

# FOOD DEFENSE

## TRAINING FOR RESTAURANT EMPLOYEES

**Food Safety** prevents accidental contamination of food and food contact surfaces by making sure that food preparation areas are clean and sanitary and that hot foods are kept hot, cold foods are kept cold, and foods that should not mix do not mix.

**Food Defense** prevents someone from contaminating food on purpose by attacking restaurant food with germs or viruses, hazardous materials or toxic chemicals.

Although intentional contamination events have been rare in the US, an act of food terrorism could hurt our communities by making people sick or even killing them or by making the public lose trust in local businesses.

### *Food Terrorism in History*

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**1984** Members of a cult headed by Bhagwan Shree Rajneesh used cultivated Salmonella bacteria to contaminate restaurant salad bars in Wasco county Oregon (the Dalles), infecting more than 750 individuals in the hopes of affecting the outcome of a local election. Fortunately, there were no fatalities.

**1996** A former laboratory employee pled guilty to contaminating a tray of doughnuts and muffins with the foodborne pathogen Shigella dysenteriae Type 2. The employee used an unoccupied supervisor's computer to send out an email inviting forty-five other lab workers to enjoy pastries in the employee break room. Twelve of the forty-five employees ate some amount of a pastry and eventually contracted severe gastrointestinal illness. Four of those employees required hospitalization but there were no fatalities. The origin of the pathogen was the laboratory itself, and lax security made it possible for this intentional contamination to occur.

**2003** A Michigan supermarket employee was indicted for intentionally contaminating 200 pounds of ground beef with a nicotine-based pesticide. The CDC reported that 92 individuals became ill after consuming the ground beef.

**2005** A New York McDonald's employee was arrested in a sting operation at the restaurant where a police officer had bitten into a burger filled with shards of glass a few hours earlier. The officer suffered cuts to his mouth and throat.

**Call 911** in a life-threatening situation: If people are showing illness, suspect is threatening others, or staff and/or customers are in life-threatening situation.

**Call (503) 823-3333** Multnomah County Sheriff/Portland Police, for non-life threatening intentional food contamination incidents.

**Call the Health Department (503) 988-3400** if contaminated food may have been served to people.

# Your Duties as an Employee:

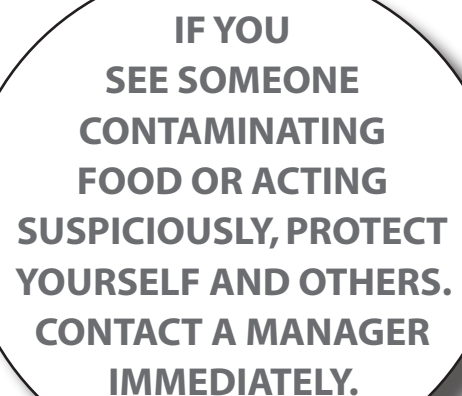
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- Be observant and aware of any suspicious looking activity at all times. Customers, visitors friends, inspectors, fellow employees, service and selivery people can all pose a threat of intentional contamination.
- Do not allow unknown people into food preparation and service areas without proper identification or management approval.
- Monitor public areas for suspicious activities or loitering.
- Monitor self-service areas (salad bars, buffet lines, grab and go bins) for tampering and be aware of anyone lingering around.
- Keep personal items away from food prep and dishwashing areas.
- Use your badge, nametag, or uniform if one is provided.
- Notify your manager immediately if you notice any suspicious activity, or experience symptoms of illness.
- Examine ingredients before using them. Do not use food that has an unusual look or smell.
- Keep locked areas locked.
- Make sure all deliveries are attended,
- Check the identification of vendors and service workers.
- Store all cleaning products and other chemicals away from food.
- Know what your restaurant's food defense plan is.
- Understand how the Multnomah County Environmental Health Services Food Emergency Communication System works and with restaurant management support, be able to implement emergency response activities (see Food Emergency Communication System description on page 41).

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## STEPS TO TAKE IF YOU OBSERVE A POTENTIAL CONTAMINATION INCIDENT:

1. Mentally note description of suspect and suspicious activity or methods used, such as wearing protective gear or gloves, using a spray, powder, or probe, etc.
2. Do not disturb the food in any way. Do not go near the suspected food.
3. Immediately notify the manager or person-in-charge. They should isolate food from staff and customers. If no manager is available, contact the Health Department for guidance (503) 988-3400.



**IF YOU  
SEE SOMEONE  
CONTAMINATING  
FOOD OR ACTING  
SUSPICIOUSLY, PROTECT  
YOURSELF AND OTHERS.  
CONTACT A MANAGER  
IMMEDIATELY.**

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By signing below, I agree that I have read and understand the above Food Defense information.

Employee Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**Manager: Please photocopy this form and provide the copy to the employee signing above.**