



Food Defense Freight Security Requirements (FDFSR)

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- What is TAPA?
- Introduction of the FDFSR
- Distinction: Food Defense vs. Food Safety vs. Food Security
- FDFSR target audience
- Why is the standard established
- Benefits of Application



- The Transported Asset Protection Association (TAPA) is a unique forum that unites global manufacturers (hi-tech, food & beverage, luxury goods, fashion, pharma), logistics providers, law enforcement agencies and other stakeholders with the common aim of reducing losses from international supply chains. Over 600 organisations are represented globally.
- TAPA is a Non-Profit organisation and is made up of volunteers from the industry, service providers & Law Enforcement



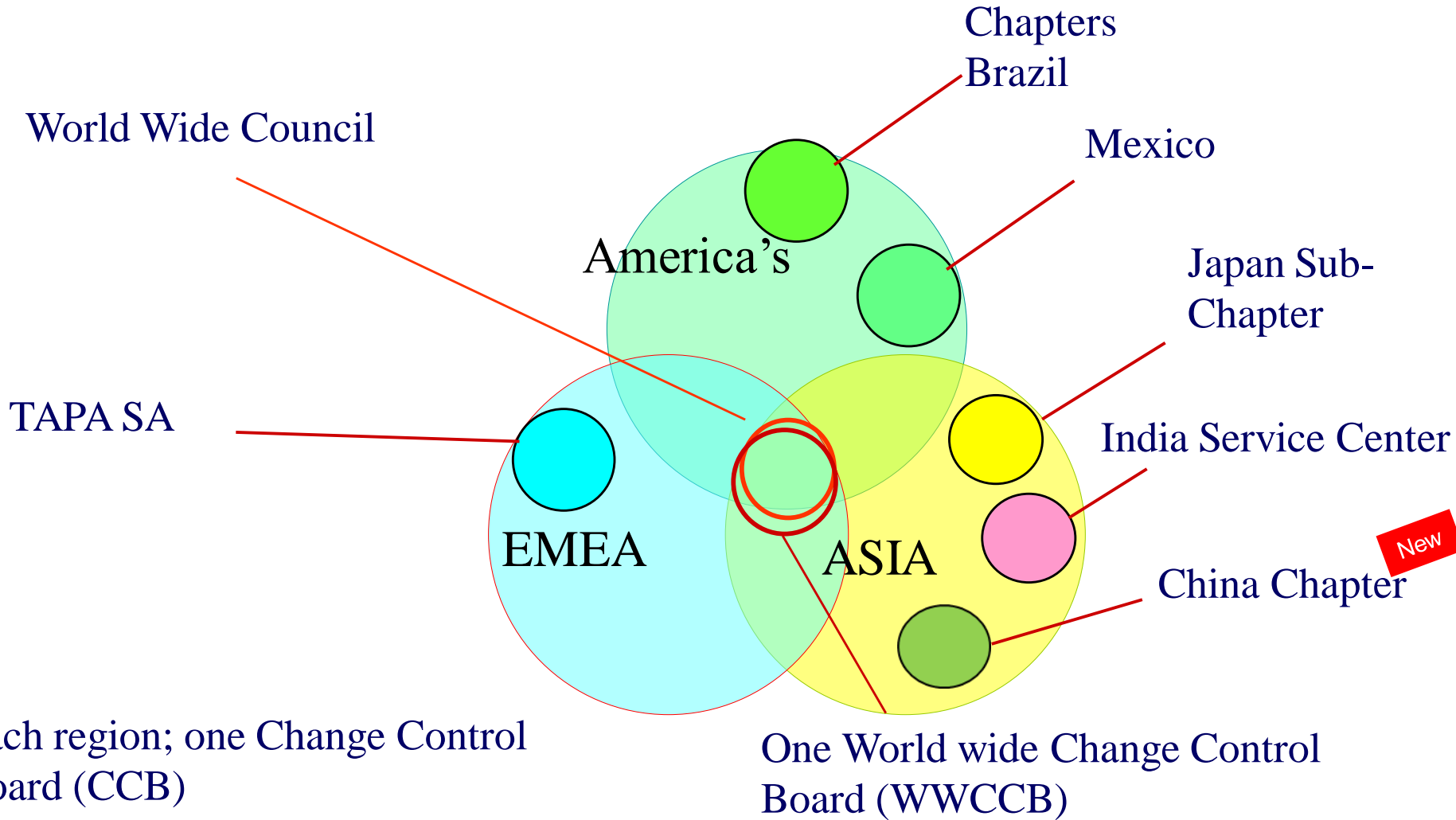
- **Vision**

To reduce losses during manufacturing, storage and distribution of high value theft targeted products.

- **Mission**

To establish and maintain best practice asset protection for the industry and related logistics service providers.





Food Defense Freight Security Requirements or FDFSR, is a risk-based, integrated security program designed to prevent (major) food manufacturing sites from ***intentional*** food poisoning, contamination and/or tampering



- ***Food Defense vs. Food Safety vs. Food Security***
- **Food defense** refers to the safeguarding of the food chain against all forms of intentional/malicious attack leading to food poisoning, contamination, tampering, adulteration and/or food supply failure (terrorist threat).
- The difference between food defense and **food safety** is food safety focus mainly on **unintentional** acts.
- **Food Security** “when all people at all times have access to sufficient, safe, nutritious food to maintain a healthy and active life (*World Food Summit, 1996*).



- While the food chain stretches from “ Farm to Fork”, the FDFSR focus is mainly on risk mitigation in (major) food manufacturing facilities
- The target audience for the FDFSR include but is not limited to the following positions in the food industry:
 - ✓ Security professionals
 - ✓ General Manager/CEO
 - ✓ Operations Manager/Director
 - ✓ Quality Manager/Director
 - ✓ Logistics Manager/Director



- The FDA Food Safety Modernization Act (FSMA) was signed into law by US President Obama on January 4, 2011.
 - FDA = Food and Drug Administration (US)
- Aim: To ensure the food supply is safe by shifting the focus of federal regulators from responding to contamination to preventing it.
- Registration requires each facility which produces or handles food to maintain records relating to food safety
- Foreign Supplier Verification Program proposed on July 26, 2013



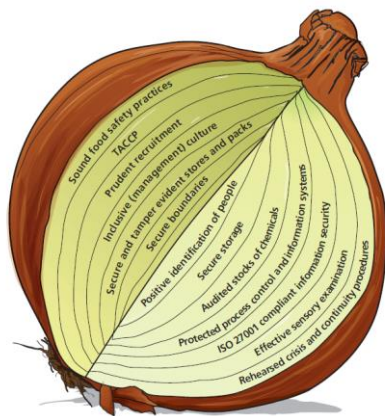
- The FDFSR bases its framework on HACCP stipulations of PAS96 / ISO 22000 while focusing more on being “**prescriptive**”.



- HACCP = Hazard Analysis and Critical Control Points
- HACCP is referred as the prevention of hazards rather than finished product inspection
- HACCP systems can be used at all stages of a food chain, from food production and preparation processes including packaging, distribution, etc.
- HACCP has been increasingly applied to industries other than food, such as cosmetics and pharmaceuticals.



- PAS = Publicly Available Specification (UK) PAS96 Defending Food and Drink
- Developed in 2008, reviewed in 2010
- Guidance for the deterrence, detection and defeat of ideologically motivated and other forms of malicious attack on food and drink and their supply arrangements.



- ISO 22000 specifies the requirements for a food safety management system
- A standard designed to help augment HACCP on issues related to food safety.



- The FDFSR not only advises what need to be done, but also how to get there through step by step, specific security measures.
- Based on an industry wide accepted supply chain security standard



- The FDFSR follows the FSR 2014 standard and has specific requirements added for the food industry
 - FSR standards globally certified at >800 facilities
 - TAPA standards recognized as best industry practices with authorities (C-TPAT, AEO, STP)
- All mandatory requirements
 - Waiver process for non compliance
- Audited by Independent Audit Bodies
 - Trained by TAPA
 - Strict quality control



Requirement snapshot

Security requirements and areas of concern.

A	B	C
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3 Food production & storage facility

3.1. Access to food production facility

3.1.1. Restricted access to mixing and batching area

✓	✓	✓
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3.1.2. Entry/exit point(s) covered by CCTV; (Colour or day/night cameras) individuals clearly recognizable at all times

✓	✓	
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3.1.3. Access at visitor entry point(s) securely controlled by electronic card access.

✓		
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3.1.4. Duress (panic) alarm installed.

✓	✓	
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3.2. Food processing line

3.2.1. Processing line where exposed products are handled covered by 100% CCTV

✓	✓	✓
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3.2.2. Observation portholes monitored by CCTV, individuals clearly identifiable

✓		
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- Is the production line 100% covered by CCTV?
- Does the CCTV image fulfil the requirements of section 3.3.2?



- Which points must be verified based on section 3.1 if this would be the access to the food production facility?



- Effective mitigation of the likelihood & impact of intentional/malicious attacks
- Reassurance towards customer, press and public that “proportionate” security measures are firmly in place to protect food production
- Commitment towards employees of a safe and secured work environment
- Protection of organizational reputation/brand
- **Food manufacturers don't want to take chances in food defense!**



Q & A



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