Danger at the Dinner Table: Retail Food Defense

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Topics

• Deliberate contamination:
  ➢ Malicious adulteration
• Consequences
• Food defense
• Cuyahoga County Board of Health food defense work
• Resources
Food Safety Program

- License and inspect >4,500 facilities: restaurants, hospitals, grocery stores, gas stations, jails, assisted living,…

- Assess: Receiving, storage, thawing, prepping/cooking, cross-contamination, hygienic practices, pest control, plumbing, worker food safety knowledge

- Goal is to prevent foodborne illness from accidental biological, physical and chemical contamination…
What is Deliberate Contamination?

• NOT accidental food contamination, which may occur during handling:
  – Cross-contamination (raw vs. ready-to-eat),
  – Cross-contact
  – Not washing hands (Noro virus)
  – Addressed by tradition food safety inspections

• The difference is intent:
  – Contaminating to maximize financial gain
  – Contaminating to harm consumers
Malicious Adulteration

Conscious attempt to cause harm to consumer by adding contaminant(s) to food

May look like an accident
Malicious Adulteration

It only takes seconds to contaminate food, but the damage may be permanent!

- Physical
  - Sharps
  - Bones
  - Broken glass

- Chemical
  - Pesticides/poisons
  - Solvents
  - Mercury
  - Industrial oil

- Allergens
  - Peanuts
  - Wheat

- Biological
  - Bacteria
  - Viruses
  - Parasites

All hard to detect; prevention is key
Who Would Deliberately Contaminate?

**Usual suspects**
- Criminals
- Extortionists
- Subversives - political ideologists
- Terrorists

**The not so obvious**
- Disgruntled employees
- Attention seekers
- Mentally ill
- “Lone wolves”

**Motivations?**
- Anger over national, business, or personal differences
- Economic disruption
- Public fear
- Permanent brand damage
- Revenge
- Harm to others
- Profit*
Lone Wolf Terrorism

- Growing concern for soft targets, such as retail food businesses
- Wide variety of backgrounds: political, religious, cultural
- Wide-ranging attacks: assassinations, anthrax, bombings, food contamination, mass shootings
- Online indoctrination
- Difficult to track
“I for the life of me, cannot understand why the terrorists have not attacked our food supply because it is so easy to do.”
–Tommy Thompson, former HHS secretary, 2004

The U.S. government has declared the food and agriculture sector to be one of 16 critical national infrastructures vulnerable to intentional attack.
Warning Signs: Malicious Adulteration

--External Actors--
• Taking photos/video, notes
• Unauthorized entry of non-public areas
• Avoidance of other shoppers and store personnel for privacy
• Lingering around or handling food without purchasing
• Adding “stock”
• Stalking or fixation on employee

--Internal Actors--
• Disgruntled & fixated
• Working irregular hours
• Entering areas outside of their responsibility
• Stalking or fixation on another employee

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Just Imagine – What if?

• People are ill, injured, or even dying
• Your store becomes a crime scene
• Your company name and products are involved
• A recall is initiated
• Jobs are lost
• The brand’s reputation is permanently damaged
Malicious Adulteration

• 1984-Dalles, Oregon
  - Rajneeshee cult group deliberately contaminated salad bars in 10 restaurants to incapacitate voting population
    → 90% of restaurants
    OOB ~1 year
  
• Total of 751 consumers ill with Salmonellosis, no fatalities
Malicious Adulteration

• 2009 Lenexa, Kansas
• “Mi Ranchito”
• Methomyl (pesticide)-contaminated salsa
• Revenge-motivated
• 48 Diners victimized
• Nausea, cramps, chest
• ~$250,000 lost income for restaurant
• Sentence: 10 years
Germany Poison Sandwich Scare: 25 Hospitalized Preemptively After Rat Poison Found In Food

Palestinian Terrorists Inject Mercury into Israeli Oranges; 5 Dutch Children Poisoned After Eating

Kan. Woman Sentenced For Poisoning Salsa At Lenexa Restaurant

Arrest in attempted Starbucks poisoning

Terrorists 'could lace British food with poison': Government's terrifying warning to supermarkets

Oregon outbreak of Salmonella enterica Typhimurium 751 people and sent 45 to hospitals; the attack was by a mystical cult which tried to take over the remote county
Malicious Adulteration

• Three components are necessary for malicious adulteration:
  1. The aggressor
  2. Routes of gaining access to food
  3. Food endangering pathogens or poisons

→ *We have the most control over #2*
Why did Greater Cleveland have extra concerns about malicious adulteration?

- Known suspicious activity (2011)
- Republican National Convention
FOR IMMEDIATE RELEASE

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ODH warns food service establishments about health inspector impostors

Columbus—The Ohio Department of Health (ODH) today is reminding Ohio food service operators to be suspicious of individuals calling or entering establishments claiming to be state health inspectors.

“I want to remind Ohio’s restaurants and food service establishments not to give out any personal, private, or secure information to anyone without first confirming the person’s identity, said ODH Director Ted Wymyslo, M.D. “Employees from the ODH Food safety program will never come into an establishment alone to conduct an inspection, they will always be with local inspectors.”

Over the past few weeks, the ODH Food Safety Program has received numerous phone calls from local health departments and restaurants across the state indicating that people claiming to be state health inspectors are contacting food service operators throughout Ohio. In some instances, these individuals request to schedule an inspection of the food service operation. In other instances, individuals have entered establishments trying to collect business and personal information.

“ODH food safety staff will never ask food service operators for credit card, personal or financial information,” Dr. Wymyslo added.

In Ohio, local health departments license and inspect food service establishments. Local inspectors typically will not schedule any inspections in advance or call to request an inspection. Food service operators with questions about the inspection process should contact their local health department.

For more information on the ODH food safety program or Ohio’s food safety rules visit: http://www.odh.ohio.gov/odhPrograms/eh/foods/food2.aspx
Cuyahoga Co. Food Defense Need & Initial Response

- Several complaints about “new” inspectors in our jurisdiction
- Malicious adulteration concerns
- W.A.R.N. message sent to operators
- Researched threat and incidents
- Applied for, & awarded FDA “Food Defense” grant, 2012
What is Food Defense?

• Activities associated with protecting the nation's food supply from deliberate contamination (FDA)

• Involves lowering thresholds for response

• Essential in food industry’s “trio of responsibilities” (post 9/11)