

**Conference for Food Protection
2020 Issue Form**

Issue: 2020 II-009

Council Recommendation: Accepted as Submitted _____ Accepted as Amended _____ No Action _____

Delegate Action: Accepted _____ Rejected _____

All information above the line is for conference use only.

Issue History:

This is a brand new Issue.

Title:

Reestablishment of a Food Defense Committee

Issue you would like the Conference to consider:

The Reestablishment of a Food Defense Committee

Public Health Significance:

There have been several intentional adulteration events related to food establishments in the United States. Examples include:

- 1984 Rajneeshee attack on 10 salad bars in Oregon (750 ill)
- 2002-2003 Nicotine poisoning of retail meats in Michigan (100 ill)
- 2009 Pesticide poisonings of salsa at a restaurant in Kansas (40 ill)
- 2016 Intentional contamination of RTE food at local grocery stores in Michigan (No ill)
- 2017 Intentional contamination of RTE food at restaurants in South Lake Tahoe in California (4 ill)

Food defense, protecting food from intentional adulteration, is an important concept for the entire farm-to-table system, including food establishments (as defined in Model Food Code). The passage of the Food Safety Modernization Act (FSMA) Intentional Adulteration rule establishes requirements for covered food manufacturing facilities to develop and implement a food defense plan. As food establishment operators and regulators continue to look at risk factor data and supporting a food safety system approach, the need to protect consumers and retailers from potential food adulteration incidents is paramount. Current food defense resources found in the FDA Food Code are not sufficient to meet the needs of food establishments. There are about 3 pages of reference materials in Annex 2, Section 4 (pages 333-336) of the most current published version of the FDA Model Food Code. Many of these references are difficult to find because of broken/outdated links. Additionally, several of the resources are not designed for food establishments.

Recommended Solution: The Conference recommends...:

that a Food Defense Committee be reestablished to evaluate ways to improve Food Defense awareness for both operators and regulators in food establishments. Charges for the committee are:

1. Develop a food establishment food defense guide.
2. Develop a food establishment food defense best practices toolkit.
3. Identify current food defense references to be included in Appendix 2, Section 4.
4. Recommend whether an additional knowledge area under 2-102.11(C) relating to Food Defense in food establishments is appropriate.
5. Recommend whether an additional duty of the Person In Charge to take reasonable measures to minimize the risk for intentional adulteration of food is appropriate.
6. Report the committee's findings and recommendations back to the Conference at the 2022 Biennial Meeting.

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Supporting Attachments:

- "FMI Food Defense Guide"

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.