U.S. DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE

**FOOD DEFENSE SURVEILLANCE FINDINGS
SENSITIVE SECURITY INFORMATION**
OIEA/CID

I. FIRM INFORMATION

1. DATE *(mm/dd/yyyy)*

2. FIRM NAME

3A. LOCATION *(Street, city, State, Zip Code)*

3B. MAILING ADDRESS *(if different from above)*

4. TYPE OF PRODUCT(S) OBSERVED *(Check all that apply);*

☐ MEAT   ☐ POULTRY   ☐ EGG PRODUCTS   ☐ SHELL EGGS   ☐ SILURIFORMES FISH   NON-AMENABLE

5. BUSINESS TYPE (Check all that apply):

■ DISTRIBUTOR	EXEMPT POULTRY	RETAILER	BROKER	RESTAURANT
— WAREHOUSE	CUSTOM	ABATTOIR	PORT OF ENTRY	MISCELLANEOUS
— TRANSPORTER	FOOD BANK	ANIMAL FOOD	PROCESSOR	INSTITUTION
3D/4D OPERATOR	SALVAGE	BONDED AREA	RENDERER	SILURIFORMES FISH POND

II. SPECIFIC THREAT CONDITION PROCEDURES
(All "No" responses require an explanation under #6 "Exit Notes")

		YES	NO
FOOD DEFENSE PLAN	A. IS THERE A WRITTEN FOOD DEFENSE PLAN?		
	B. IS THERE EMERGENCY CONTACT INFORMATION?		
OUTSIDE SECURITY	A. DOES THE FACILITY HAVE FOOD DEFENSE MEASURES TO PROTECT THE OUTER PERIMETER AND/OR OUTSIDE PREMISES OF THE FACILITY? *(e.g., cameras, security guards, fencing, lighting, alarm system, controlled access system, and/or locks)*		
INSIDE SECURITY	A. DOES THE FACILITY HAVE FOOD DEFENSE MEASURES IN PLACE FOR THE INSIDE OF THE FACILITY? *(e.g., cameras, security guards, lighting, alarm system, controlled access system, and/or locks)*		
	B. ARE THERE PROCEDURES IN PLACE TO ENSURE THAT ALL PERSONS IN THE FIRM ARE AUTHORIZED AND PROPERLY IDENTIFIED WHEN ON THE PREMISES?		
	C. ARE THERE USE AND STORAGE PROCEDURES FOR ANY HAZARDOUS MATERIALS IN THE FIRM TO PRECLUDE PRODUCT ADULTERATION?		
	D. ARE THERE PROCEDURES TO PROTECT FOOD AND FOOD INGREDIENTS INCLUDING THE WATER, USED IN PRODUCTS FROM ADULTERATION?		
	E. DOES THE FIRM KEEP A RECORD OF ALL VISITORS? *(e.g., log)*		
SHIPPING AND RECEIVING	A. IS ACCESS TO THE RECEIVING/SHIPPPING AREA(S) RESTRICTED TO AUTHORIZED PERSONNEL?		
	B. IS THERE A PROCEDURE TO VERIFY THAT INCOMING/SHIPPED PRODUCTS ARE CONSISTENT WITH SHIPPING DOCUMENTS?		
	C. IS THERE A PROCEDURE TO OBSERVE INCOMING PRODUCTS FOR INDICATION OF TAMPERING?		
	D. IS THERE A PROCEDURE FOR MAINTAINING SECURITY OF PRODUCTS DURING LOADING/SHIPMENT?		
	E. IS THERE A PROCEDURE IN PLACE TO VERIFY DRIVER IDENTIFICATION TO CORRELATE WITH PAPER WORK?		
PRODUCTS OBSERVED	A. WERE ALL PRODUCTS OBSERVED FREE FROM APPARENT TAMPERING OR ADULTERATION?		

6. ÒÝ¼Ò½¾ÆUVÒÙ:

☐ Ï. **ADULTERATED PRODUCT** *(Check, if observed)*	☐ 8. **DETENTION?** *(Check, if detained)*	9. HAVE ALL IDENTIFIED SECURITY VULNERABILITIES BEEN DISCUSSED WITH MANAGEMENT? ☐ YES ☐ NO *(If no, explain in # 6)*
10. INVESTIGATOR *(Print name)*		11. INVESTIGATOR *(Signature)*