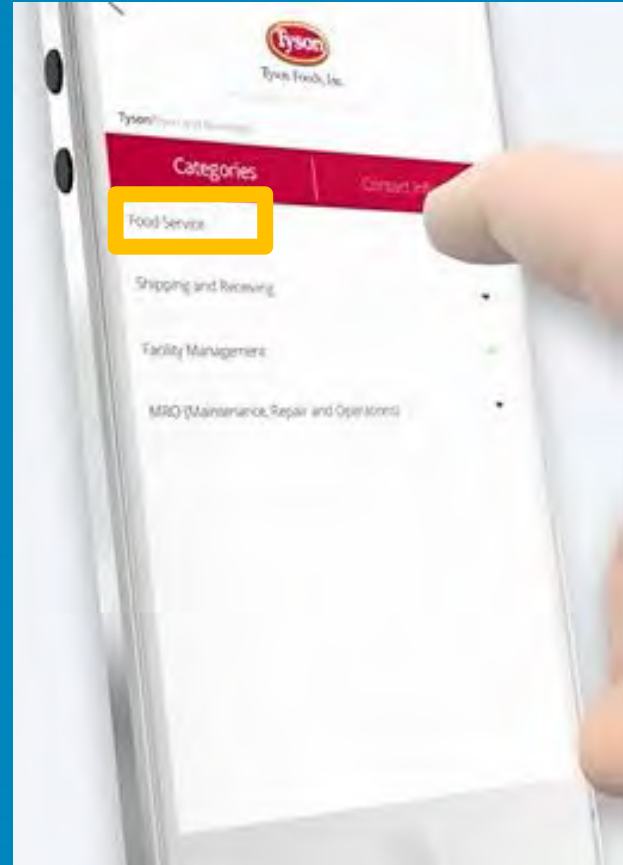
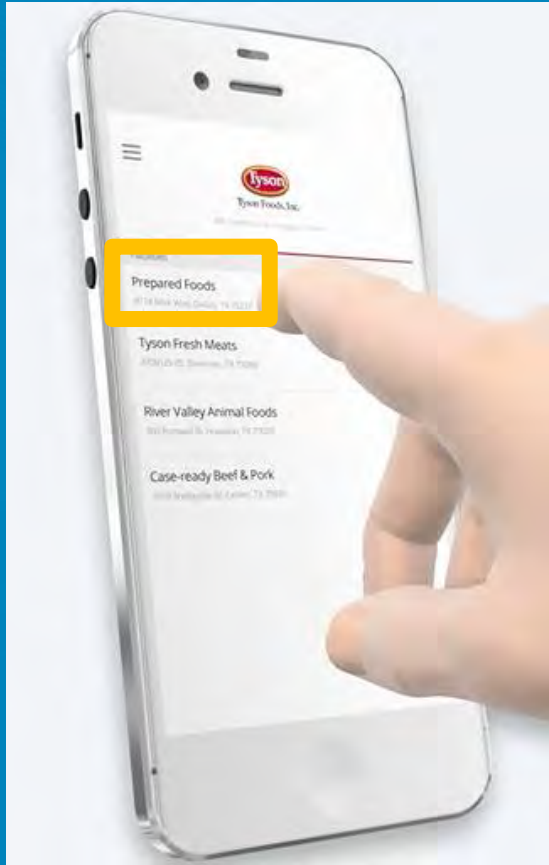
# VISITOR APP



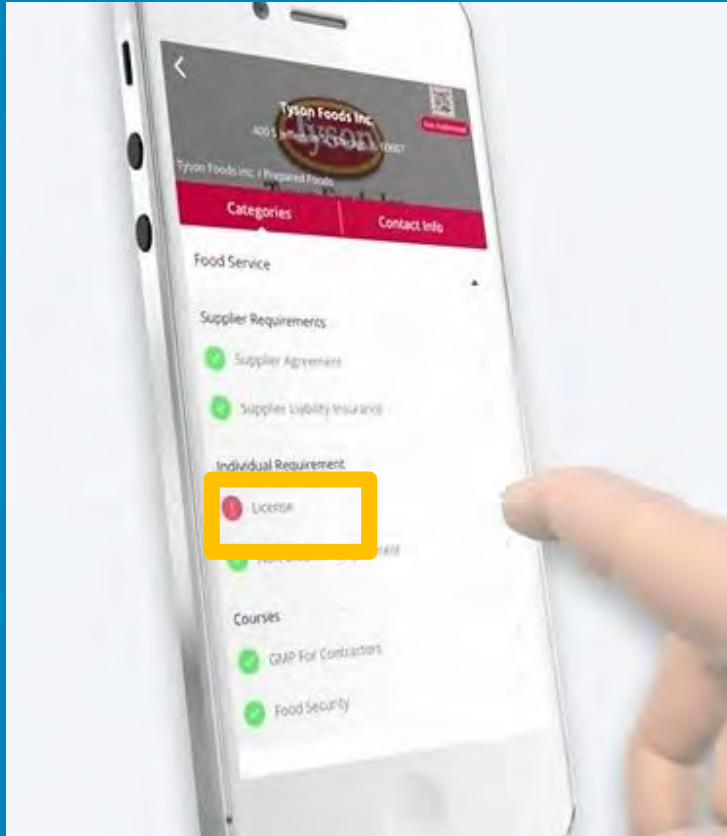
# LOGIN AND SELECT FACILITY



# SELECT BUILDING AND CATEGORY



# REVIEW REQUIREMENTS AND COMPLETE









# SCAN AND PRINT BADGE



# FACILITY REPORTS



-  Facilities
-  Security Personnel
-  Supplier
-  Individuals
-  Reports
-  Sub-administrator

Reports >>

 Download



Facility	First Name	Last Name	Email	Company	Date	Entry Time	Exit Time	Time Zone
Prepared Foods	Allan	Smith	asmith@dfa.com	Dairy Farmers of America	02-01-2017	10:30AM	3:30PM	PST
Chicken; River Valley Animal Foods	Chasen	Nick	cnick@rolandfoods.com	Roland Foods, LLC	16-02-2017	1:10PM	6:00PM	EST
Case-ready Beef & Pork	Robert	Krossa	rkrossa@diaz.com	Diaz Wholesale & Manufacturing Co Inc.	22-01-2017	2:15PM	5:06PM	PST
Further Processed Beef	Dylan	Whitman	dylan@smithsfoods.com	Smithfield Foods Inc.	05-02-2017	8:00AM	11:00AM	CST
Tyson Fresh Meats	Carl	Eckberg	carl@dolefood.com	Dole Food Co. Inc.	10-03-2017	9:24AM	2:00PM	EST
Prepared Foods	Dominic	Young	dyoung@mcchainfoods.com	McChain Foods	12-01-2017	7:30AM	4:15PM	PST
River Valley Animal Foods	Mark	Williams	mwilliams@pinnaclefoods.com	Pinnacle Foods	17-03-2017	10:45AM	12:20PM	EST
Chicken	Austin	Owens	aowens@richproducts.com	Rich Products Corp.	22-02-2017	4:40PM	8:50PM	CST



**Access-Wise**

**QUESTIONS?**

**VISIT US AT BOOTH 714**