Distribution
- Food Industry
- Commercial Facilities
- Public Health Agencies
- First Responders and Law Enforcement
- Cruise Lines

Authorities and Statutes
The Federal Anti-Tampering Act (18 U.S.C § 1365) makes it a federal crime to tamper with or taint a consumer product, or to attempt, threaten or conspire to tamper with or taint a consumer product, or make a false statement about having tampered with or tainted a consumer product. Conviction can lead to financial penalties and up to life imprisonment.

United States law (18 U.S.C § 2332a) defines Weapons of Mass Destruction (WMD) as:
- Any destructive device as defined in 18 U.S.C. § 921;
- Any weapon that is designed or intended to cause death or serious bodily injury through the release, dissemination, or impact of toxic or poisonous chemicals, or their precursors;
- Any weapon involving a biological agent, toxin, or vector as defined in 18 U.S.C. § 178; or
- Any weapon that is designed to release radiation or radioactivity at a level dangerous to human life

Contact
FBI WMD Coordinators are assigned to each of the FBI's 56 field offices to serve as local and state liaisons in matters regarding WMD use.

To report suspicious activity call: 1 855-TELL-FBI or 1 855-835-5324
If there is an Immediate Threat: Call 911

Stay Alert.
Be Aware.
Make a Difference.

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Food defense focuses on protecting the food supply from intentional contamination with chemical, biological, or radiological (CBR) agents. There are numerous CBR agents that could be used to contaminate food products that could result in a significant public health and/or economic impact.

The Commercial Facilities Sector consists of places of public assembly (e.g. arenas, stadiums, zoos, museums), sports leagues, gaming (e.g. casinos), lodging (e.g. hotels, conference centers), outdoor events (e.g. amusement parks, campgrounds, parades), entertainment and media (e.g. motion picture studios, broadcast media), real estate (e.g. office and apartment buildings) and retail (e.g. shopping malls).

The food and commercial industries play an integral part in protecting the nation's food and commercial infrastructure. Operators of food service establishments within the commercial facility sector can minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions.

Recognition of an intentional incident of food contamination may be difficult. Therefore, prevention efforts by all stakeholders, early detection through public health surveillance, and on-going coordination with law enforcement is essential to detect, respond to, and minimize the impact of intentional contamination of a food product.

Weapons of Mass Destruction (WMD)

The FBI strives to detect and prevent threats involving the use of chemical, biological, nuclear, radiological and explosive weapons. The food supply and commercial facilities infrastructure continue to be potential targets of such attacks. By coordinating with the food and commercial facilities sector, the FBI attempts to mitigate this threat. Weapons of Mass Destruction Coordinators (WMDCs) are assigned to each of the FBI's 56 field offices to assist in investigations regarding the acquisition and/or use of WMD.

Why Your Efforts Matter

The food supply is vulnerable to terrorism. Contamination of food at commercial facilities may serve the objectives of various extremist groups because of the publicity that would ensue. Threats may also come from disgruntled employees, hoaxers, and industrial sabotage. To prevent such incidents the FBI aims to partner with the public, the food industry, and government agencies to recognize threats against commercial facility food supplies. As the first line of defense, your observations are critical. If something seems suspicious or out of place, note it and report it!

What to Look For

- Person(s) taking notes, drawings, photos, or videos of food processing areas/areas with restricted access
- Person(s) attempting to gain information in person, by phone, or by email about your operations (specifically about security measures and personnel)
- Person(s) conducting surveillance of self-service areas (i.e., salad bars, condiment areas, and open bulk containers)
- Person(s) attempting to gain access to restricted or unauthorized areas
- Thefts of employee uniforms, badges, or packaging labels
- Employees acting suspiciously
- Unattended vehicles illegally parked and unscheduled deliveries
- Unattended items (e.g. backpacks, boxes) left where they shouldn’t be

Be sure to evaluate all situations in context; it’s just as possible for an activity to be innocent as it is a threat. Consider the totality of the circumstances observed.

What You Can Do

- Notify management if you observe something suspicious
- Secure open containers of food or ingredients in food preparation areas appropriately
- Control access of all employees, delivery personnel, and patrons to food storage and preparation areas
- Keep doors locked as appropriate and prevent access to food preparation and storage areas, including loading docks
- Monitor self-service areas (i.e., salad bars, condiment areas, open bulk containers) for evidence of tampering
- Monitor products for evidence of tampering (i.e., damaged packages, evidence of resealing of packages, leaking packages)
- Train employees on awareness of suspicious activity and reporting procedures

Implementing food defense best practices in the Commercial Facilities sector will help minimize the likelihood and reduce the impact of an intentional event.

For additional food defense guidance and training information, go to:

FDA: http://www.fda.gov/fooddefense
USDA-FSIS: http://www.fsis.usda.gov/fooddefense
DHS: http://www.dhs.gov/commercial-facilities-sector