



National
Food Protection
Collaboratory

FDA

Presented by FoodQuestTQ, LLC
Bruce Becker



Powered by FoodQuestTQ

10/2/2012



National
Food Protection
Collaboratory

AGENDA

- What makes FoodQuestTQ different?
- How should I start the process?
- Steps to success

What Makes Food Protections Tools Different

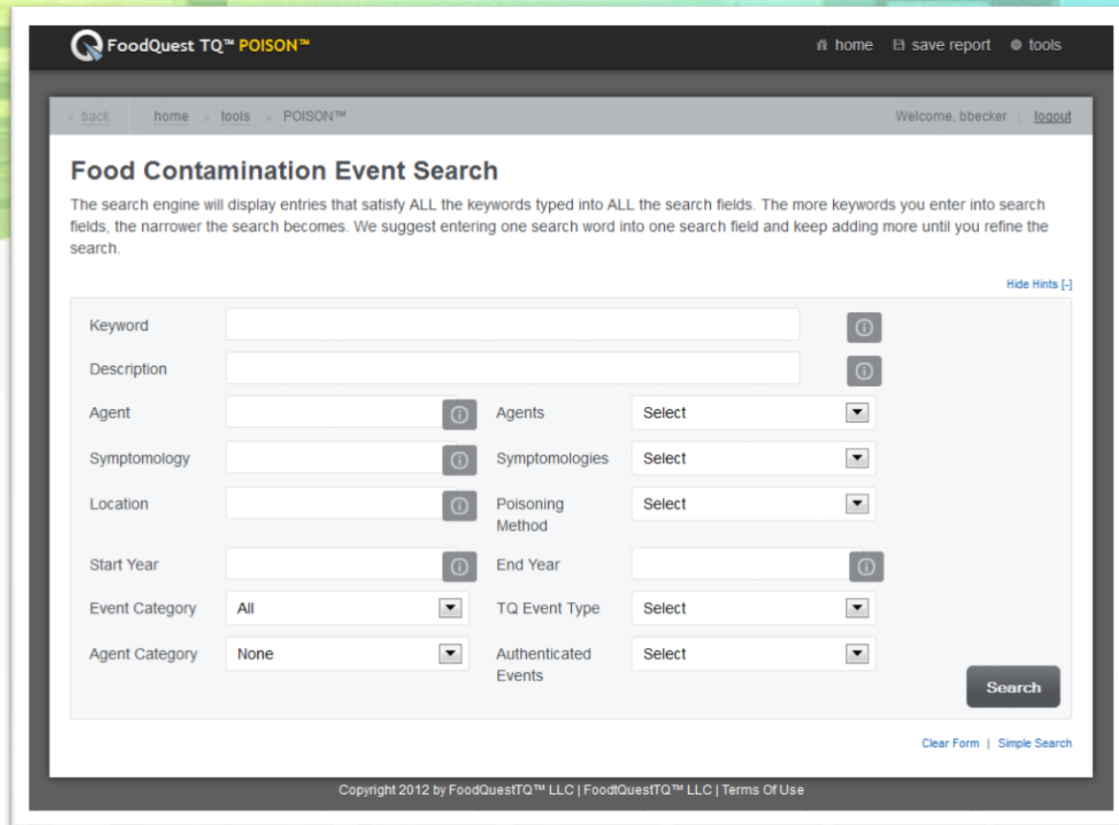


Recommended Process

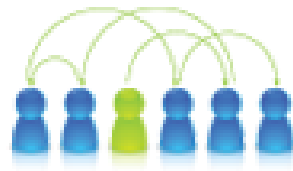
- **Determine where others have failed**
- **Evaluate your current food Defense and food safety plans**
- **Determine if you need to improve your current plans**
- **Determine how you will monitor those plans**
- **Determine how you will monitor new laws that arise**
- **Evaluate incidents that can take place at your location**
- **Determine how you will handle a failure of one or both plans**

Step1

Determine where others have failed



The screenshot displays the 'FoodQuest TQ™ POISON™' web application interface. At the top, there is a navigation bar with links for 'home', 'save report', and 'tools'. Below this is a breadcrumb trail: 'back' > 'home' > 'tools' > 'POISON™'. A user greeting 'Welcome, bbecker' and a 'logout' link are also present. The main heading is 'Food Contamination Event Search'. A descriptive paragraph explains that the search engine displays entries satisfying all keywords and that more keywords lead to a narrower search. A 'Hide Hints [-]' link is on the right. The search form consists of several fields: 'Keyword', 'Description', 'Agent', 'Symptomology', 'Location', 'Start Year', 'Event Category' (set to 'All'), and 'Agent Category' (set to 'None'). To the right of these are dropdown menus for 'Agents', 'Symptomologies', 'Poisoning Method', 'End Year', 'TQ Event Type', and 'Authenticated Events'. Each field has an information icon (i). A 'Search' button is at the bottom right of the form. At the very bottom, there are links for 'Clear Form' and 'Simple Search', and a copyright notice: 'Copyright 2012 by FoodQuestTQ™ LLC | FoodQuestTQ™ LLC | Terms Of Use'.



Step 2

Evaluate Your Current Plans


- Determine how robust your food safety and food defense plans are
 - Answer a minimum number of questions
 - Determine your level of confidence in your food defense/food safety plan
 - Print out a report with supporting information that you can share with leadership at your company
 - Evaluate your plans

Step 3A

Build a New Food Defense Plan

Modules
Pages
Tools
Mode View

Food Defense Plan for Large Processor Facility: Becker Sausage Inc
Completed 0 of 835 steps
Progress



Introduction

You have heard it many times before. Aware employees are a businesses' first and best line of defense. After all, who knows more about what's really going on in your facility every day? It's also important to remember that the people who commit plant sabotage, adulterate food, engage in workplace violence or other criminal acts represent only a very small minority of our employees. This means that the vast majority of people who work for us are good people who take pride in doing a good job. By conducting effective programs of food defense training, you can enlist the support of your own employees to discover the occasional bad guy who slips through the system. Any good food defense program begins with an aware and involved workforce.

Question - 3.1

Does the facility provide emergency awareness training for employees that includes guidance on what they should do in the event of food defense emergencies, workplace violence including shootings, hostage taking incidents, fires, explosions, natural disasters and other emergencies? (SEAT)

Previous
Next >

Please upload a copy of your facility's food defense curriculum.
Documents

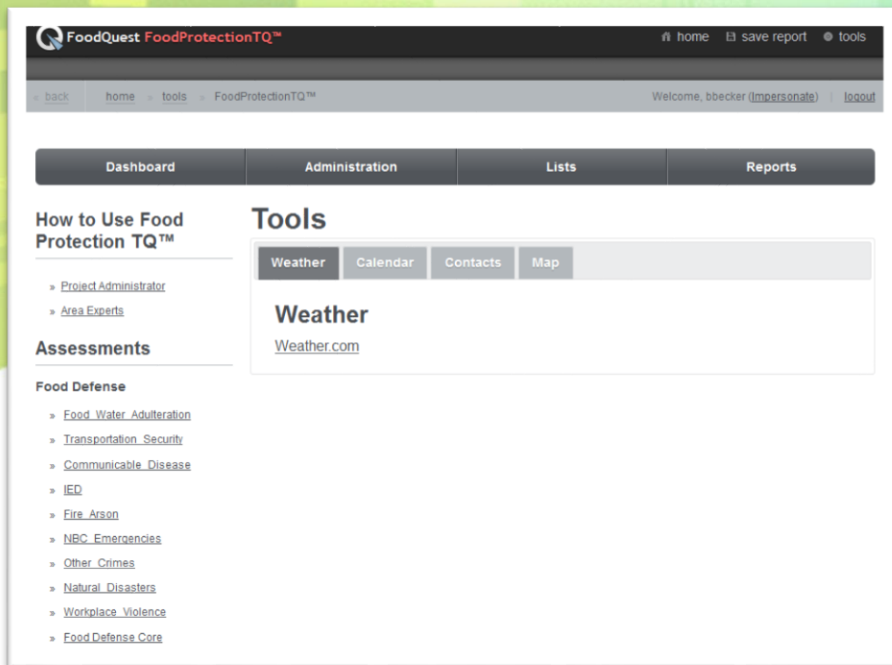
Step		
1 ^{ME}	The facility provides emergency awareness training for employees that includes guidance on what they should do in the event of food defense emergencies, workplace violence including shootings, hostage taking incidents, fires, explosions, natural disasters and other emergencies. (ST)	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> DNA
2 ^{ME}	The facility provides an orientation to all new employees that includes guidance on what they should do in the event of food defense emergencies, workplace violence including shootings, hostage taking incidents and fires, explosions, natural disasters. (FDO)	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> DNA
3 ^{ME}	The facility's food defense awareness program includes specific training in food security procedures. (STFSP)	<input type="radio"/> Yes <input type="radio"/> No <input type="radio"/> DNA
4 ^{ME}	The facility promotes food security awareness to encourage all staff to be alert to any signs of tampering or other malicious, criminal or	

Step 3B

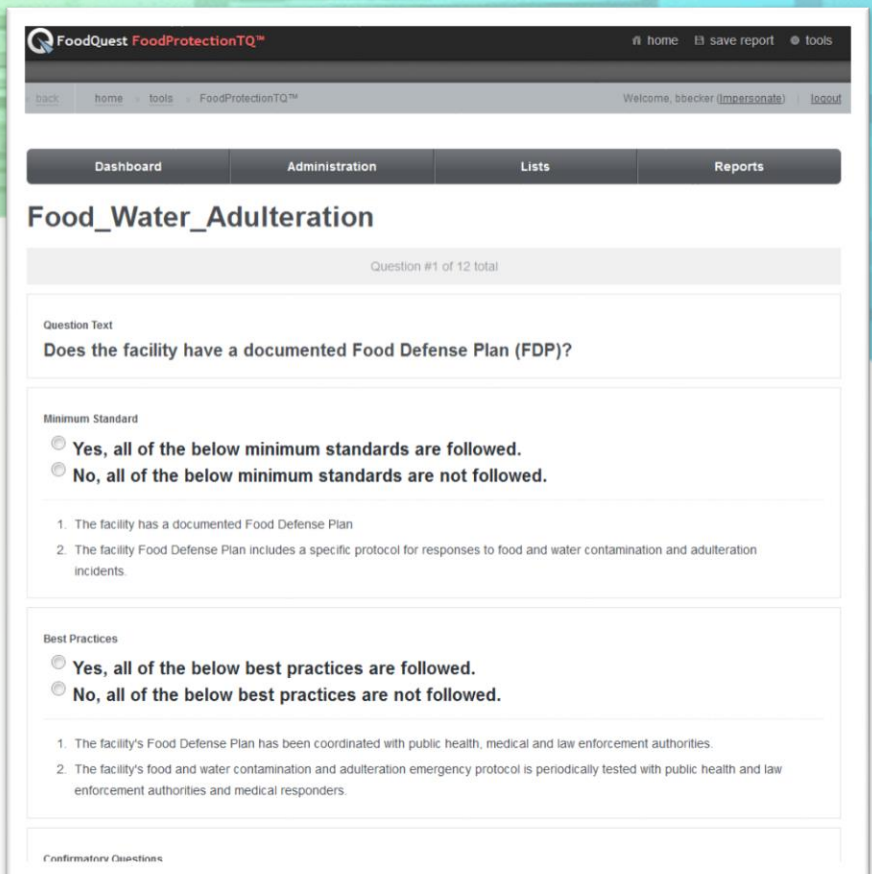
Build a New Food Safety Plan

Step 4 A

Monitor Your Food Defense Plan



The screenshot shows the FoodQuest FoodProtectionTQ™ dashboard. At the top, there is a navigation bar with links for home, save report, and tools. Below this is a secondary navigation bar with tabs for Dashboard, Administration, Lists, and Reports. The main content area is divided into two columns. The left column contains a sidebar menu with sections: 'How to Use Food Protection TQ™' (with links for Project Administrator and Area Experts), 'Assessments', and 'Food Defense' (with links for Food Water Adulteration, Transportation Security, Communicable Disease, IED, Fire Arson, NBC Emergencies, Other Crimes, Natural Disasters, Workplace Violence, and Food Defense Core). The right column displays the 'Tools' section, which includes tabs for Weather, Calendar, Contacts, and Map. The 'Weather' tab is selected, showing a 'Weather' section with a link to 'Weather.com'.




The screenshot shows the FoodQuest FoodProtectionTQ™ assessment interface for 'Food_Water_Adulteration'. The top navigation bar is identical to the dashboard. The main content area is titled 'Food_Water_Adulteration' and indicates 'Question #1 of 12 total'. The 'Question Text' section asks: 'Does the facility have a documented Food Defense Plan (FDP)?'. Below this, the 'Minimum Standard' section provides two radio button options: 'Yes, all of the below minimum standards are followed.' and 'No, all of the below minimum standards are not followed.'. The 'Best Practices' section also provides two radio button options: 'Yes, all of the below best practices are followed.' and 'No, all of the below best practices are not followed.'. Below these options are two numbered lists of criteria. The first list, under 'Minimum Standard', includes: 1. The facility has a documented Food Defense Plan; 2. The facility Food Defense Plan includes a specific protocol for responses to food and water contamination and adulteration incidents. The second list, under 'Best Practices', includes: 1. The facility's Food Defense Plan has been coordinated with public health, medical and law enforcement authorities; 2. The facility's food and water contamination and adulteration emergency protocol is periodically tested with public health and law enforcement authorities and medical responders. At the bottom, there is a section for 'Confirmatory Questions'.



Step 4B

Monitoring Your Food Safety Plan

home save report tools

Food Defense

- Food Water Adulteration
- Transportation Security
- Communicable Disease
- IED
- Fire Arson
- NBC Emergencies
- Other Crimes
- Natural Disasters
- Workplace Violence
- Food Defense Core

Food Safety

- Food Safety Core
- Worker Health Programs
- Site and Equipment Management
- Safety of food in handling, process and storage
- HACCP Plan
- Sampling & Lab Standards
- Food Labeling
- Food Tracking
- Pesticides and Chemicals
- Food Irradiation
- Hot Spot Surveys
- Safety of Food in Transit
- Water Safety and Management
- Food Safety Misc
- Food and Water Safety Alerts
- Food Emergency Notifications
- Food Emergency Media Protocol

Food Safety Core

Question #1 of 30 total

Question Text

Does the facility have a protocol for worker hygiene?

Minimum Standard

☒ Yes, all of the below minimum standards are followed.
☐ No, all of the below minimum standards are not followed.

- The facility has a protocol for worker hygiene.
- The facility protocol requires worker hygiene such as hand washing, respiratory etiquette, restroom and locker room etiquette, proper eating practices, management of personal items and other control measures as defined in statutes and regulations.
- The protocol for worker hygiene is part of the Food Safety Plan (FSP).
- The facility observes and promptly corrects observed unhygienic worker habits.

Best Practices

☒ Yes, all of the below best practices are followed.
☐ No, all of the below best practices are not followed.

- The facility conducts periodic assessments of the worker hygiene program procedures.
- The facility takes corrective actions based on the assessment results.

Confirmatory Questions

Does the facility protocol solicit worker feedback on the cleanliness of restrooms?

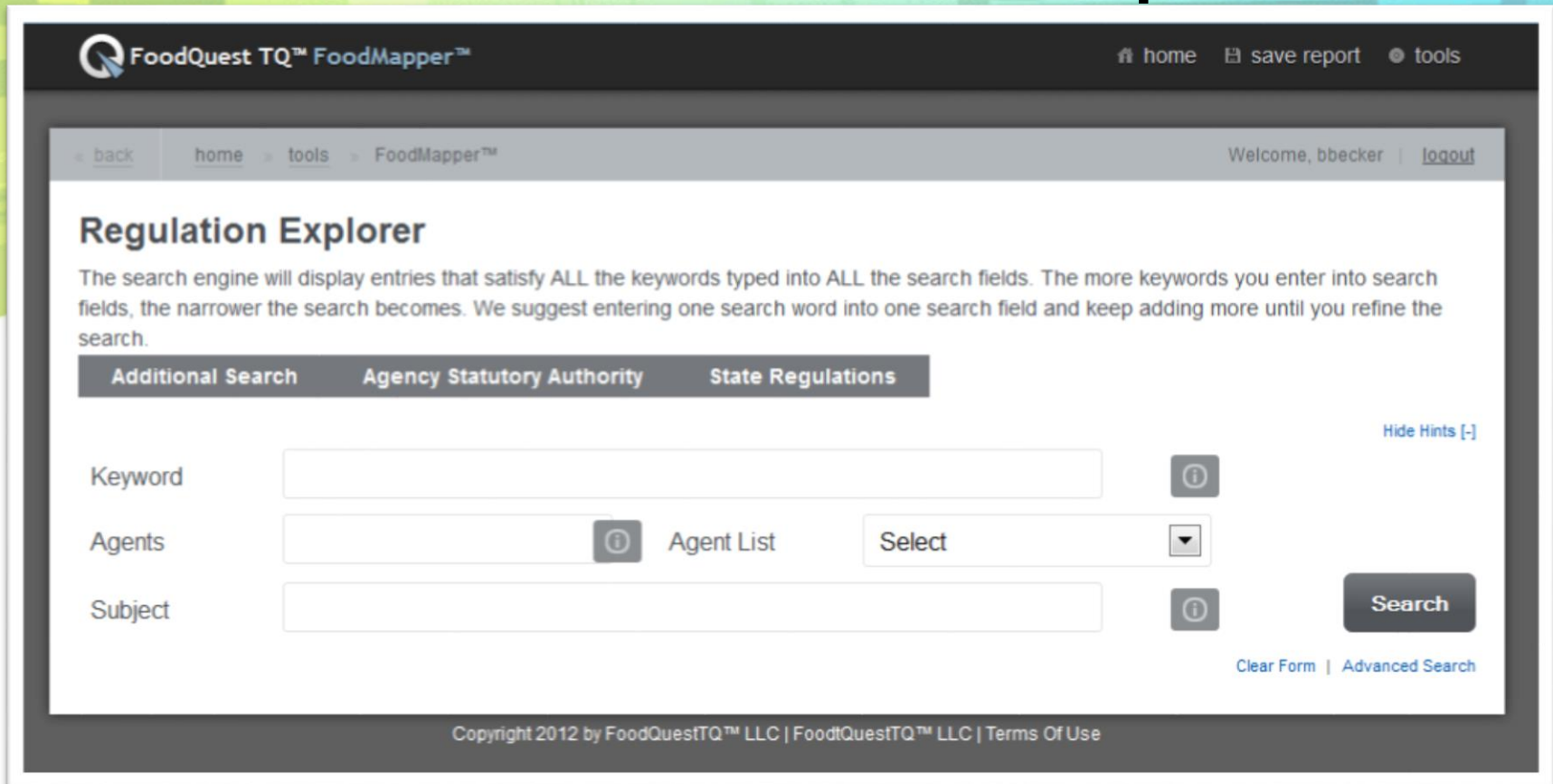
☐ Yes.
☒ No.

Does the facility protocol require housekeeping to document the cleanliness of restrooms?

☐ Yes.
☒ No.

Step 5

Monitor New Laws/Directives/Requirements



The screenshot shows the 'Regulation Explorer' interface of the FoodQuest TQ FoodMapper application. The header includes the logo and navigation links for home, save report, and tools. A breadcrumb trail shows the path: back > home > tools > FoodMapper™. A user greeting 'Welcome, bbecker' and a 'logout' link are also present. The main section is titled 'Regulation Explorer' and contains a descriptive paragraph about the search engine. Below this, there are three tabs: 'Additional Search', 'Agency Statutory Authority', and 'State Regulations'. The 'Additional Search' tab is active. It features three input fields: 'Keyword', 'Agents', and 'Subject'. The 'Agents' field has a dropdown menu with 'Agent List' and 'Select' options. There are information icons (i) next to each input field. A 'Search' button is located to the right of the input fields. At the bottom right, there are links for 'Clear Form' and 'Advanced Search'. A 'Hide Hints [-]' link is also visible. The footer contains copyright information: 'Copyright 2012 by FoodQuestTQ™ LLC | FoodQuestTQ™ LLC | Terms Of Use'.

FoodQuest TQ™ FoodMapper™

home save report tools

back home tools FoodMapper™

Welcome, bbecker | [logout](#)

Regulation Explorer

The search engine will display entries that satisfy ALL the keywords typed into ALL the search fields. The more keywords you enter into search fields, the narrower the search becomes. We suggest entering one search word into one search field and keep adding more until you refine the search.

Additional Search Agency Statutory Authority State Regulations

Keyword [i](#)

Agents [i](#) Agent List Select [v](#)

Subject [i](#)

[Search](#)

[Clear Form](#) | [Advanced Search](#)

[Hide Hints \[-\]](#)

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Step 6

Test Your Plans and Determine Vulnerabilities

The screenshot displays the FoodQuest TQ FEAST™ web application interface. At the top, there is a navigation bar with links for home, save report, and tools. Below this, a breadcrumb trail shows the current location: back > home > tools > FEAST™. A welcome message for user 'bbeckler' and a logout link are also present. The main content area features a progress bar with six steps: 1. List, 2. Event Path (current), 3. Threat Contium, 4. Critical Nodes, 5. Best Investments, and 6. Interruption Estimate. The 'Event Path Analysis Steps' section contains a table with 12 steps, each with a description and a red 'X' icon in the right column. The steps describe the contamination path of Listeria monocytogenes from soil to human consumption. At the bottom of the table, there is a link to 'View Visual Event Path Analysis Steps' and three buttons: 'Save', 'Send to FREE', and 'Cancel Changes'. The footer of the application shows the copyright notice: 'Copyright 2012 by FoodQuestTQ™ LLC | FoodQuestTQ™ LLC | Terms Of Use'.

Step	Description	Status
Step 1	Listeria monocytogenes is present in low numbers in growing soil	X
Step 2	Listeria comes in contact and attaches with netted cantaloupe skin through direct soil and wa	X
Step 3	Cantaloupe handling, use of contaminated harvesting / transport equipment and cross-contam	X
Step 4	Contaminated cantaloupe and harvesting equipment are transported into the packing house	X
Step 5	Cantaloupe are washed on improperly cleaned equipment with non-recirculated, non-chlorinate	X
Step 6	Contaminated cantaloupe surfaces are moist and cantaloupe are insufficiently cooled	X
Step 7	Canteloupe are labeled and packed into shipping cases and palletized	X
Step 8	Contaminated cantaloupe are shipped to wholesalers and retailers	X
Step 9	Consumers purchase the contaminated cantaloupe	X
Step 10	Consumers cut whole cantaloupes with knives that introduce Listeria into fruit flesh or is left o	X
Step 11	Consumers eat Listeria-contaminated cantaloupe	X
Step 12	Listeria cells infect human cells in the bloodstream causing illness and /or death	X

Step 7

What Do You Do if Your Plan Fails

FREE 1 - Windows PHOTO Viewer

File Print E-mail Burn Open

New Tab ThoughtQuest

file:///C:/Users/dpark/Desktop/FREE/ThoughtQuest%20FREE%201.htm

Baby Haws October ... Baby Haws TOO! Oc... tportal Baby Haws TOO! Oc... CDC - EHS - ETP - F... Carb Counter Google Chart Tools ... ThoughtQuest (2) Welcome to AOL.co... Imported From IE

ThoughtQuest FREE™

home logout tools

Report Emergency IC Dashboard Admin Actions Settings

Response To: Fire and Arson View Event Path

Event started at 4:49 PM on 10/31/2011 by David Park.
Location: Facility Exterior
Status: In Progress

Maps
Emergency Routes
Facility Command and Control
Facility Exterior
Facility Interior - Floor Plan

Step 1 ☒ Activate the Fire and/or Arson Emergency Response Template [-]
Assigned to: Incident Commander Completed by: You View Map View Attached Document

Step 2 ☒ Confirm Acknowledgement by Response Team [-]
Assigned to: Incident Commander Completed by: You View Map View Attached Document

Step 3 ☐ Notify Police, Fire and Rescue [-]
Assigned to: Security Lead View Map View Attached Document

Step 4 ☐ Verify Event Location and Severity [-]
Assigned to: Investigative Team Captain View Map

Step 5 ☐ Initiate Facility Evacuation [-]
Assigned to: Security Lead View Map

Step 6 ☐ Emergency Command and Control (C2) Initiated [-]
Assigned to: Incident Commander View Map View Attached Document

Step 7 ☐ Emergency Shutdown of Production Equipment [-]
Assigned to: Production Team Lead1 View Map

Step 8 ☐ Evacuate Workers, Contractors and Visitors to Safe Location [-]
Assigned to: Production Team Lead2 View Map

Event Log

4:49 PM dpark: Started a new event.
4:49 PM dpark: Opened response to 'Fire and Arson' event path
4:49 PM dpark: Notification sent to Incident Commander
4:49 PM dpark: Notification sent to Security Lead
4:49 PM dpark: Notification sent to Investigative Team Captain
4:49 PM dpark: Completed action: Activate the Fire and/or Arson Emergency Response Template
4:49 PM dpark: Completed action: Confirm Acknowledgement by Response Team

Comment Send

Food Protection Suite

Knowledge

Food Defense

Food Safety

Assess Your Risk

- NFPC Quizzes
- Food Defense TQ™

Assess Your Risk

- NFPC Quizzes
- Food Safety TQ™

Know your regulations

- Food Mapper™

Develop Your Plan

- Food Defense Architect™

Develop Your Plan

- Food Safety Architect™

Prevent Events

- FEAST™

Prevent Events

- FEAST™

Respond to Events

- FREE™

Respond to Events

- FREE™

FEAST and FREE under development Please ask for a demo

Proposition

- **Proposition A**
 - License software to FDA Inspectors
- **Proposition B**
 - Make the requirements in FoodQuestTQ Food Defense Platform the definition of a robust food defense plan. This could be made by inference.

Questions?

