

Protecting Our Food System from Intentional Attack

March 9 -- 1:00 –5:00pm -- Marshall

Lyon County Government Center, Rms 1-2-3
607 West Main Street
507-337-2800, 888-241-3261

March 24 -- 8:30am-12:30pm -- Rochester

UCR Campus, Heintz Center, HB 117
1926 Collegeview Drive SE
507-280-2863, 888-241-4536

March 10 -- 8:30am-12:30pm -- St. Cloud

Midtown Office Complex, Suite 108
3400 First Street N.
320-203-6050, 888-241-4591

March 30 -- 1:00-5:00pm -- Crookston

UMC, Sahlstrom Conference Center, A & B
2900 University Ave.
218-281-8027, 888-241-0781

March 17 -- 1:00-5:00pm -- Mankato

Technology Plus of Mankato, Conf Rm B
1961 Premier Drive
507-389-6714, 888-241-3214

SPONSORED BY:

University of Minnesota Center for Public Health Preparedness
University of Minnesota Extension Service, Agricultural Safety and Health Program

PLANNING COMMITTEE

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ABOUT THE PROGRAM

This educational and action planning session is designed to build awareness of potential terrorist threats to local food systems using a farm to table approach. Participants will begin the process of putting their local food system onto paper as a first step in analyzing threats and hazards related to intentional attacks. This activity will also have the secondary benefit of enhancing local public health infrastructures in their work of prevention of food borne illness, worker safety, and prevention of illicit uses of agricultural input products.

Participants who attend this session will be better able to:

- Identify food system production, transportation, storage, food processing, and retail security issues.
- Describe examples of product contamination or illicit use in agricultural settings.
- Identify potential sources of threats that are both intentional and unintentional.
- Identify specific websites, data sources, and other guidelines for action planning.
- Describe the roles and responsibilities of various leaders in emergency preparedness response.
- Identify the biggest threats in their area based on probability of occurrence and severity of outcome by functional level—farm, processor, and retail.
- Rank the top three threats, creating a risk ranking based on probability and severity.
- Identify action steps need to take planning to the next phase for those top three identified threats:

PROGRAM AGENDA

Protecting Our Food System from Intentional Attack

Welcome and Introductions

Overview Of Local/Regional Food System: Farm To Table

This session will cover the what, where, who, when, and how of the regional food systems. Production inputs, transportation, storage/warehousing, processing, retail, and consumer issues will be covered.

Potential Terrorists Threats and Real Examples

Contamination of products, tampering, use of an agricultural input product as an agent, use of an agricultural technology, and intentional introduction of a plant or animal disease agent will be examined.

Where Do These Threats Really Come From?

Sources representing perpetrators of intentional attacks to food systems will be explored. Unintentional versus intentional activities will be considered depending on origination—vandals, workers, or outsiders such as terrorists.

Resources for Local Preparedness Plans

Overview of websites, data sources; checklists and action oriented planning guidelines from other agencies focusing on each segment of the food system chain.

Refreshment Break

Who's Who in Emergency Preparedness & Response

Representatives from related agencies will describe the importance of communication and relationship as they present their roles and responsibilities in emergency response.

Hazard and Facility Risk Assessment—Participant Working Groups

Working groups will determine a crude risk ranking of identified threats in their areas based on probability of occurrence and severity of outcomes by functional level—farm, processor, and retail.

Where To Go From Here?

Action steps needed for the next phase of food system security for the top three threats at each level—farm, processor, and retail—will be identified by participants listing people/agency resources and communication mechanisms.

Evaluation

Adjourn

This project is supported in part under a cooperative agreement from the Centers for Disease Control and Prevention (CDC) through the Association of Schools of Public Health (ASPH). The content of this program does not necessarily represent the official views of the CDC or ASPH.