

Food Defense

CCBH

What Are The Threats?

Intentional biological, chemical
or physical contamination

Intruders with access
to food and equipment

How Can We Detect Them?

Be alert

Ask questions, especially if your gut
tells you something is wrong

How Can We Prevent Them?

Train staff

Equip buildings

Never prop open doors

Increase employee
awareness and
have a policy
for handling
disgruntled
employees
or vendors.

Protect against
deliberate or
intentional acts of
contamination
or tampering.

Locate known
food defense
weaknesses with
increased security.

Tips To Prepare Against Threats to Food Security:

- Require guests to wear a visitor's badge.
- Always have a manager or employee escort visitors in non-public areas.
- Ask for identification if visitors neglected to obtain a badge and escort them back to the sign-in area for badging.
- Reward employees who enforce the visitor badge policy.
- Create a "catalog" of I.D.'s for frequent vendors and visitors.
- Install self-closing, self-locking exterior doors and never allow doors to be propped open.
- Equip your building with security cameras and adequate lighting.
- Train employees to contribute to your organization's security.
- Alert management if customers, employees or vendors are disgruntled.
- Encourage employees to alert management if something seems wrong or if they are worried about risks to food or other employees.
- When in doubt, throw it out; never risk serving contaminated food.



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