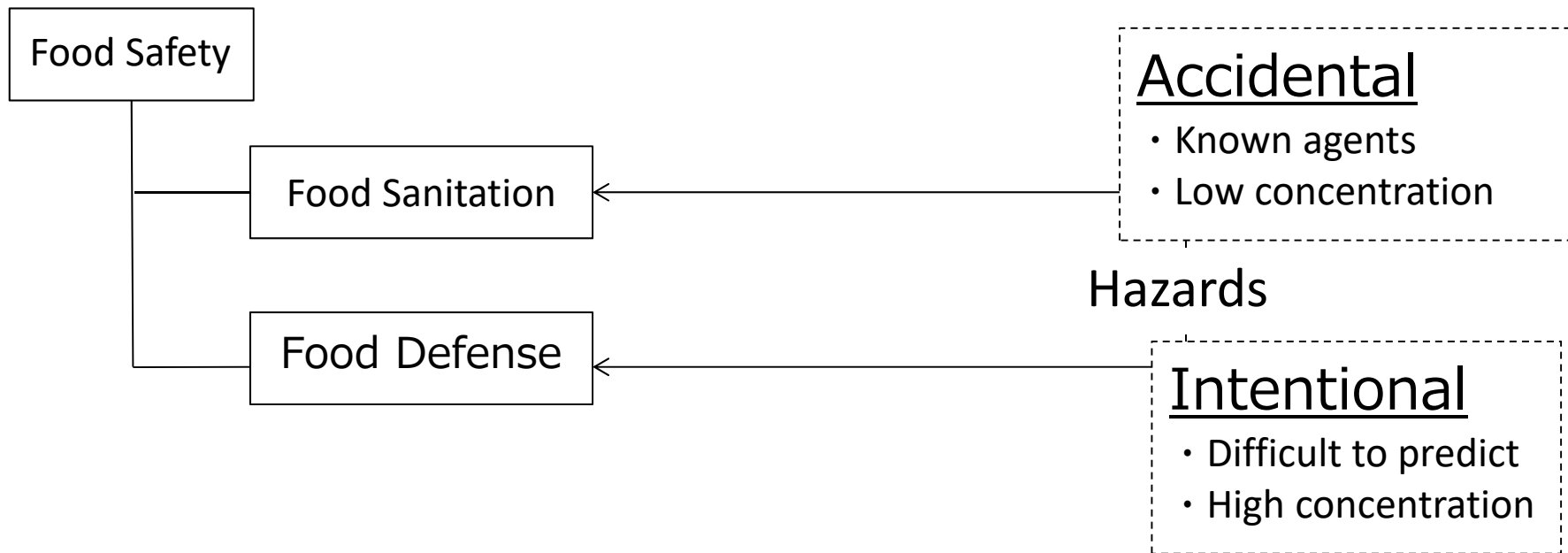


1 Food Defense

Measures to protect food from acts or attempts of intentional adulteration with poisonous substance that can cause health problem to consumers, which is needed in the processes of **production, transportation, storage, cooking and serving** of food

2 Difference between Food Defense and Food Hygiene

- Food Sanitation is the measure to prevent the “unintentional mistakes (errors)” of the employees and the production system.
- In the case of intentional adulteration, a person will attempt to introduce poisonous substance by methods that cannot be prevented by Food Sanitation. Therefore, it will be difficult to prevent such actions without the implementation of “Food Defense”.



Unlike the food poisoning caused by the mistakes of Food Sanitation, the intentional adulteration is difficult to immediately determine its causal substance, the added concentration or quantity in food and the scene of adulteration, so the difficulty of preventing the damage extent is a feature.

3 The need for Food Defense

- A large-scale event can easily become a target for terrorists. In addition, a significant change from the usual labor condition can be predicted by hastily securing manpower to meet the temporary increase of the need for it.
- If an intentional adulteration were to occur in a large-scale event, the food business operators would lose their reputation as well as the international reputation of Japan.

Prior example

- Caused from dissatisfaction with the organization (Employee, Ex-employee and the like)
 - Pesticide contamination in frozen gyoza (China, 2008)
 - Pesticide contamination in frozen food (Japan, 2013)
- Aimed at loss of trust, public confusion (Intruder from outside (Including terrorists))
 - Pesticide contamination by an ex-employee (U.S.A, 2009)
 - Salmonella contamination by a cult group (U.S.A, 1984)

Since some poisonous substance / deleterious substance that can cause health problem are sold as pesticides, detergents or disinfectants, deliberate contamination can be easier to execute compared to the crimes and terrorist acts using bombs and firearms.

- ☆ Food Defense is necessary for adequate preventive measures and minimization of the damage.
- ☆ Especially, the organization management and access management are most important.

4 Readiness to prevent intentional adulteration

- It is necessary to deal with the food defense readiness with the thought that the intentional adulteration risk cannot be eliminated completely.
- It is important to make them think “they don’t want to contaminate,” and “it would be difficult to contaminate.”

Reference items for addressing food defense

- Raising of awareness towards food defense
- Creating a work atmosphere to make people not want to intentionally contaminate
 - Building of relationship of trust and good human relations, taking actions for the matters considered as signs of intentional contamination (Organization management)
- Creating the working system where it is difficult to intentionally contaminate
 - Recognizing the vulnerability of your system against attack, executing effective measures (Access management)
- Executing crisis management exercise to prepare for actual intentional adulteration

5 Do not overlook the signs of intentional Adulteration

- In addition to the preparation before a big event, it is important to keep up the awareness during the event.
- It is also necessary to establish the communication system for when a health problem occurs.

Prepare yourself to notice something that is different from normal.
(Create a working environment so that a person can become aware when something is wrong with people and things, and 5S is thoroughly enforced.)

(Detailed example of signs)

- A place that is usually locked is unlocked.
- Medicine, detergents and the like are not in their designated locations.
- Unusual garbage not normally seen is being thrown away.

5S refers

- ① Sorting,
- ② Setting-in-Order,
- ③ Shining (Cleaning),
- ④ Standardizing (Cleanliness),
- ⑤ Sustaining the Discipline.