North Carolina Food Safety and Defense Task Force

Defending the Food Supply at Harris Teeter

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231 Stores
145 stores in NC
1 Dairy Plant in NC
2 DC’s in NC
Now Owned by Kroger
Product Tampering

1982 – Tylenol capsules laced with Potassium Cyanide - 7 deaths

1984 – Girl Scout cookies contaminated with pins, needles and other foreign objects in 17 states.

1984 – Contamination of salad bars with Salmonella in The Dalles, Oregon – 751 sick

1986 – 137 reports of glass in jars of Gerber baby food

1993 – Syringes found in cans of Pepsi
Following 9/11/01

“White Powder” Hysteria (Anthrax)

What about the food & water supply?
Food Safety vs Food Security/Defense

Food Safety – Protecting foods from \textit{unintentional} contamination by mishandling.

Food Security/Defense – Protecting foods from \textit{intentional} contamination by sabotage or attack.
Better Protection of the Food Supply

- On the Farm
- Transportation
- Distribution
- Retail
Food Security at Distribution

- Controlled entry: All drivers & visitors must check in at guardhouse

- Check & record drivers’ licenses

- Vehicles checked going in & out
Food Security at Distribution

• Color-coded badges for drivers, visitors and service providers

• Limited access inside the building
Food Security at Retail

Service Personnel

- Check-in & out at Customer Service desk
- Contractor vest & badge
- Work order # must be in system
- Limited access inside the building
Food Security at Retail

DSD Vendors

• Set receiving hours

• Check-in & out with Vendor Receiver

• Designated staging area
Food Security at Retail

Customers

According to Food Marketing Institute (FMI):

- 37,500 supermarkets in US with annual sales of $2 mil or above
- Customer transactions: 9085 per week / 1300 per day
Food Security at Retail

Customers

• Educate HT associates to be more aware
• Security cameras throughout
• Monitors at entrances
The Power of a Threat

“I was in your store last night and injected poison into ham.”
Thank you for your attention.

Questions

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