

Become Informed

The United States Food and Drug Administration has published extensive guidance information for the food industry. This guidance includes precautionary and emergency response measures for producers, processors, transporters and retailers. This guidance and links to other important information regarding food safety and bioterrorism can be found at www.foodsafety.gov or call 1-888-SAFEFOOD.

Responding to an Incident

Have a plan in place to deal with a tampering, criminal or terrorist event.

- Identify and post 24-hour contact information for local, state and federal police/fire/government agencies near the telephone.
- Have a recall strategy in place.
- Have quarantine and release procedures in place.
- Identify management personnel that employees should alert about potential security problems.

NYS Department of Agriculture and Markets contact information:

- Albany 518-457-5380
- Buffalo 716-847-3185
- New York City 718-722-2876
- Rochester 585-427-2273
- Syracuse 315-487-0852

Food tampering is a crime. Do not handle or disturb products known or suspected to have been tampered with. Clear people from the area and notify law enforcement authorities, then your nearest State Department of Agriculture and Markets office.

You are also advised to report any occurrence or allegation of foodborne illness to your nearest New York State Department of Agriculture and Markets office and state or local health department office within 24 hours.

You can also call 1-866-SAFENYS for tips on suspected terrorist activities in New York State.

State of New York
George E. Pataki, Governor



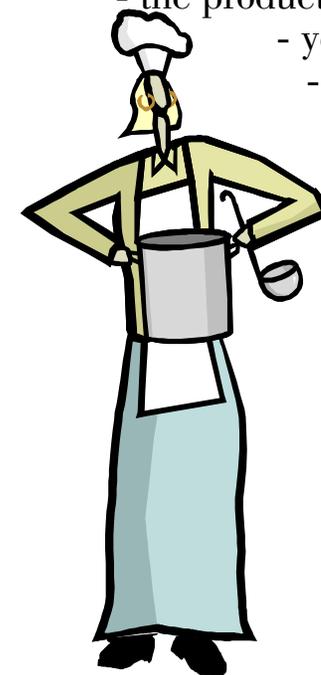
New York State Department of
Agriculture and Markets
Nathan L. Rudgers, Commissioner
1-800-554-4501
info@agmkt.state.ny.us

FOOD PROCESSOR
SECURITY:

Preventive Measures for New York Food Processors

What you can do to protect

- the products you produce
- your employees
- your business
- and yourself



Because Food Security is
Everybody's Business!



Take Steps to Minimize the Risk of Bioterrorism

There is a possibility that food, crops or livestock might be used as a vehicle for the spread of biological or chemical agents as part of a terrorist attack. As a food processor, there are some steps you can take to reduce the risk that the products you produce could contribute to the spread of foodborne hazards.

Plant Access

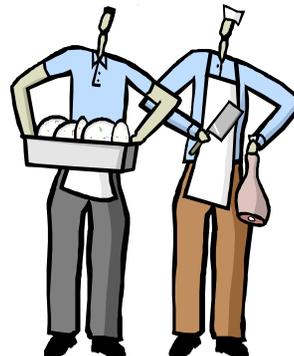
- Secure the perimeter of your facility via the use of check posts, fences, card entry, visitor ID, alarms, video surveillance, lighting, etc.
- Secure at all times access points to main facility and/or free-standing food storage buildings, warehouses, etc.
- Secure mailroom and screen incoming mail and packages.

Shipping & Receiving

- Utilize only public storage warehousing and shipping facilities which practice appropriate security measures per contractual agreements or letters of guarantee.
- Utilize only locked and sealed vehicles with seal numbers provided to the consignee.

In-Plant Security

- Monitor hazardous chemicals and store them in a secure location.
- Restrict access to laboratory and laboratory materials and maintain an up-to-date inventory.
- Maintain the security of water supply (wells, hydrants, storage and handling facilities) via testing, backflow prevention, etc.
- Control access to plant air intake points.
- Restrict access to computer facilities.



Employees

- Review and verify new employees' work references, addresses, phone numbers, immigration status, and background checks.
- Utilize an employee positive identification and recognition system.
- Provide food security training to employees.

Food Security Preparation

- Have your plant evaluated for food security.
- Prepare and implement a food security plan.
- Assign responsibility for establishment security to a qualified individual.

