

Food emergencies of all types, including intentional food contamination, can be broken into several distinct phases:

- Prevention and Preparedness
- Detection
- Response
- Recovery

Though arguably one of the most important elements of food emergencies, incident recovery has historically been deemphasized and underfunded as compared to preparedness and response. Poorly managed recoveries can lead to the closing of businesses, loss of economic productivity and employment, and perhaps most importantly, can lead to loss of consumer confidence in a commodity or the food supply in general. Additionally, the public may lose faith in the ability of food regulatory officials to ensure that products in the marketplace are safe. With unintentional foodborne illness able to cause such widespread economic and social effects, intentional incidents possess the ability to be utterly catastrophic to the safety, security and public confidence of the food supply.

The North Carolina Department of Agriculture & Consumer Services [NCDA&CS] believes in proactive and collaborative initiatives to prevent and mitigate the impact of food emergencies on North Carolina citizens and industries.

With this in mind, NCDA&CS Food & Drug Protection Division (FDPD) was awarded a grant under the Innovative Food Defense Program (R18) of the FDA to develop guidelines to instruct food processors how to create a remediation strategy to deal with contamination incidents in their products and facilities before such events occur.

INNOVATIVE FOOD DEFENSE PROGRAM

Improving Industry Food Emergency Recovery Capacity

The Innovative Food Defense Project team has developed these guidelines in the form of a draft guidance document with distinct modules addressing essential aspects of developing and implementing a remediation strategy for a food processing facilities.

The Food and Drug Protection division of the North Carolina Department of Agriculture and Consumer Services cordially invites you to participate in our presentation and discussion of these guidelines on November 28th at the Wayne County Cooperative Extension Center which is conveniently located off of I-40 in downtown Goldsboro.

Street Address:
208 W Chestnut St
Goldsboro, NC 27533

For more information about the project or presentation contact:

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Agenda

Morning Session: 9 - 11:30 PM

Welcome and Introduction

cGMPS:

Current Good Manufacturing Practices

Sanitary Personnel Practices:

Use of proper PPE and sanitary practices for employees and contractors

Cleaning Process:

Match the cleaners to the soils, grime and filth

Sanitary Design: Reviewing and implementing appropriate sanitation measures

Afternoon Session: 1 - 3:30 PM

Remediation Strategy:

Planning for restoration and remediation response with set clearance goals

- **Risk Factors and Risk Communication:**

Identify hazards and communicate information to workers and the public if necessary

Characterize Incident:

Who, What, Where, Why?

- **Facility Characterization & Site Containment:**

Confine the contaminate and implement response

Decontamination Analysis and Verification:

Confirm the facility is decontaminated

Contaminated Waste Disposal:

Comply with all regulations when discarding waste

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North Carolina Department of
Agriculture & Consumer Services
Steve Troxler, Commissioner

FOOD & DRUG PROTECTION
division

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Innovative Food Defense Program

www.fda.gov/fooddefense