



Food Security Training for the Farming Operation

Beth Bland
Georgia Fruit & Vegetable Growers Association
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United States
Department of
Agriculture

Pre-Harvest Security Guidelines and Checklist 2006





How to Get Started

- Just like everything else:
 - There are certain aspects that pertain to ALL and,
 - Other aspect requiring you to develop aspects specific to your operation



In the Field

- **Restrict Access or Entrance to the field**
 - Gates, Chains, Guard Stations, Spike Guards
 - Post signs – “No Trespassing”
- **Restrict/Control Access to:**
 - Harvest Equipment
 - Packing Materials (boxes, clamshells, grading/packing tables, etc.)
- **Examine equipment for tampering prior to use**



Water Supply Security

- **Secure wells**
 - Concrete pad
 - Well house/fence
- **Secure other water sources**
 - Fencing, Mexican Gestapo, etc.
- **Clearly identify water supply in facility**
 - Aim: ensure anyone can tell what water source is within a pipe or coming out of a tap
 - Color-code pipes, label pipes, signs on taps, etc



Water Supply Security

- **“Tamper evident system” on incoming water supply**
 - Water valves should be fitted with tamper evident chain
- **Restrict access to sensitive water systems**
 - Chlorine injection pumps, control box that controls flow rates into the flume
 - Use pass codes, locked control boxes, back flow prevention, tamper evident system



Material Storage

- **Store the following in secure areas when not in use or overnight**
 - Harvest Equipment
 - Packaging materials
 - Chemicals
 - Soaps, sanitizers, chlorine, citric acid, fungicides



Transport Security

- **Use sealed or locked trailers on inbound & outbound loads**
 - Keep records of seal numbers, invoices and receipts
- **Have SOP in place to visually inspect loads before accepting or as they arrive at the facility**
 - Packing materials and produce from your fields



At the Packhouse

- **Install anti-personnel fencing**
 - ≥ 6 feet in height
 - Thick gauge wire or brick wall
 - Topped with barbwire
- **Lock all exterior doors or vulnerable areas**
- **Control access to facility with locks, alarms, swipe cards, etc.**



At the Packhouse

- **Store produce within secured area and away from fence line**
- **Monitor grounds and facilities**
 - Fields
 - Packhouse
 - Spray equipment, shops and sheds



Personnel Security

- **Conduct background checks on supervisors and critical personnel**
 - Not a criminal check, just ID verification



Personnel Security

- **Issue employees non-reproducible identification**
 - Badges/Company ID cards
 - Company name
 - Employee name & number
 - Photo
 - Position within the organization



Personnel Security

- **Visitors & Contractors sign in/out**
 - Date
 - Time in/out
 - Reason for Visit
 - Company name
 - "By signing you agree to follow our food safety policies"
- **Visitors issued ID**
 - Badges
 - Unique number and/or date
 - High visibility visitor apparel
 - Vest, smock
 - Bump hat marked "visitor"



Personnel Security

- **Direct unauthorized individuals to office**
- **Train employees to report entry of unauthorized individuals**
- **Personal materials are to be kept away from harvest and packaging areas**
 - Provide room or keep in personal cars
 - Instruct to roll up windows & lock their cars



Food Security Systems

- **Documented food security policies outlining operation security controls**
 - Personnel
 - Visitors/Contractors
 - Raw material receipt (product and packaging)
 - Trucks (in/out bound)
 - Other food security programs



Food Security Systems

- **All records are free of “correction fluid” (white out), pencils text and erasable ink text**
- **If computer records are kept, a system showing record amendments if records are changed**



Food Security Systems

- **Current list of Emergency Contacts**
 - Management
 - Law enforcement
 - FDA Atlanta District's Recall Coordinator
 - Mr. Arnold Best
404-253-1293
arnold.best@fda.hhs.gov
 - 24-hr food delivery
 - Other Regulatory agencies
- **Off premises transportation vehicles equipped with cell phones, 2-way radios, GPS, etc.**



Food Security Systems

- **All personnel required to undergo food security training**
 - Documented training records
 - Checking Raw Materials
 - Facility Security
 - Handling Visitors
- **Log of who has access to sensitive areas**
 - Key holders, what they have access to, etc.



Food Security Systems

- **System to protect food safety documentation**
 - SOP's & Records
 - Locking up manuals, records, logs at night
- **Back-up system for computer safety data**
 - SOP's & Records
 - Password protection on computers
 - Back-up at least weekly and store off site or securable, fireproof location



Food Security Systems

- **Chemical inventory and/or usage log**
 - At least monthly
 - Should take into account the arrival of new stocks
 - Cleaners & Sanitizers
 - Chlorine/Acids
- **Keep inventory records of pesticides, fertilizers and other agricultural chemicals**



Resources

- **USDA Pre-Harvest Security Guidelines and Checklist 2006**
 - http://www.usda.gov/documents/PreHarvestSecurity_final.pdf
- **USDA Guide for Security Practices in Transporting Agricultural and Food Commodities**
 - <http://www.fsis.usda.gov/PDF/aftcsecurguidfinal19.pdf>
- **FDA Guidance for Industry, Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance**
 - <http://www.cfsan.fda.gov/~dms/secguid6.html>
- **FDA CARVER+Shock Vulnerability Assessment Tool**
 - http://www.pma.com/view_document.cfm?docID=128
- **FDA Food Safety and Terrorism Portal**
 - <http://www.cfsan.fda.gov/~dms/defterr.html>
- **FSIS Food Security Guidance**
 - http://www.fsis.usda.gov/Food_Defense_&_Emergency_Response/Guidance_Materials/index.asp