WHAT IS THE GDA DOING TO KEEP FOOD SYSTEMS SAFE?

In addition to working with industry leaders, the GDA is partnered with the following agencies in order to detect, respond to and minimize the impact of intentional contamination of a food product through public health surveillance and ongoing coordination with law enforcement.

CDC (Center for Disease Control)
FBI (Federal Bureau of Investigation)
FDA (Food & Drug Administration)
GDPH (GA Dept. of Public Health)
GEMHSA (GA Emergency Mgmt. & Homeland Security Agency)
GISAC/Fusion Center (GA Information Sharing Analysis Center)
USDA (United States Dept. of Agriculture)

IF YOU SEE SOMETHING, SAY SOMETHING.

TO REPORT SUSPICIOUS ACTIVITY:
GDA Food Safety Division: 404-656-3627

FOR PUBLIC HEALTH INQUIRIES:
GA DPH: 404-657-6534 After Hours: 866-782-4584

FBI SUSPICIOUS ACTIVITY LINE:
1-855-TELL-FBI

IF THERE IS AN IMMEDIATE THREAT:
Call 911

FOR ONLINE REPORTING VISIT:
http://www.gema.ga.gov/Response/

FOR ADDITIONAL QUESTIONS CONTACT GDA:

OFFICE OF INSPECTOR GENERAL

INSPECTOR GENERAL: 404-656-3610
EMERGENCY MANAGEMENT: 404-463-1081

FOOD DEFENSE AWARENESS & OUTREACH

FROM FARM TO FORK,
OUR GOAL IS TO KEEP YOU SAFE

Brought to you by your
Georgia Department of Agriculture
Meeting the needs of Georgia Citizens
Commissioner Gary W. Black

MISSION

The mission of the Georgia Department of Agriculture (GDA) is to protect consumers, promote agriculture both locally and globally and assist our customers using education, technology and a professional workforce.

PREPARATION AND PREVENTION OF INTENTIONAL ADULTERATION

The Georgia Department of Agriculture's (GDA) Homeland Security and Emergency Management Division plans and coordinates agency preparedness, response and recovery to agricultural disasters, special events and agroterrorism. This is accomplished through cooperative efforts with federal, state and local partners while working under the support functions detailed in the State of Georgia's Emergency Operation Plan. The GDA also serves as the liaison to the state's Fusion Center and Emergency Support Function (ESF) 11 Primary Coordinator.

COMMERCIAL FACILITIES FOOD DEFENSE

Food Defense focuses on protecting the food supply from intentional contamination or adulteration where there is an intent to cause public health harm and/or economic disruption.

Commercial Facilities and Consumers play an integral part in protecting the nation's food and commercial infrastructure. Recognition of an intentional incident of food contamination may be difficult.

FOR ADDITIONAL FOOD DEFENSE GUIDANCE AND TRAINING INFORMATION PLEASE VISIT:

GDA: http://agr.georgia.gov/consumer-complaints.aspx

GA: https://ga.foodprotectiontaskforce.com/

GISAC: http://www.gema.ga.gov/PlanPrepare/Pages/ Georgia-Information-Sharing-Analysis-Center.aspx

FDA: http://www.fda.gov/food/fooddefense/

USDA-FSIS: http://www.fsis.usda.gov/wps/portal/fsis/topics/food-defense-defense-and-emergency-response

DHS: https://www.dhs.gov/commercial-facilities-sector

DO YOU REGULARLY ASSESS AND TRAIN ON YOUR FOOD DEFENSE PLAN?

WHAT TO LOOK FOR:

New or increased interest in critical infrastructure locations and landmarks

-

Discreet use of cameras and video recorders, note taking or use of sketching materials

-

Suspicious interest in hours of operation, entry points, security personnel and access controls such as alarms, barriers, doors, gates and locks

-

Unusual attention to or avoidance of security cameras

-

Suspicious observation of or unusual questions to building maintenance or security personnel about security procedures

-

Interest without justification in obtaining site plans, ingress/egress routes, and information on employees or the public

-

Loitering, parking, or standing in the same area over multiple days with no explanation

WHAT YOU CAN DO:

Notify management if you observe something suspicious

-

Train employees on awareness of suspicious activity and reporting procedures

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Ensure emergency communications equipment is present and operable, and practice emergency communications plans and systems

-

Monitor-self service areas (e.g., salad bars, condiment areas) for evidence of tampering

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Monitor products for evidence of tampering (e.g., damaged packages, evidence of resealing packages, leaking packages)

-

Keep doors locked to prevent access to food preparation and storage areas, including loading docks