

Intentional Contamination Workshop

FOOD SAFETY AND SANITATION

Answers

Event	Food Safety	Food Defense
Rodent activity in a warehouse		
Employee adding pesticide to a product		
Consumer making a false claim of rodent in the product		
Insects in a bulk flour silo		
Flaking paint on a ceiling		
Individual stealing tools from the maintenance shop		
Unprotected light bulb in a production area		
Group threatening to contaminate a flour silo		
Consumer biting into piece of metal in a product		
A phoned in bomb threat		
Employee attacking another employee with a knife		
Employee not wearing a hairnet		
Visitor not wearing a hairnet		
A stolen trailer full of products		
Employee not washing hands after a lunch break		

Answers

	Manufacturer of folding cartons in the US
	Pesticide manufacturer in the US
	Baby food manufacturer in the US
	Slaughter facility under USDA jurisdiction
	Company in the US packing candy in boxes
	Bakery in Chile shipping product to the US
	Bakery in Mexico selling product only in Mexico
	Flour mill in Canada selling flour only in Mexico
	Bottled milk facility in Alaska
	Warehouse in the US storing empty corrugated boxes
	Warehouse in the US storing canned vegetables
	Warehouse in Argentina storing fish that is to be shipped to the US

Answers

Food defense uses the concepts of integrated, layered, and graduated security systems. In the choices below, determine how you would **best** graduate the following security items if a terminated employee threatened to come back and cause harm to employees during his exit meeting.

A perimeter fence and gates surround the property. Gates are generally left open and unattended from 8-5.

- A. Install security cameras at the gates
- B. Install no trespassing signs on gates and fences
- C. Encourage employees to watch more closely
- D. Secure the gates and use the access control system to grant entry through the gates

Security guard services are used at the facility to conduct routine security checks of the exterior grounds and interior areas.

- A. Increase the number of checks conducted each day
- B. Provide a description of the individual to the security guards and have them alert the food defense team if he is seen at the property
- C. Post a security guard at the main entrance and employee entrance
- D. All of the above

The main entrance used by visitors is open and unsecured daily from 8-5.

- A. Secure the main entrance doors and require all visitors to use the intercom to identify themselves before the door is opened
- B. Alert the receptionist to watch for the ex-employee and hide if he enters the lobby
- C. Install a security camera at the main entrance doors so any events could be recorded and used later for investigation
- D. Assume the employee will not carry out his threat

Answers

1.	No security perimeter established on the outside grounds. Install no trespassing signs around the perimeter or install fences and gates.
2.	Drivers remove security seals from inbound trailers and bring them to the office. Require facility personnel to check all inbound trailers before seals are removed.
3.	Gates on exterior ladders on ingredient silos are unsecured. Install locks and seals on the gates leading to silos.
4.	The storage cabinet for sanitation chemicals is left open during production hours. Lock the doors and provide access only to designated sanitation personnel.
5.	Weapons are known to be stored in employee lockers. Develop a no weapons policy and conduct periodic locker inspections.
6.	There are many contractors present in the facility and employees do not know who they are. Provide visitor badges for contractors upon arrival at the facility.