

Super Bowl LIII Food Defense AFDO Food Defense Committee June 22, 2019

Presented by: Venessa Sims





The **Georgia Super Bowl Food Defense Work Group** shall conduct special event planning and coordination activities, conduct food defense trainings and outreach, facilitate information and intelligence sharing activities, and perform operational support activities

according to established plans, policies, and procedures prior to the 10 day Super Bowl operational period and to support Fulton County Board of Health during the 10 day operational period with an objective to prevent the intentional contamination of food during Super Bowl LIII in Atlanta, Georgia.



Planning

- Special event planning took over a year
- SB LIII Food Defense Agencies: **9 agencies**
 - FBOH
 - GBI/GISAC
 - GDA
 - GDPH
 - GEMA/HS
 - FBI
 - FDA
 - USDA FSIS
 - FERN lab network



USDA FSIS Food Defense Team Reps



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Over 100 Staff

- ❖ **176 GA Food and Feed RRT Field Personnel Responders to date** (includes pre-event inspections, food defense outreach, and sampling)
- ❖ **Committed Lab Personnel: GDA HQ & Tifton, FDA, USDA FSIS, FERN Network (14 labs)**
- ❖ **SART IMT and SOC**



GDA Super Bowl LIII: Food Defense Assignments

- GDA staff performed food defense outreach and inspections on **28** licensed establishments between December 7, 2018 and January 28, 2019
- GA RRT partner agency, USDA FSIS staff performed food defense outreach assignments



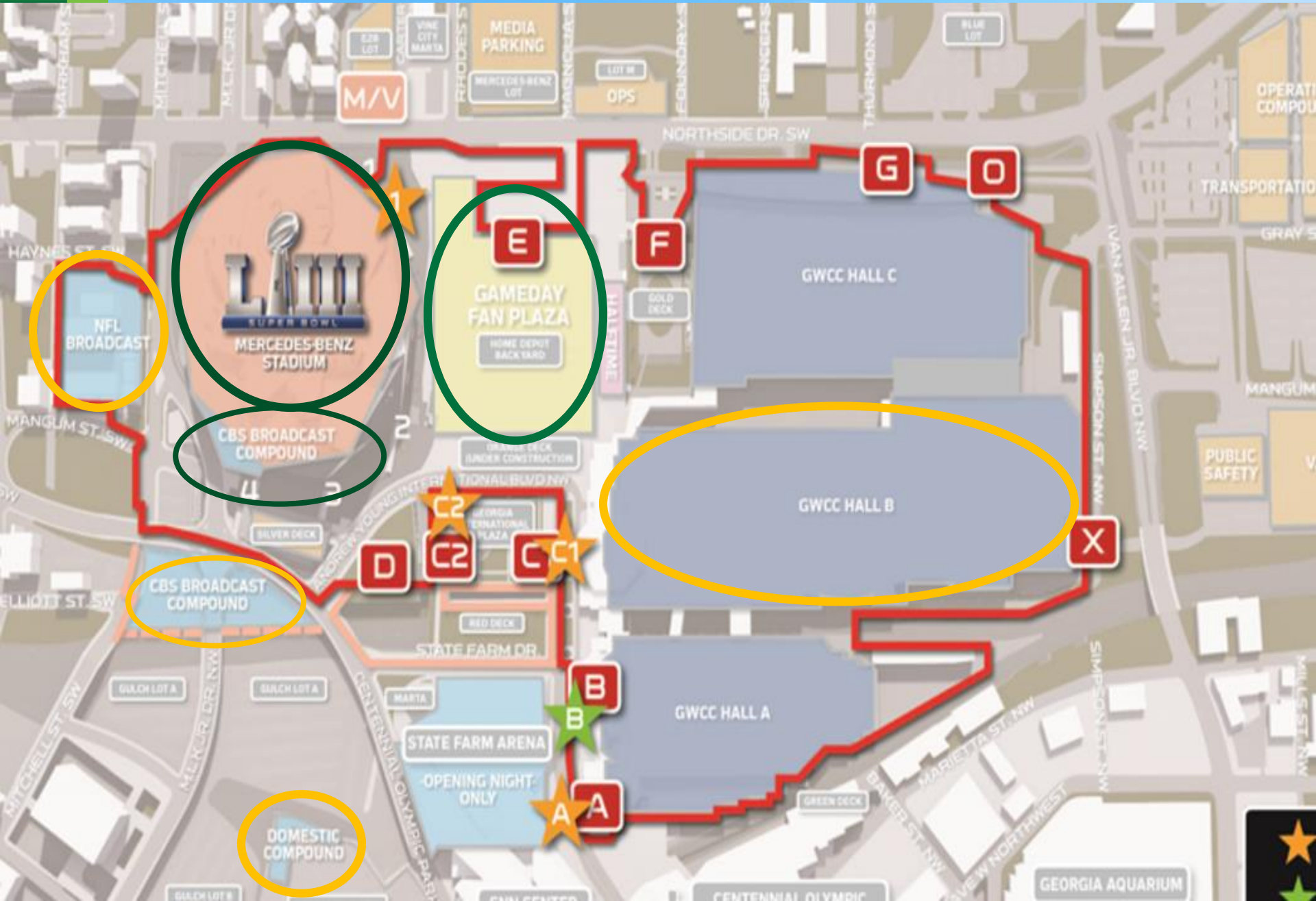
Food Defense Command Posts: 3



- Coordination: **SOC/ESF 11 Room**
- Sampling Operations:
 - **GDA Headquarters: GDA Lab Samples**
 - Responder & Food Truck Samples
 - Centennial Olympic Park
 - **Federal Building: FERN Samples**
 - GWCC
 - State Farm (Philips) Arena
 - Mercedes Benz Stadium
 - **13 ICPs** established overall for Super Bowl Ops



SBLIII Secured Perimeter



GDA Operations

➤ State Operations Center (SOC) & GDA EOC

– Partial Activation

- January 26 – February 4
- Provide Food Defense coordination and support via requests for Assistance and information sharing

– Produce Daily SITREP

- Food Safety and Food Defense
- Food Sampling and Lab Updates
- Contribute to ESF 8 Consequence Branch Daily SITREP Human Health Surveillance

– ESF Leads participate in Daily ESF 8 coordination call

– Support Daily GA RRT food sampling and laboratory coordination efforts

➤ Food Surveillance and Laboratory Coordination

- ESF 11 Request for Assistance for FERN lab support
- Food Defense mission support

GA RRT Incident Management Team (IMT) activated for Food Defense mission



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ESF 11: GA RRT Food Defense

Super Bowl LIII Daily Schedule

9 AM	Public Safety Briefing
10 AM	Daily Operational Briefing
11 AM	Sampling Strike Team Ops Begin
1 PM	Daily ESF 8 Coordination Call
3 PM	Lab Micro & Chem Summary Report due to ESF 11 Leads
	GDA Internal Leadership call, as needed
4 PM	SitRep completed
4:30 PM	Sample Strike Teams Return

“What’s happened? What are we doing? What’s next?”



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SB 53 Food Defense ConOps



Super Bowl LIII (53) Food Defense Concept of Operations

**Special Event Planning & Response Document
to the ESF 11 Annex
of the Georgia Emergency Operations Plan**



- ❖ Commodity Identification
- ❖ Deter intentional food contamination through increased surveillance and targeted prevention activities in the weeks prior to and during the event
- ❖ Intelligence & Information Sharing



Intentional Food Contamination Guidance Document



State of Georgia/SB 53 Food Defense WG/Fulton County
19 Martin Luther King Jr. Drive SW

Intentional Food Contamination Guidance Document

Atlanta, Georgia, 30334

1. Purpose

This document outlines the procedures inspectors for state of Georgia can follow while managing confirmed or suspected intentional food contamination incidents that may adversely affect public health during Super Bowl LIII.

Remember to maintain awareness of personal safety during the investigation if visiting the establishment.

2. Reporting and Control

A. Deliberate contamination reported to GWCC Emergency Preparedness Manager, GDPH WMD Coordinator, GDA Inspector General, and GDA Director of Emergency Management.

1. If **Fulton County/Food Defense WG Lead** is alerted that intentional food contamination has occurred by direct means (customer/inspector/food service personnel observation) the following steps shall be taken:

- a. **Protect Health and Life Safety:** Is there still continuous human exposure to the contaminated food, etc.?
- b. **Call 911 if an emergency exists and 911 has not been called.**
- c. Fulton County BOH inspector or GA RRT member must contact the establishment management to direct them to segregate and control the potentially contaminated food product.
- d. Inspector must instruct establishment management **NOT** to discard the product.
- e. Inspector will notify GWCC management. Incident will be routed to the All Hazards Center via chain of command. ****See Active ICS Structure for Super Bowl LIII****
- f. Inspector and Fulton County/GA RRT UC management will follow instructions from All Hazards Center as the instructions are received.

2. Inspector shall collect investigative information to include the following (*using critical thinking skills and asking pertinent questions to aid in identifying the problem and where or how it may have occurred*):

- a. What makes this a suspicious event? (Things out of the ordinary, e.g., unexpected delivery, public entering non-public areas such as food prep areas, public carrying bags, back packs who entered, etc. Suspect still on scene? How are they behaving?
- b. Number of known injuries, deaths and potential exposures?
- c. Name and phone number of establishment contact (caller)?
- d. Name and contact of the most responsible individual at the establishment?
- e. Date and time of incident?
- f. Precise location of incident (dining room, kitchen, buffet etc.)?
- g. Type of threat (if known) or contamination?
- h. Food product(s) involved and amount?
- i. Where is the product now?
- j. Source of the product (supplier, made in house, source of ingredients, etc.)?
- k. Names of persons exposed and their contact information?
- l. Current conditions (ex: mass panic? Are people exposed manifesting symptoms?)
- m. Do photos and/or video of the incident exist? (If security cameras present have recordings secured)?
- n. Names of witnesses and their contact information?
- o. List of names of the staff working on premise during the incident
- p. Any employee(s) recently terminated?



State of Georgia/SB 53 Food Defense WG/Fulton County
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Atlanta, Georgia, 30334

B. **Fulton County/Food Defense WG Lead** receives notification directly from GDPH or via All Hazards Center.

1. Unintentional contamination outbreak investigation already in progress

- a. EH and Epi update call to discuss information collected so far
- b. EH update
 - i. Manager and employee interview information
 - ii. Outbreak assessment report
 - iii. Other observations on facility and staff
- c. Epi update
 - i. Number of suspected and confirmed cases
 - ii. Suspected or confirmed food vehicle
 - iii. Suspected or confirmed agent – or lack of evidence for usual suspects
 - iv. Exposure dates/times
 - v. Involved county(s)
 - vi. Evidence of ongoing risk?
- d. Decision reached together that some part of the investigation is abnormal
- e. Route through All Hazards center for law enforcement involvement

2. **Intentional contamination suspected immediately or extremely early in investigation** – This would only be in the case of a direct report from Emergency Departments, Infection Preventionists, Emergency Responders, the Duty Officer, etc. of an unusually high number of people with illnesses where the symptoms, incubation periods, or other factors indicate unintentional food contamination is unlikely

- a. Route information directly through All Hazards UC
 - i. Number of suspected and confirmed cases
 - ii. Suspected or confirmed food vehicle
 - iii. Suspected or confirmed agent – or lack of evidence for usual suspects
 - iv. Exposure dates/times
 - v. Involved county(s)
 - vi. Evidence of ongoing risk

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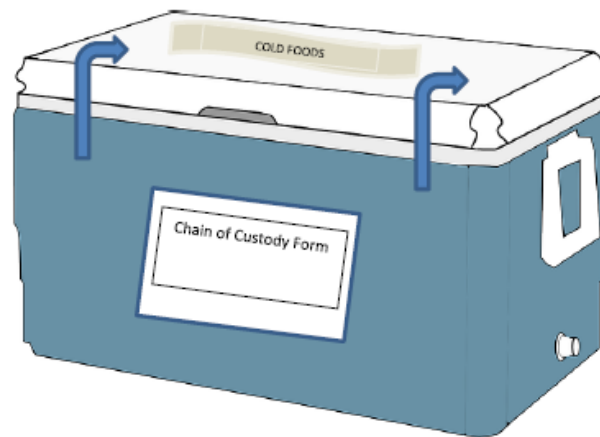


Sample Procedures

Sample size: Collect a minimum of 100 grams of the food product you are sampling. 100 grams are required per test that will be conducted on that sample. (i.e. 100 grams are required for micro testing and 100 grams are required for chemistry testing) A scale has been provided in the sampling kit to verify sample weights collected. Remember to account for the tare weight of the sample collection bag when weighing sample.

A Chain of Custody form is required to be completed for each cooler. The Team Lead will be responsible to insure the samples are properly documented and packed. Each Chain of Custody form will list all the sample numbers that are contained within that particular cooler.

When sealing each cooler, tape must be placed on the opening of the cooler, sealing both ends, to reduce risk of tampering to collected samples. See pictured example below:



Each sample collected is to be placed in a sterile whil-pak bag. The sample is to then be double bagged in another plastic bag and sealed either with tape or by the closure device on the bag. Always try to remove as much excess air as possible before sealing each bag.



Food Safety Super Bowl LIII Sampling Guidelines

In an effort to conduct food defense work during Super Bowl 53 which will be held in Atlanta, GA on February 3, 2019, the Georgia Department of Agriculture (GDA) has been asked to assist with collecting food samples at specific locations. The food samples collected will be tested for specific pathogens, pesticide and chemicals designated by the GDA leadership.

The sampling operational period will be January 25, 2019 through February 3, 2019. Sampling teams have been established and work day schedules will be distributed to each team member.

Entering a premise or food service sales area

Introduce yourself and show your I.D. Ask to speak to the proprietor or the person in charge, explain the purpose of your visit. Be professional in your approach and in all communications.

Explain the purpose of your visit.

- To collect food samples for analysis.
- Explain that samples can be procured from the shelf, hot holding, cold holding, made to order areas, dispensing unit, warehouse/storage, etc.

If purchasing from a food truck or food vendor, order a food item and explain the purpose of your purchase if questioned by the sales person.

Safety


Never enter an area or perform any job task that you think will result in injury or illness. If you identify unsafe conditions, STOP the sample collection and consult with facility management or your supervisor regarding a corrective action for the hazard(s). Stick to the specific focus of your assignment and as always, THINK SAFETY! Before performing an inspection, ask firm about any physical or chemical safety issues in the firm. If the inspector has concerns about their safety, they should contact their supervisor IMMEDIATELY.

Sampling Procedure:

Samples will be assigned and if not assigned, the samples to be collected will be left to the inspector's discretion. From the time the first hot food sample is collected the team will have 3.5 hours to get the sample to the Atlanta State lab.

Each sampling team will be provided two coolers. The cooler labeled as "Hot" will be used to collect the hot food samples and the cooler labeled as "Cold" will be used to collect all frozen/cold food samples.

Each cooler will contain an adequate amount of frozen ice packs to be used as a cooling media. One temperature control (TC) shall accompany each cooler. An unopened 16.9 fl oz bottle of water will be used as a temperature control. The water bottle should be labeled with TC to identify it as the temperature control.

SAMPLE CHAIN -OF- CUSTODY RECORD		
		
Sample Number(s):		
Sanitarian Name:		
Sample Activity Log:		
DATE	INITIALS	Samples:
		<input type="checkbox"/> Samples secured, packaged and sealed at firm.
		<input type="checkbox"/> Shipping container properly sealed.
		<input type="checkbox"/> Container dropped off for courier pickup.
		<input type="checkbox"/> Container delivered to room 629 by courier.
		<input type="checkbox"/> Container taken to room 629.
		<input type="checkbox"/> Seal broken and contents examined.
		<input type="checkbox"/> Internal temperature of control if applicable. _____ degrees F.
		<input type="checkbox"/> Other explain _____
Samples delivered by:		
<input type="checkbox"/> Sanitarian <input type="checkbox"/> Courier <input type="checkbox"/> Other explain: _____		
Condition of sample:		
<input type="checkbox"/> Acceptable <input type="checkbox"/> Unacceptable explain: _____		
Official seal condition if applicable :		
<input type="checkbox"/> Unbroken <input type="checkbox"/> Broken explain: _____		
REV 1/2019		



Date: _____

Super Bowl LIII (53) Food Defense Sample Collection/Billing Form

The GA RRT/GDA has pulled samples from the following facility for food sampling efforts during Super Bowl LIII. Please complete all items below and return to Craig Nielsen (Craig.Nielsen@agr.georgia.gov) to facilitate reimbursement.

Facility Name: _____
 Tax ID #: _____
 Address: _____
 Contact Name: _____
 Email: _____
 Phone Number: _____

The Georgia Department of Agriculture has pulled the following samples as identified below.
 Product(s):

Description	Qty

It is agreed between the above facility and the company requesting credit (GDA) that all information given is true, correct, and complete. All charges will be paid upon receipt of invoice.

Authorized Signature (Facility): _____
 Title of Official or Employer: _____
 Date: _____

Authorized Signature (GDA): _____
 Title: _____
 Date: _____

1857 – 01 – 32

(A) Inspector's number

(B) Number
of samples
collected by
the inspector
for that day

(C) Designates Julian day



Sample Collection: GDA & USDA FSIS



GEORGIA DEPARTMENT OF AGRICULTURE
FOOD SAFETY DIVISION
19 Martin Luther King Jr Drive, SW
Room 306
Atlanta, GA 30334
www.agr.georgia.gov

EVENT FOOD SAMPLE COLLECTION FORM

EVENT INFORMATION

EVENT NAME GDA Super Bowl 53 Sampling			
LOCATION OR VENUE NAME			
PHYSICAL ADDRESS			
CITY Atlanta	STATE GA	ZIP CODE	COUNTY Fulton

GDA PERSONNEL

SAMPLE COLLECTOR-A	INSP. #	INITIAL	COLLECTOR-A SIGNATURE
SAMPLE COLLECTOR-B	INSP. #	INITIAL	COLLECTOR-B SIGNATURE
SAMPLE COLLECTOR-C	INSP. #	INITIAL	COLLECTOR-C SIGNATURE
SAMPLE COLLECTOR-D	INSP. #	INITIAL	COLLECTOR-D SIGNATURE

COLLECTION DATE:

SAMPLE COLLECTION INFORMATION

GDA SAMPLE #	GDA INITIAL	PRODUCT DESCRIPTION	COLLECTED FROM EQUIPMENT/NAME OF AREA	TIME 2400 HRS	OBTAINED R/F/A/H	VENDOR/BUSINESS NAME	DPH PERMIT #	TESTING M / C / MC	LAB NUMBER LAB USE ONLY
								<input type="checkbox"/> M <input type="checkbox"/> C	
								<input type="checkbox"/> M <input type="checkbox"/> C	
								<input type="checkbox"/> M <input type="checkbox"/> C	
								<input type="checkbox"/> M <input type="checkbox"/> C	
								<input type="checkbox"/> M <input type="checkbox"/> C	
								<input type="checkbox"/> M <input type="checkbox"/> C	

PAGE 1 OF 2

OBTAINED: R-REFRIGERATED / F-FROZEN / A-AMBIENT / H-HOT HELD
TESTING: M-MICRO ANALYSIS / C-CHEMISTRY ANALYSIS / MC-MICRO & CHEMISTRY ANALYSES

Georgia State
University
and
Centennial Olympic
Park

GDA

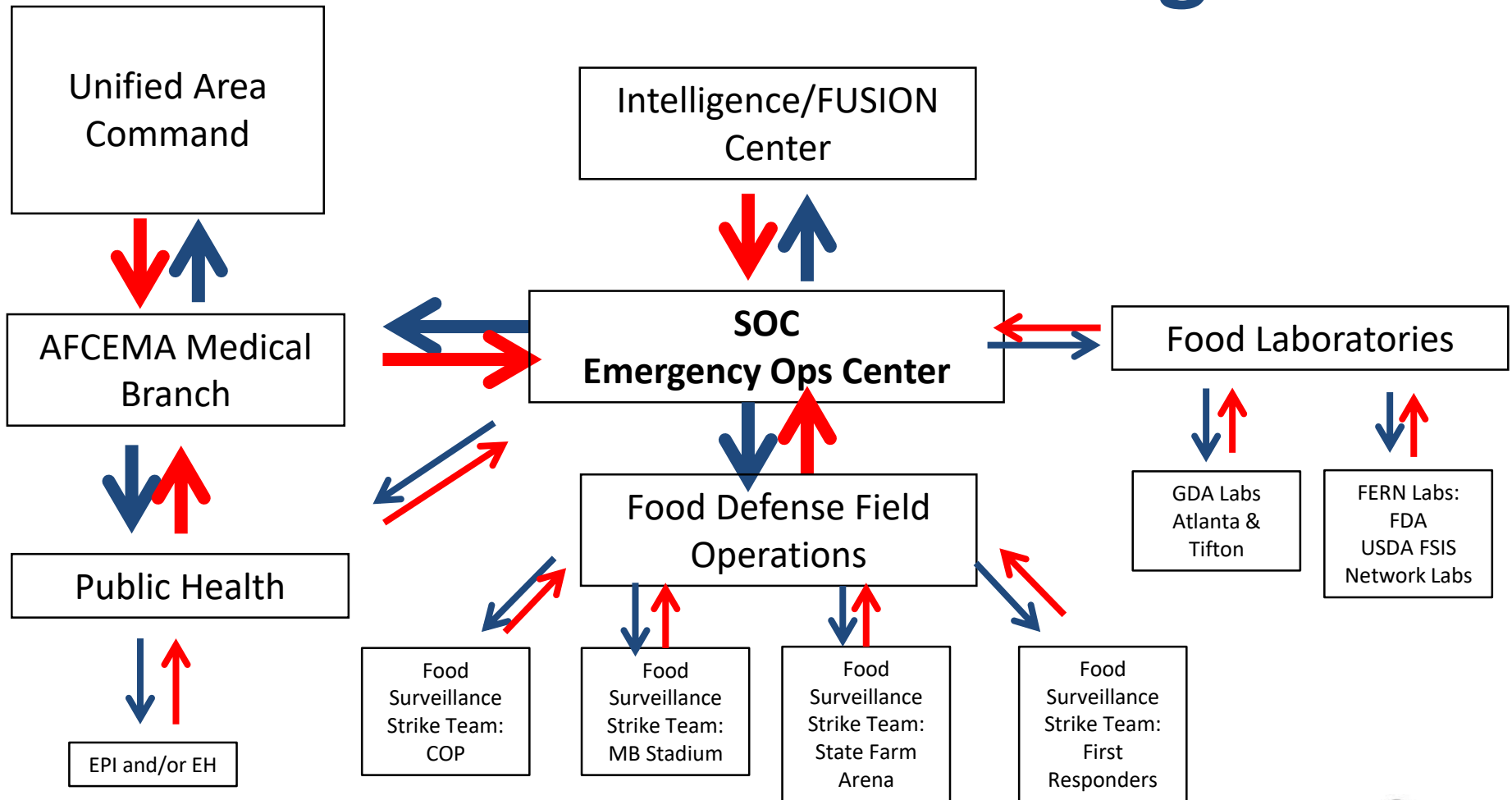
Georgia World
Congress Center

USDA FSIS

Mercedes Benz
Stadium
and
State Farm Arena



Information Sharing



SB 53 Food Defense Mission Assignments

Pre-Event

- Food Defense Inspections on SB 53 food supply chain
 - Levy Group Supply Chain
 - Responder Feeding Supply Chain
 - SB 53 Approved Vendors

Super Bowl LIII

- Food Surveillance Sampling
- Food Delivery Checks (CBP VACIS)
- Food Defense Inspections

Education & Outreach



GDA Super Bowl LIII: Food Defense Assignments

- GDA staff performed food defense outreach and inspections on **28** licensed establishments between December 7, 2018 and January 28, 2019
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SEE SOMETHING, SAY SOMETHING

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

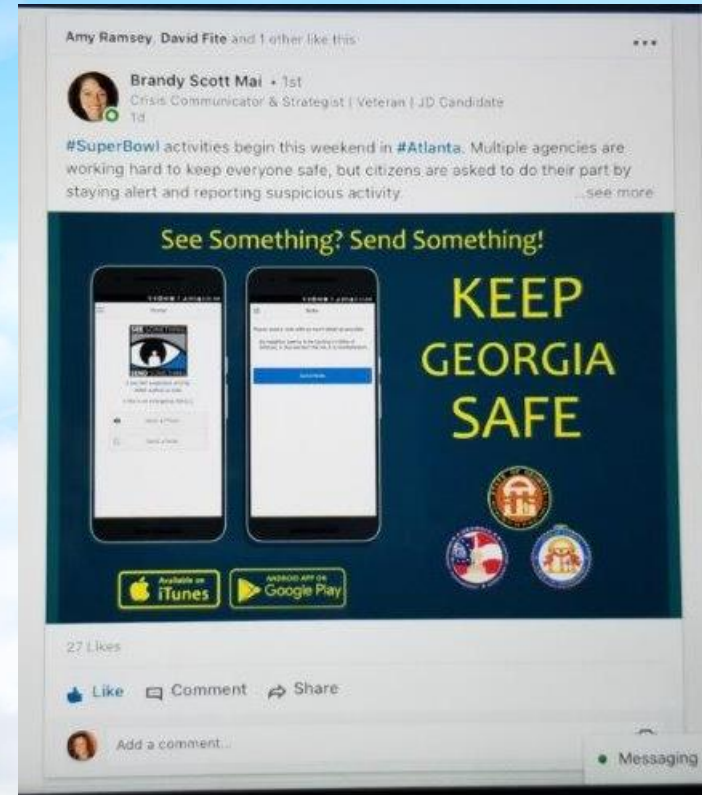
FOOD DEFENSE AWARENESS & OUTREACH

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

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Logistics



Site Walk-throughs



Staff Feeding



Courier

GDA Labs

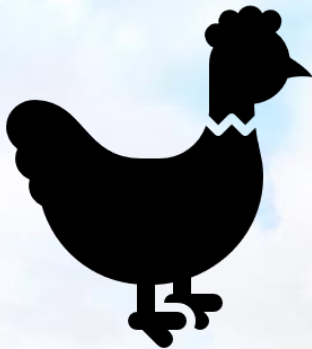


SB 53 Food Defense Training Plan

- July 17-18, 2018: **GA RRT Annual Conference**
- August 15-16, 2018: **“Operation Hotplate”**: 2018 GA RRT Full Scale Exercise
- November 8-9, 2018: **FDA Retail Special Event Training, US Foods**
- December 19, 2018: **Super Bowl LIII Food Defense Tabletop Exercise, US Foods**
- Jan. 23, 2019, **Special Event—Food Defense Dashboard WebEOC Training**



Complaint Investigation



Winter Weather impacting 35 counties: state and local government asked not to report



Timely complaint resolution due to pre-planning and effective coordination



Super Bowl LIII Accomplishments

- ✓ Effective integration with FBOH ESF 8 Branch, APD, AFCEMA/City of Atlanta EP staff, and GEMA/HS All Hazards Operations
- ✓ Super Bowl Food Defense planning efforts underway for over a year: **training/exercises, plans, logistics, food defense outreach**
- ✓ **Development of Super Bowl 53 Food Defense Sampling Plan and updated Operational Sampling Strategy**
- ✓ Finalize **Food Defense Super Bowl 53 ConOps** and FS and FD staff support, including credentialing
- ✓ **Super Bowl 53 Food Defense Organization Charts**
- ✓ Successful implementation of the **SART IMT**
- ✓ Creation of **WebEOC Food Defense Dashboard** for Super Bowl 53
- ✓ **Traceback Notebook** for each food service location within the footprint
- ✓ Atlanta PD RFQ Responder Feeding Selection notification input
- ✓ Request for **FERN Lab Coordination Support** by ESF 11 Coordinator
- ✓ Development of **Food Defense Suspicious Activity Reporting (SAR)**



Effective Utilization of GA RRT



Questions???

Special thanks to the Super Bowl LIII Food Defense Planning Team, MAC, and IMT!!!!

