FSMA – FOOD DEFENSE, Mitigation Strategies for Intentional Adulteration

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Important Terms

- Actionable process step [APS] means:
 - a point, step, or procedure in a food process where a significant vulnerability exists,
 - where mitigation strategies can be applied, and
 - the mitigation strategies applied here significantly minimize or prevent the significant vulnerability.

Important Terms

- Key Activity Types (KATs): activities consistently ranked as the most vulnerable, regardless of food commodity. Four KATS.
 - Bulk liquid receiving and loading,
 - Liquid storage and handling,
 - Secondary ingredient handling, and
 - Mixing and similar activities.









Important Terms

Vulnerability Assessment

- Significant vulnerability means a vulnerability that, if exploited, could reasonably be expected to cause wide scale public health harm. A significant vulnerability is identified by a vulnerability assessment conducted by a qualified individual, that includes consideration of the following:
 - (1) Potential public health impact (*e.g.*, severity and scale) if a contaminant were added,
 - •(2) degree of physical access to the product, and
 - (3) ability of an attacker to successfully contaminate the product. The assessment must consider the possibility of an inside attacker.

Food Defense Plan Outline

- Prepare and implement a written Food Defense Plan.
- Identify significant vulnerabilities and actionable process steps (APS).
- Identify and implement mitigation strategies at <u>each</u> APS.
- Establish and implement mitigation strategies management components.

Food Defense Plan Outline

- Establish and implement food defense monitoring procedures.
- Establish and implement food defense corrective action.
- Establish and implement specified food defense verification activities.
- Conduct a reanalysis of the food defense plan.

Food Defense Plan Outline

- All individuals who perform required food defense activities are documented as qualified to perform their assigned duties.
- Establish and maintain written records

Food Defense Plan Important details:

Food defense is agent agnostic.
Food defense plans are facilityspecific.

Food Defense ≠HACCP or PC

PC-HF Hazard analysis:

(1) Known or reasonably foreseeable hazards

- (2) Severity of the illness or injury if the hazard were to occur and
- (3) Probability that the hazard will occur in the absence of preventive controls.

IA Vulnerability assessment:
(1) The potential public health impact (e.g., severity and scale) if a contaminant were added;
(2) Degree of physical access to the product; and
(3) Ability of an attacker to successfully contaminate the product.

Food Defense is not HACCP or PC

 The same skills, industry knowledge, and analytical thinking are required for both HACCP/PC and Food Defense.

But the goal is different.

Compliance dates:

- Large business, more than 500 FTE July 26, 2019
- Small business, less than 500 FTE July 27, 2020
- Very small business, under \$10 million inflation adjusted
 July 26, 2021 (documentation of 3 year dollar volume only)

Exemptions

- A very small business. Under \$10 million (inflation adjusted rolling three year average, now \$11 million and change)
- Warehouses, except the food in liquid storage tanks or when sampling takes place
- The packing, re-packing, labeling or relabeling of food where the container that directly contacts the food remains intact
- Activities that fall within the definition of "farm"

Exemptions

- Animal food
- Alcoholic beverages
- On-farm manufacturing, processing, packing, or holding by a small or very small business of certain low-risk foods having low-risk production practices.

What are mitigation strategies?

Anything that: Limits access Provides more visibility Records activity in facility or on grounds Enhanced employee screening Seals and tamper evident closures https://www.fda.gov/food/food-defense-toolseducational-materials/mitigation-strategies-database

You are probably already using Food Defense strategies

- Restricted access to your property.
- Perimeter fence and locked doors.
- Restricted access for visitors, contractors, and employees.
- Security cameras.
- Secured storage of chemical supplies used by sanitation and maintenance.

Phase 1 FDA Inspections begin March 2020 – Quick Check

- To be conducted during routine food safety inspections
- High level review of Food Defense Plan (FDP)
- For Industry education and
- Provide FDA with evidence of credible oversight

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Phase 1 FDA Inspections begin March 2020 – Quick Check

- Gather baseline industry, facility, and compliance data
- Data to prioritize future comprehensive inspections
- Quick-Check will inform FDA where more focused industry assistance is needed

Phase 1 FDA Inspections begin March 2020 – Quick Check

- The Quick Check will be a short inspectional program of approximately 10 questions related to the <u>requirements</u> of a food defense plan.
- "Show me xxx in your food defense plan"
 No records will be collected during Quick Check

Phase 2 FDA Inspections begin after "several years" of Quick Check

- Data from Quick Check to guide FDA in deciding where to conduct in-depth IA inspection.
- Comprehensive food defense inspections will be made at only a limited number of prioritized facilities
- Conducted by specially trained investigators
- Will include a critical evaluation of FDP, conclusions, rationale

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Closing observations

- The IA rule is short (about 15 pages), direct, and IMO the simplest of the seven foundational FSMA rules.
- The challenge is not understanding, but just doing it.
- FDA web site has many Food Defense resources.

