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U.S. Department of Agriculture
Agricultural Outlook Forum 2004
February 19 & 20, 2004

Homeland Security: Protecting the U.S. Food Supply

By

Marianne Elbertson

Homeland Security: Protecting the U.S. Food Supply

*Food Safety and Inspection
Service*

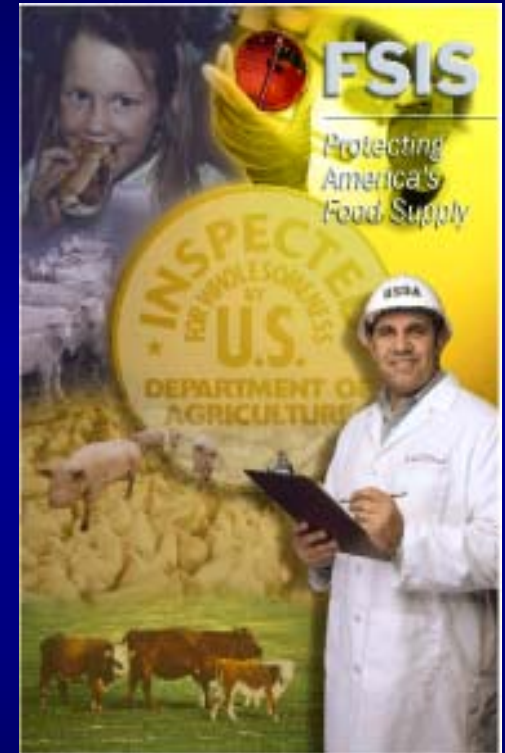
U.S. Department of Agriculture

**Office of Food Security &
Emergency Preparedness**

Delivered by

Marianne Elbertson

February 19, 2004



FSIS' Mission

The Food Safety and Inspection Service protects consumers by ensuring that meat, poultry, and egg products are safe, wholesome, and accurately labeled.



FSIS' Responsibility

Jurisdiction over products that generate more than \$120 billion in sales annually.



FSIS Regulates The Following:

- ◆ All raw beef, pork, lamb, chicken, turkey, duck, geese, guineas, ostriches, rheas, and emus or ratites
- ◆ Processed meat and poultry products, including hams, sausage, soups, stews, pizzas, and frozen dinners
- ◆ Dried egg yolks, scrambled egg mix, dried egg powder, and liquid eggs



The events of September 11 heightened our awareness of the vulnerability of our food supply. We must accept the fact that an attack on our food supply is plausible.





Critical Infrastructure Protection (CIP)



President Bush's February 2003 *“National Strategy for the Physical Protection of Critical Infrastructures and Key Assets”*

- ◆ **Food and Agriculture**
- ◆ **Water**
- ◆ **Public Health**
- ◆ **Emergency Services**
- ◆ **Defense Industrial Base**
- ◆ **Telecommunications**

President Bush's February 2003 *“National Strategy for the Physical Protection of Critical Infrastructures and Key Assets”*

- ◆ Energy
- ◆ Transportation
- ◆ Banking and Finance
- ◆ Chemicals and Hazardous Materials
- ◆ Postal and Shipping



President Bush's February 2003 *“National Strategy for the Physical Protection of Critical Infrastructures and Key Assets”*

- **National Monuments and Icons**
- **Nuclear Power Plants**
- **Dams**
- **Government Facilities**
- **Commercial Key Assets**



Homeland Security Presidential Directive 9 (HSPD 9)

- Issued February 3, 2004



- National policy to defend the food and agriculture system against terrorist attacks, major disasters, and other emergencies
- Secretary of Dept. of Homeland Security is coordinator



Homeland Security Presidential Directive 9 (HSPD 9)

- **Surveillance and monitoring systems**
- **Tracking systems for animals and specific foods**
- **Nationwide laboratory network**
- **Intelligence operations & analysis capabilities focused on food sector**
- **Vulnerability assessments**



Homeland Security Presidential Directive 9 (HSPD 9)

- **Protect vulnerable critical nodes**
- **Screening & inspection
(domestic/imported)**
- **Response Plan**
- **Information sharing**
- **Coordinate efforts**



FSIS Office of Food Security & Emergency Preparedness (OFSEP)

OFSEP

- ◆ **Established in August 2002**
- ◆ **Mission: To prevent, and if necessary, coordinate a response to an intentional attack on the food supply.**

FSIS



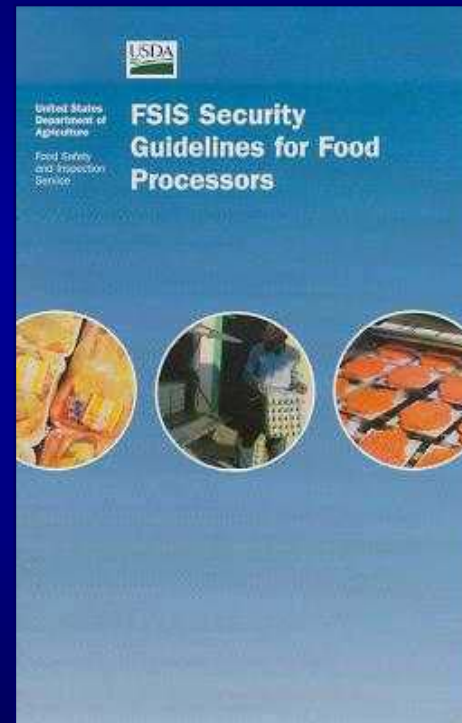
Vulnerability Assessments

- Domestic
- Import



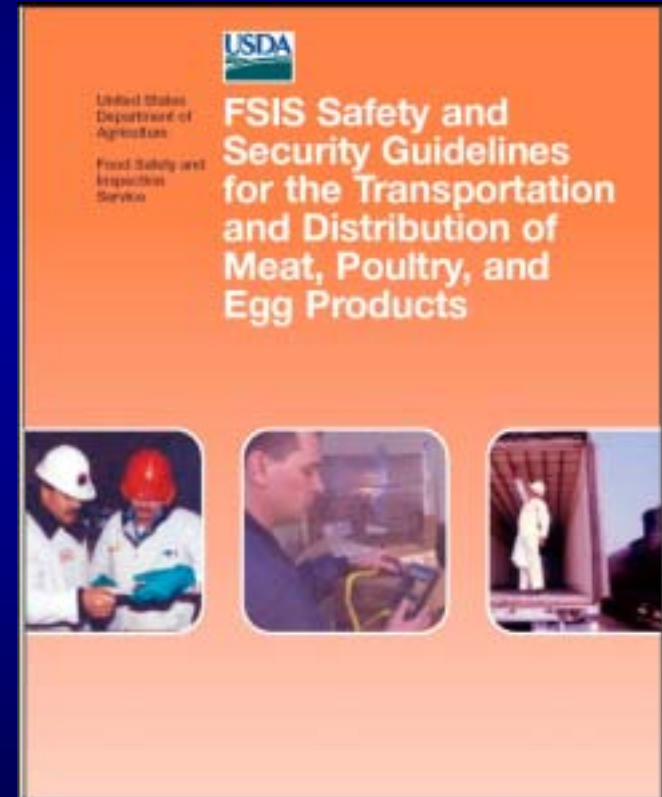
FSIS Security Guidelines for Food Processors

- ◆ Issued May 2002
- ◆ Voluntary
- ◆ Five Languages:
 - ◆ English
 - ◆ Spanish
 - ◆ Chinese
 - ◆ Korean
 - ◆ Vietnamese



FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products

- ◆ Issued August 2003
- ◆ Voluntary
- ◆ Small shippers and distributors



FSIS



USDA

FSIS Safety and Security Guidelines During Transportation and Distribution

FOOD SECURITY

- ◆ Security Plan:
 - ◆ Assess Vulnerabilities
 - ◆ Develop & Implement Procedures
 - ◆ Emergency Operations
 - ◆ Train & Test

Sample Flow Diagram for
Food Product Transportation
Points in Commerce



FSIS Safety and Security Guidelines During Transportation and Distribution

- ◆ **Screen and Educate Employees**

- ◆ **Secure the Facility**

- ◆ Access
- ◆ Shipping/Receiving



FSIS Safety and Security Guidelines During Transportation and Distribution

◆ Monitor Operations:

- ◆ Employees

- ◆ Shipping/Receiving



FSIS Safety and Security Guidelines During Transportation and Distribution

◆ Monitor Operations:

◆ Storage/Water

◆ Respond



FSIS Safety and Security Guidelines During Transportation and Distribution

- ◆ Additional Guidance for Specific Modes of Transportation
 - ◆ General Guidance for all Modes
 - ◆ Aviation
 - ◆ Truck
 - ◆ Maritime
 - ◆ Rail



Questions/Clarification

- ◆ USDA Technical Service Center (TSC)
1-800-233-3935
- ◆ Copies of guidelines <http://www.fsis.usda.gov>
or call 202-720-9113

Summary

- ◆ **Food safety and security is everyone in the food supply chain's responsibility**
- ◆ **FSIS is prepared to respond to a threat to the food supply.**
- ◆ **Terrorism is global--Protection is local.
We all must be vigilant.**
- ◆ **Report any suspicious activities in plants to TSC at 1-800-233-3935.**



Food Safety and Inspection Service



www.fsis.usda.gov

