

Responding to an Incident

Assist local officials in investigation

If tampering or sabotage of FOOD is suspected:

- ◆ Immediately isolate anyone from the area of the food product(s) in question. Whenever possible, do not handle or disturb the product(s) and contact the Health Department for consultation.
- ◆ For emergency situations (between 5:00 pm and 8:00 am and during Saturdays, Sundays and holidays) contact the Michigan Department of Community Health, Office of Public Health Preparedness, at (517) 335-9030 and the local Sheriff's Department. Follow up with consultation with the Health Department at the beginning of the next business day if contact has not already been made.

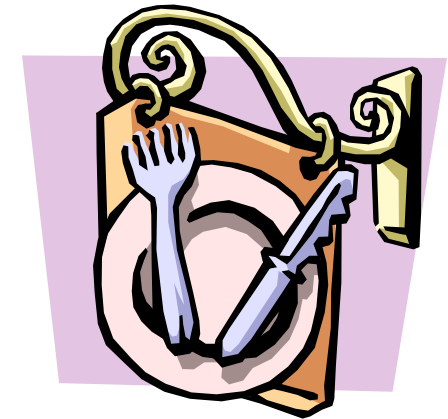
If tampering or sabotage of the WATER SUPPLY is suspected:

- ◆ Immediately preclude anyone from using the water supply and contact the Health Department for consultation.
- ◆ For emergency situations (between 5:00 pm and 8:00 am and during Saturdays, Sundays and holidays) contact the Michigan Department of Community Health, Office of Public Health Preparedness, at (517) 335-9030 and the local Sheriff's Department. Follow up with consultation with the Health Department at the beginning of the next business day if contact has not already been made.



Caring for the
Community Since the
1930's

Restaurant Food Security



For additional information on food safety, visit www.foodsafety.gov



**Food
Security
is Everyone's
Business**



**BARRY-EATON DISTRICT
HEALTH DEPARTMENT**

www.barryeatonhealth.org

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Hastings, MI 49058
Phone: 269-945-9516
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Charlotte, MI 48813
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**Preventative
Measures for
Food Service
Operators**

Take Steps to Minimize the Risk of Food Tampering

There is a possibility that food might be used as a vehicle for the spread of biological or chemical agents as part of a terrorist attack.

As a food establishment operator, there are some steps you can take to reduce the risk that foods you serve contribute to the spread of foodborne hazards.



At the Back Door

Know your suppliers and your products

- ◆ Purchase food products from reputable and established suppliers.
- ◆ Retain purchase records and food product identification codes for at least 60 days.
- ◆ Inspect food products at delivery for signs of container damage, spoilage, temperature abuse, tampering, or unusual physical characteristics.

- ◆ Contact suppliers whenever there is concern about the integrity or appearance of a food product or package.
- ◆ Have all deliveries brought into the establishment or secured in a manner so as to prevent possible tampering (e.g., locked exterior storage building).

In the Kitchen

Know your employees

- ◆ When hiring, require written applications and conduct background checks.
- ◆ Evaluate potential employees' personal health for communicable diseases. When applicable, require a physician's examination to determine the health status of a potential employee.
- ◆ Restrict employees' personal belongings from areas of the kitchen where food is either prepared or stored.
- ◆ Keep all exterior access kitchen doors locked when not directly supervised by management and staff.
- ◆ Inspect food products prior to preparation or service for signs of container damage, spoilage, temperature abuse, and tampering.

- ◆ Thoroughly clean and rinse all raw produce prior to preparation.
- ◆ Keep all exterior bagged ice chest freezers locked when not directly supervised by management and staff.
- ◆ Regularly inspect all on-site water supplies (water wells) to ensure against damage or tampering of the well cap and/or casing. Maintain a sampling frequency of the water supply.

At Customer Self-Service Areas

Areas of high risk

- ◆ Salad bars and buffet bars should be considered areas of high risk and should be constantly monitored by management and staff.
- ◆ Educate staff and remind them to be alert for suspicious patron activities and to report such activities to management immediately.
- ◆ Minimize the quantity of food on display and discard any remaining product that has been out for self-service during meal periods.
- ◆ Whenever possible, avoid mixing new product with foods already on display.