

## Food Security: Guidelines for Decreasing the Risk of Food Tampering

### Background

The State of California requires that all food facilities provide *safe* foods for their customers. As part of the stepped-up national and state security efforts, the following guidelines were developed to help campus food facility operators improve the *security* of their establishments and protect the products they serve. While the entire food production and distribution chain cannot be protected against every possible hazard, food facility operators should use these guidelines to make the necessary improvements to maximize food security within their establishments.

### Access

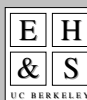
- Limit access to food preparation and storage areas. Non-essential personnel should be denied entrance.
- Lock doors and windows and allow only authorized personnel in these areas but do not block fire exits.
- Check and verify identification for outside delivery and repair persons.
- Keep a visitor log.
- Monitor visitors and delivery personnel.
- Report unusual activity to a manager. Report suspicious behavior to UCPD.

### Approved Source

- Only use approved and trusted food sources.
- Confirm that your suppliers have a food safety and security plan in place.
- Create a written plan detailing the procedures for the receipt of food products.
- Monitor all deliveries. Do not allow vendors to leave deliveries outside.
- Keep a log of where food products are purchased, and maintain copies of invoices and bills of lading for tracking purposes.
- Inspect deliveries for tampering, discoloration, pinholes, or unusual packages. Do not touch or handle suspicious items. Notify UCPD and EH&S if a suspicious item is found in the delivery. Temperature checks for potentially hazardous foods should already be a part of your procedure.

### Food Display/ Buffet

- Self-serve or buffet areas may be at risk. Develop a monitoring plan to observe the area at all times, not just during replenishing.
- Do not refill partially empty containers. Place a clean container of fresh product in the serving area. This breaks the cycle of potential contamination and is required by state law.
- Isolate but do not touch or handle any suspect food that may have been subject to tampering. Notify UCPD and EH&S if tampering is suspected.



## Employees

All employees should receive appropriate food handler training, with records maintained by management.

Consider setting a policy for applicant screening or background checks.

Provide training for new employees.

Provide secure lockers for employee belongings away from the food preparation and storage area. Insist that all personal articles be stored in the designated area.

## Communication

Report all suspected foodborne illnesses (e.g. vomiting, diarrhea and/or fever) to the Campus Environmental Health Specialist at (510) 642-3073.

After hours, holidays and weekends contact UCPD.

