

FOOD DEFENSE



What are the threats?

- Intentional contamination that is biological, chemical or physical
- Intruders with access to food and equipment

How can we detect them?

- Be alert and prepare for situations
- Ask questions, especially if your gut tells you something is wrong

How can we prevent them?

- Train staff and equip buildings
- Never prop or leave doors open

CUYAHOGA COUNTY
BOARD OF HEALTH
YOUR TRUSTED SOURCE FOR PUBLIC HEALTH INFORMATION

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Raise employee awareness

Create a policy for handling unhappy employees or vendors

Learn how to prepare for intentional acts of contamination or tampering

Identify your food defense weaknesses

Increase security measures to help your customers and staff

Tips to prepare for 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.

