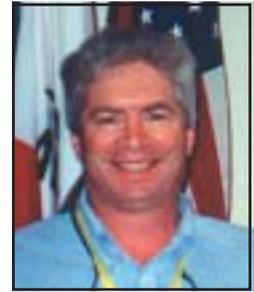


New USDA Security Guidelines Equals New Door Opportunities



By Rick Brown

How can door industry professionals aid food processors in meeting these new USDA guidelines?

In April of 2002 the Food Safety and Inspection Service (FSIS) an agency of the United States Department of Agriculture (USDA) issued and published the "FSIS Security Guidelines for food Processors." This 12-page document was sent to all USDA and Food and Drug Administration (FDA) regulated establishments and owners. It is directly intended to address national concerns for heightened security as it relates to the U.S. food and pharmaceutical supplies. The accompanying letter from Linda Swacina, a Staff Services Administrator, contained the following: "FSIS intends to provide these guidelines to our field employees who will assist in directing plants that seek further clarification or advice."

"FSIS intends to continue working to enhance guidance to businesses engaged in the production and distribution of USDA-regulated food and to work with the FDA and other agencies to provide guidance for transportation, storage, and handling. Guidelines for inspected establishments are a first step, but we realize the need for protections from *the farm to the consumer's table*. Homeland Security for our

food and agricultural sector requires a commitment by all parties - Federal, State, local, and private."

But how can door industry professionals aid food processors in meeting these new guidelines? Many of the guidelines directly involve creating and enhancing the physical barriers (doors) between internal sections of the facility and the facility to the outside world. Here is a section by section reading of relevant guidelines along with some commentary on their relevance to the door industry.

Food Security Plan Management - "A food security management team and a food security management coordinator should be identified for each plant or company." The coordinator and his/her management team are assigned to focus on the plant's security issues. They provide a single contact point for door professionals to consult with concerning additional requirements the plant may need to implement to comply with the new guidelines.

Outside Security -

"All access points into the establishment should be secured by guards, alarms, cameras, or other



security hardware consistent with national safety and local fire and safety codes." Also "Doors, windows, roof openings, vent openings... should be secured at all times." Here is an opportunity to provide access gates, overhead security gates, and lockable overhead insect doors and other heavy duty anti-personal doors for areas now considered a target for penetration into the facility.

Continued

Inside Security -

“Restricted areas inside the plant should be clearly marked and secured.” Also, “Access to controls for airflow, water systems, electricity and gas should be restricted and controlled.” And “Access to in-plant laboratory facilities should be strictly controlled.” These guidelines will require a physical barrier (i.e. door or overhead door) between sections of the plant whenever a security guard is not present, to prevent nonessential employees from entering into restricted areas where those intent on tampering, or saboteurs could have the most impact on the plant and products.



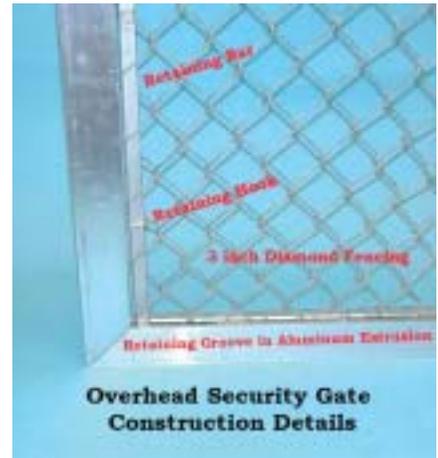
Storage Security -

“Controlled access should be maintained for all product and ingredient storage areas.” Again referring to doors or other means to prevent casual entrance into sensitive areas of the plants. These areas would normally have a fairly large access opening in between them.

Shipping and Receiving Security -

“Loading docks should be secured to avoid unverified or unauthorized delivery.” Fulfillment of this guideline will require forcing delivery truck drivers to enter the facility through a single supervised entry point. Loading dock doors will need to be down, locked and in good working order. If the doors need to be opened for ventilation purposes a securable overhead gate or overhead screen door will need to be installed and locked in the down position to prevent entry through that door position. Also, service (man) doors will need to be secured (locked) instead of propped open. If ventilation is needed, a tamperproof screen insert needs to be used to maintain a locked condition until the visiting delivery driver is identified.

In summary, the USDA Guidelines for Food Security provide proactive countermeasures for identifying and preventing the entry of those individuals that would wish us harm by the contamination or destruction of this nation’s food supply. Watch for similar guidelines to be implemented by the FDA, agencies regulating power, gas, international shipping, and other sensitive and critical areas directly related to the well



being of our population and infrastructure. Also, these guidelines, over time, are sure to be passed down to all suppliers of these critical food facilities. Knowing the overall goals of these programs, then identifying the proper security adviser for each facility will help the door professional in assisting these plants in solving their security and entry problems.



Rick Brown is Vice President of Sales at RASCO Inc.

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