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U. S. Department of Health and Human Services  
U. S. Food and Drug Administration  
Center for Food Safety and Applied Nutrition  
March 21, 2003

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This document has been superceded by  
[Final Guidance: Retail Food Stores and Food Service Establishments: Food Security  
Preventive Measures Guidance](#) (December 17, 2003)

**Guidance for Industry**

**Retail Food Stores and Food Service  
Establishments:  
Food Security Preventive Measures  
Guidance**

**Draft Guidance**

**This draft guidance represents the Agency's current thinking on the kinds of measures that retail food store and food service establishment operators may take to minimize the risk that food under their control will be subject to tampering or other malicious, criminal, or terrorist actions. It does not create or confer any rights for or on any person and does not operate to bind FDA or the public.**

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Purpose and Scope:

This draft guidance is designed as an aid to operators of retail food stores and food service establishments (for example, bakeries, bars, bed-and-breakfast operations, cafeterias, camps, child and adult day care providers, church kitchens, commissaries, community fund raisers, convenience stores, fairs, food banks, grocery stores, interstate conveyances, meal services for home-bound persons, mobile food carts, restaurants, and vending machine operators). This is a very diverse set of establishments, which includes both very large and very small entities.

This draft guidance identifies the kinds of preventive measures they may take to minimize the risk that food under their control will be subject to tampering or other

malicious, criminal, or terrorist actions. Operators of food retail food stores and food service establishments are encouraged to review their current procedures and controls in light of the potential for tampering or other malicious, criminal, or terrorist actions and make appropriate improvements.

This draft guidance is designed to focus operator's attention sequentially on each segment of the food delivery system that is within their control, to minimize the risk of tampering or other malicious, criminal, or terrorist action at each segment. To be successful, implementing enhanced preventive measures requires the commitment of management and staff. Accordingly, FDA recommends that both management and staff participate in the development and review of such measures.

#### Limitations:

Not all of the guidance contained in this document may be appropriate or practical for every retail food store or food service establishment, particularly smaller facilities. FDA recommends that operators review the guidance in each section that relates to a component of their operation, and assess which preventive measures are suitable. Example approaches are provided for many of the preventive measures listed in this document. These examples should not be regarded as minimum standards. Nor should the examples provided be considered an inclusive list of all potential approaches to achieving the goal of the preventive measure. FDA recommends that operators consider the goal of the preventive measure, assess whether the goal is relevant to their operation, and, if it is, design an approach that is both efficient and effective to accomplish the goal under their conditions of operation.

#### Structure:

This draft guidance is divided into five sections that relate to individual components of a retail food store or food service establishment operation: management; human element -- staff; human element -- public; facility; and operations.

#### Related Guidance:

FDA has published two companion guidance documents on food security, entitled, "Food Producers, Processors, and Transporters: Food Security Preventive Measures Guidance" and "Importers and Filers: Food Security Preventive Measures Guidance" to cover the farm-to-table spectrum of food production. Both documents are available at: [http://www.access.gpo.gov/su\\_docs/aces/aces140.html](http://www.access.gpo.gov/su_docs/aces/aces140.html).

#### Additional Resources:\*

A process called Operational Risk Management (ORM) may help prioritize the preventive measures that are most likely to have the greatest impact on reducing the risk of tampering or other malicious, criminal, or terrorist actions against food. Information on ORM is available in the Federal Aviation Administration (FAA) System Safety