



Insider Addition

Tabletop Exercise

Food Safety Summit
Food Defense Workshop
April 17th, 2012

Exercise Structure

This is intended to be a 4-6 hour exercise, that would walk through plans, protocols and procedures – we modified it to fit into a much shorter timeframe

There will be 2 ‘pauses’ to ask some questions, reflect on some key issues....

Exercise Structure

- This exercise is a highly interactive facilitated exercise with **one** learning module:
 - ***Module – Evolution of an Outbreak***
 - ***We will pause as we progress through the scenario to allow for Q&A, panelist responses, etc.***

Introduction

Purpose and Scope

- It is crucial that we ensure that food products are safe for consumption
- Everyone involved in the food chain, from farmer through consumer, has a responsibility to keep the food supply safe
- At any point during production or distribution, food can be contaminated either accidentally (food safety), or on purpose from sabotage, fraud or terrorist activities (food defense)

Introduction

Purpose and Scope

- DHHS FDA and CDC, and USDA FSIS work closely to safeguard the American food supply
 - Continuously seek new ideas and strategies to reduce the incidence of human health incidents and to support food defense-related innovation
 - It is incumbent that local, State and Federal governments and industry partners understand the roles and responsibilities of all participating entities

Introduction

Goal

- This tabletop exercise provides participants with an overview of what happens at the within various industry levels and between local, State and Federal levels during a food related incident
- Focus on the communications, food defense preventive measures roles that key personnel play in containing the problem and protecting consumers

Introduction

Goal

- Assess plans, policies, and procedures and think about how you would realistically apply them in the event of an incident
- Facilitate discussion among various participating entities, such as emergency response, state and local entities, and the private sector within the state

Exercise Structure

- Tabletop exercise reflects the policies and procedures currently in use and is accurate as of May, 2011
- If there has been an update to the procedure in your jurisdiction, please be sure to make the group aware of the change and work with the facilitator to ensure that all participants understand the update
- ***Scenario is hypothetical- don't fight it!!***

Exercise Guidelines

- Open, low-stress and non-public learning environment, and is not intended to set precedents
- Listen to and respect the varying viewpoints of all of the other participants
- Scenario is plausible and the events occurred as presented
 - Suspend your disbelief, and feel free to discuss differing policies and procedures during the breakout discussion

Exercise Guidelines

- Work within your tables, small groups to provide / share the expertise needed to ensure that our discussion is accurate and thorough
- Commit to applying learnings from today's activities to your job/function and sharing key learnings with colleagues

When we get to the mid-point of the slides, we will have time to talk – think about, and be ready to present your thoughts on

What we now at present

What are we thinking we need to know

What are we doing in the next 8 hrs

And now, for the exercise....

FOR EXERCISE PURPOSES ONLY

Module : Evolution of an Outbreak

Saturday, April 16

- On Saturday night, Special Care Hospital's emergency room was packed
 - High percentage of patients complaining of tremors, muscle cramps, neck pain, nausea and heart palpitations
- Vital signs noted...including severely increased heart rate and blood pressure
- Lead trauma physician contacts Mosaic City Health Department's 24 hour emergency contact number



Module : Evolution of an Outbreak

Saturday, April 16 cont'd

Same evening, across town.....

- Carlos is having a poker party at his house
 - Purchases Burger Chain A's "box-o-Superburgers" to feed his hungry friends
 - The burgers have double patties, lettuce, cheese, whole wheat buns and seasoned mustard
 - Several guests complain of nausea, muscle cramps, and a racing heartbeat by the end of the night



FOR EXERCISE PURPOSES ONLY

Module : Evolution of an Outbreak



Saturday, April 16 cont'd

- Carlos calls rescue squad and his friends are taken to Metropolitan General Hospital
- Trauma staff triages the men and conclude that symptoms are due to a common exposure
 - Mosaic City Health Department's emergency 24 hour hotline informed

Module : Evolution of an Outbreak

Saturday, April 16 cont'd

- Based on the two calls, the Mosaic City Health Department:
 - Engaged health officer
 - Health officer will follow the cases as they develop overnight



Module : Evolution of an Outbreak

Sunday, April 17th

- Mosaic County Health Officer has call with epidemiologists, who will spend Sunday gathering data on the case patients throughout the city and plan field work for Monday
 - » Health departments in several counties in this state (A), and local jurisdictions in three (3) surrounding states, had begun getting calls from physicians and emergency room staff about an influx of individuals with similar acute symptoms



Module : Evolution of an Outbreak

Monday, April 18th

- Mosaic City epidemiologists investigate Carlos's party and identified the food served as a possible vehicle for this common exposure
 - Found two leftover burgers still in the bag
 - Samples of burgers and beer collected for the State Public Health Laboratory for analysis

Module : Evolution of an Outbreak

Monday, April 18th cont'd

- City epidemiology staff also interview 10 cases from Special Care Hospital who were experiencing symptoms and did not have an obvious common exposure event
 - 9 of 10 report eating at Burger Chain A locations
 - Burger Chain A is a regional quick service chain serving primarily specialty hamburgers, with 48 outlets in 5 states
- Mosaic City Health Officer makes public statement

Module : Evolution of an Outbreak

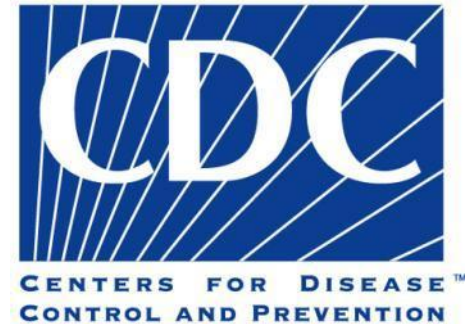
Tuesday, April 19th

- The local health authorities report these events to the State Health Department in State A and a call was held with all jurisdictions within the state
- Mosaic City health officials report the possible link to the Burger Chain A, due to the cluster from Carlos' party
- Experts agree that due to the rapid onset of acute symptoms that are atypical of bacterial foodborne illness; a chemical agent or toxin may be the cause, but it is unknown at this time.

Module : Evolution of an Outbreak

Tuesday, April 19th

- The other counties in the state begin to question their cases about Burger Chain A exposure
- The state contacts the Centers for Disease Control and Prevention (CDC) to report this on-going event
- The CDC contacts the American Association of Poison Control Centers and sent out a nationwide notice to the other state and local health departments about the ongoing situation



Module : Evolution of an Outbreak

Tuesday, April 19th cont'd

- The CDC contacts the FSIS and the FDA to report the status and indicate the possible food association
- Mosaic City environmental sanitarians contact the Burger Chain A management and indicate a **possible** association with their restaurants
- Burger Chain A management begins an internal investigation
- State A issues a press statement



What we know at present?

What are we thinking we need to know?

What are we doing in the next 8 hrs?

Moving on.... Back to the exercise

Module : Evolution of an Outbreak

Wednesday, April 20th

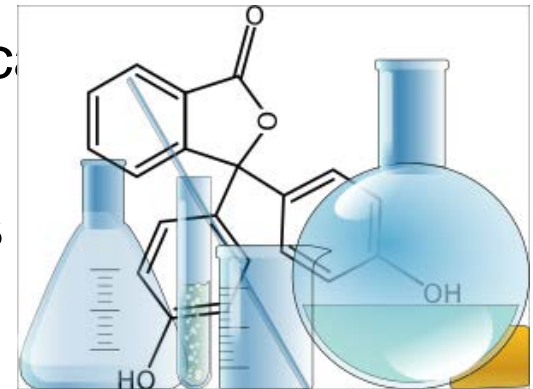
CDC holds a conference call

- The three other states in the region with similar sporadic cases report to CDC and are investigating; agree to query their cases about ground beef exposure, quick service restaurant exposure with hamburgers, and more specifically, Burger Chain A exposure
- State A reported a high rate of Burger Chain A Superburger exposure in its cases

Module : Evolution of an Outbreak

Wednesday, April 20th cont'd

- CDC, State and local clinical practitioners hypothesize that the symptoms are similar to cases of overdoses with sympathomimetic amines, such as ephedrine.
 - State public health labs focus analysis of clinical specimens on this class of chemicals
 - Engage FERN labs to help with food sample analysis for these chemicals



FOR EXERCISE PURPOSES ONLY

Module : Evolution of an Outbreak

Wednesday, April 20th cont'd

- These chemicals are not naturally occurring in foods in high enough concentration to cause symptoms: *possible* intentional contamination?
- State health authorities contact state law enforcement who contacts the regional fusion center.
- The public health agencies and the fusion center contact all applicable law enforcement agencies, including the FBI, FSIS OPEER, the FDA OCI, and the Department of Homeland Security



Module : Evolution of an Outbreak

Wednesday, April 20th cont'd

- FDA, FSIS and state and local environmental health sanitarians contact Burger Chain A management to inform them of the *possible* link to the outbreak
- Burger Chain A management gathers receiving and purchasing records for their multiple establishments overnight for the regulators to review

Module : Evolution of an Outbreak

Thursday, April 21st

- FDA, FSIS and the State environmental health sanitarians jointly meet with the Burger Chain A management and begin to review supplier records for a traceback of Superburger ingredients
 - All units in the chain receive fresh ground beef patties from the same source, ABC Meat Processing; and lettuce from the same distributor
 - Buns, cheese, and condiments appear to be sourced from different primary distributors and brands, but more work needs to be done to assure no common source of supply
- No cases have been reported that are associated with the chicken sandwiches from Burger Chain A

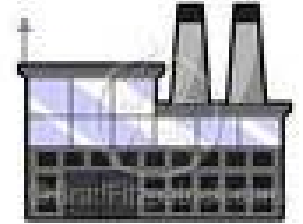
Module : Evolution of an Outbreak

Thursday, April 21st cont'd

- Laboratory results indicate high levels of ephedrine-like chemical compounds in some of the clinical blood and urine specimens AND in the blended samples of Superburgers
- Law enforcement investigation ramps up after lab results confirm the presence of ephedrine-like compounds

Module : Evolution of an Outbreak

Friday, April 22nd



- Officials continue lettuce traceback AND begin investigation at ABC Meat Processing
 - Management agrees to cooperate with authorities
 - Produces 150,000 to 200,000 lbs. of burger meat and patties each day, in 2500 # combo bins, customer specific
 - Plant audit conducted; correct chemical storage; environmental sampling and samples of cleaning chemicals taken

FOR EXERCISE PURPOSES ONLY

Module : Evolution of an Outbreak

Friday, April 22nd

- Review of employee background checks and an inspection of staff areas reveals the presence of 3 empty bottles in an employee locker
- Locker assigned to Jim Waters, shift supervisor
- Review of video surveillance shows that on Thursday, April 14th, Jim was loitering around a combo bin of beef with an object in his hand
- Video surveillance did not identify the object
- FBI takes authority



FOR EXERCISE PURPOSES ONLY

Module : Evolution of an Outbreak

Friday, April 22nd

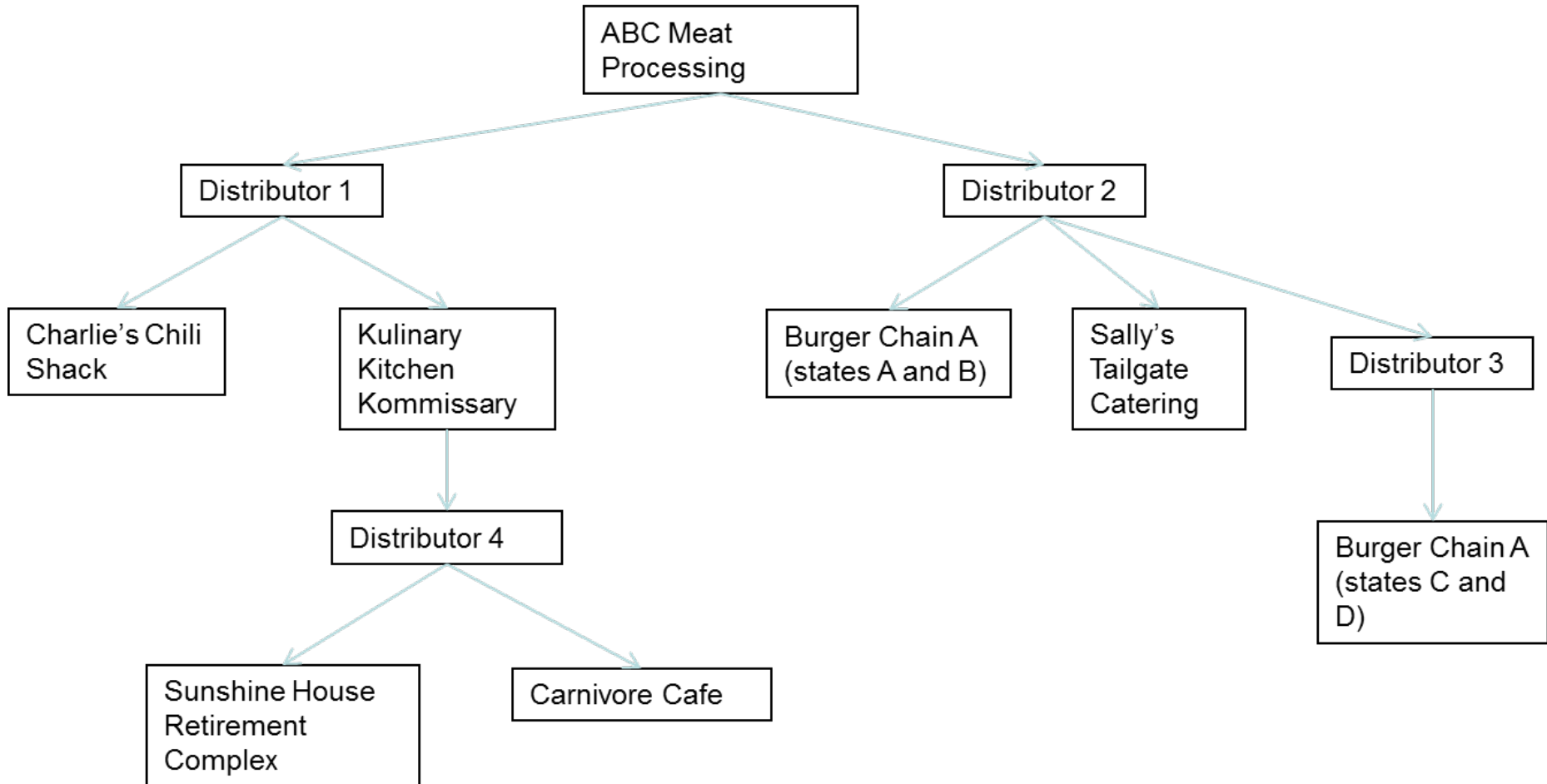
- Jim is detained for questioning with the FBI, other law enforcement and FSIS
 - He admits a grudge against the company because a family member was previously fired
 - Jim admits to putting Clenbuterol into 3 combo loads late the week before; enough to cause acute illness in some of the 4 oz. hamburger patties
- The FSIS Inspector documents an Incident Report of the intentional contamination & sends it through channels to the FSIS OPEER and the USDA OIG

Module : Evolution of an Outbreak

Friday, April 22nd

- FSIS suspends operations at the ABC Meat Processing Plant
- ABC Meat Processing puts all in-house inventory on hold
- ABC Meat Processing recalls all ground beef products in distribution and in the marketplace
- First line distributors are immediately contacted via telephone. The distribution information (below) was used to effect the recall

Downstream Distribution Diagram ABC Meat Processing



FOR EXERCISE PURPOSES ONLY

What we know at present?

What are we thinking we need to know?

What are we doing in the next 8 hrs.?

Moving on.... Back to the exercise

Module : Evolution of an Outbreak

Saturday, April 23rd

- A Joint Information Center (JIC) is established to coordinate on-going media inquiries of all agencies; led by the FBI
- State A issues press release also with public health information and instructions for consumers, retail and foodservice facilities
- CDC and FSIS post public health information on the web
 - (All public information approved by the FBI)

Module : Evolution of an Outbreak

Saturday, April 23rd

- The State public health laboratories also confirm the presence of Clenbuterol in many clinical specimens from case patients
- The FERN Laboratories confirm the presence of ~2 mg (2000mcg) of Clenbuterol in the samples of Superburgers from Carlos's party at levels that can cause illness

Module : Evolution of an Outbreak

Saturday, April 23rd - Sunday April 24th

- FSIS, State and local regulatory agencies begin to visit each of the identified foodservice and retail establishments with ABC Meat Processing ground beef products to ensure their removal and destruction

Module : Evolution of an Outbreak

Sunday-Wednesday, April 24-28

- State and Federal EPA and FSIS representatives observe the destruction and disposal of all detained and returned suspect products
- ABC Meat Processing brings in a specialty cleaning and sanitation firm to ensure that their processing equipment and environment do not contain any residue of the clenbuterol
- Jim was prosecuted under the Federal Anti-Tampering Act

Outcomes....

- We've discussed Food Emergency Response (and Defense) plans, protocols and procedures
- Communications issues
- Reviewed governmental agency relationships
- Described various tools and resources that could have 'prevented' this incident

Exercise Objectives – *if we spent 4 hrs!!*

- Recapping objectives:
 - Articulate your specific roles & responsibilities to other professionals in reacting to an intentional contamination
 - State the purpose of having multiple agencies assume distinct and sometimes overlapping duties to effectively address and remedy the situation
 - Collaborate with a diverse group of responders that may not have worked together before; such as law enforcement, risk managers, etc.
 - Identify other entities or agencies who are needed to properly address the situation, but who have not been included on the team

Exercise Objectives - *if we spent 4 hrs!!*

- Propose comprehensive, collaborative and effective ideas, strategies and solutions to ensure the timely remediation of the contamination event
- Identify the strengths and development needs of your own agency or department and identify the actions you will take to champion the change required to improve or enhance your team's ability to respond to a food contamination incident

Wrap-up Activities

- Wrap Up Questions
- Forget about the details.... Think about the REALITY of this scenario – what are your take home points, what are your lessons learned?
- Your situation is unique to your senior leadership

Wrap-up Activities - *if we spent 4 hrs!!*

- After Action Report and Improvement Plan (AAR/IP)
 - Will be generated
 - Your feedback from evaluations and wrap up questions will be incorporated
 - Consider this For Official Use Only and share only with those with a “need to know”
- Review your PLI and add final thoughts (do not turn it in; the PLI stays with you)
- Please complete your feedback form before your leave

Resources

For more information, see
<http://www.fda.gov/fooddefense>

For scenario specific resources, see the list in the
SITMAN

Thank you

Questions?