

Special Events and National Special Security Events (NSSEs)



Cake for 2013 Inauguration.

Special Events and National Special Security Events should provide several weeks to several years to plan for the event. But flexibility is critical, plans will change at the last minute.

Past National Special Security Events



FDA Regional Retail Food Specialists have assisted with many events in many locations.

Clockwise:

Table for US Sec. of State hosted dinner for Foreign Ministers 2012 NATO Chicago

View of Salt Lake City during 2002 Winter Olympics

Bottom left: Papal visit and World Meeting of Families

Bottom right: Presidential inauguration

(hidden pics) Temporary kitchen and dining facility on ski runs near Park City, UT during 2002 Winter Olympics (about 9,000 ft. elevation)

Middle: Britt Pratt(SER) in main kitchen in athletes' Village at 2002 Winter Olympics

Middle, lower: Atlanta Summer Olympics 1996

Main dining hall with during athlete's meal Paralympics 2002 SLC

National Special Security Events

- Declared by the Secretary of Homeland Security
- United States Secret Service (USSS) is the lead agency
- National Retail Food Team (NRFT) involvement
- FBI
- FEMA
- Other agencies



4

Specialists may be asked to make inspections of food facilities in places such as: Olympic Athlete's Village, preparing food for dignitaries, Secret Service protectees.

Inspections may be FDA only or with state or local regulators. Inspections may be one time or extended through out the event.

During the 1996 and 2002 Olympics, RFS were in the Village 24 hours a day for 30 days. Several Specialists worked different shifts to provide continuous coverage.

Other events may require some RFS to be inside the secure area and others to be outside inspecting caterers, wholesalers or others who deliver food to the secure area.

During events when the President or some other USSS protectees are present, Specialists must be in place before the President is in transit (either coming or going). Most of the time, personnel in the secure area will not be allowed to leave until the protectees have departed.

FBI – intelligence, counter terrorism, investigations and any other criminal activity

FEMA – recovery in the event of any emergency

All other law enforcement and federal agencies (including DOD) help as needed.

National Special Security Events (Cont'd)



Factors:

- Size of the Event
- Anticipated Attendance by Dignitaries
- Threat Assessment
- Multiple Jurisdictions
- Length of the Event
- Significance of the Event

5

Washington Convention Center Chefs and staff for 2009 Presidential Inauguration (President Obama)

National Retail Food Team Assistance

- Local/state authorities make a direct request to FDA
- Secret Service makes direct request
- Training of local/state inspectors and industry



6

For a Special event that is not an NSSE, local authorities may contact FDA directly. On a small scale the Director of Cooperative Programs or Regional Food and Drug Director may decide if the Region will assist.

During NSSEs, the Secret Service may request FDA assistance through FDA Emergency Operations.

Training is done on food safety and food defense.

Depending on the event (length of the event, hours per day requiring coverage, number of sites to be inspected), one Specialist may assist or many Specialists from around the country may assist.

Nuclear Security Summit 7 RFS + 3 FDA CSO's and local participation
RNC 7 RFS + 6 CSO's and local participation

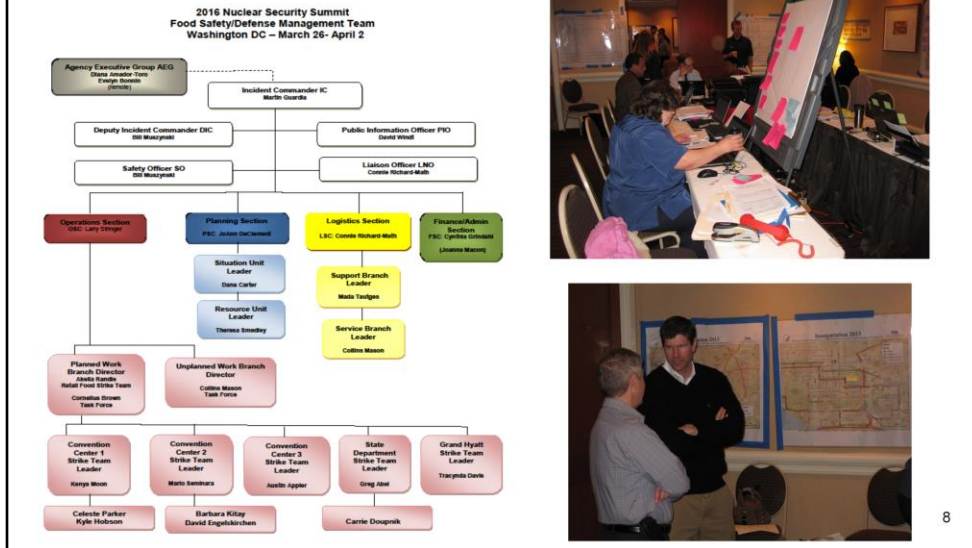
Every Event will Be Unique



Clockwise;

1. Specialists and microbiologists at 2004 G-8 Sea Island, GA. Front row (kneeling): Steven Simpson (SER Lab), Britt Pratt (SER), Melinda Scarborough (state of GA) Greg Abel (CER), Alan Tart (SER), Donna Wanucha (SER). Back row: Jeff Hunsucker (SER Lab), Steve Nattrass (NER), Kim Livsey (SER)
2. Nuclear Security Summit – my first event!!
3. Democratic National Convention, Philadelphia, PA – no local involvement
4. Burger cooking on unacceptable grill – NOT found at NSSE (we try to prevent this)
5. 2012 RNC Tampa

ICS Structure



Most NSSE events will be working in an ICS structure. Specialists may be asked to help in the planning of an event, or in the **operations** section. Depending on the event, specialists may make inspections, work on teams with state/local inspectors, take samples or work in a command center.

Picture Steve Natrass and Al Pistorio, NER Specialists at 2013 Inauguration. The Capitol during the Inauguration.

Organizational chart from 2016 Nuclear Security Summit – Note: Retail Food Specialists are on Strike Teams (Ops)

What are our goals?

We want to avoid chaos!!



Ensure a clean, orderly, and risk factor controlled operation

Pre-event Preparations

- Food Safety Workgroup meetings
- Food safety and Food Defense training
 - Provided to state/locals and industry
- Meetings with caterers
- Menu reviews
- Supply Chain Integrity Checks/Sealing Trucks during shipments
- Credentialing of staff

Challenges During Events

- Weather
- Number of people
- Hours of coverage
- Traffic
- Security
- Coordination
- Street Vendors



Challenges During Events (cont'd)

- Deliveries
- Employee Concerns
 - Employee behavior
 - Employees recently released
 - Understanding importance of event
- Sample collection



12

GENERAL FOOD DEFENSE SLIDE REGARDING PERSONNEL COMING INTO THE FACILITY.

REGARDING THE INAUGURATION AND SPECIAL EVENTS:

While all personnel are screened at special events by security personnel, one never knows if a terrorist or deranged individual will attempt to enter the establishments under false pretense and contaminate the food supply.

Employee behavior – are employees acting strange or different; employees not scheduled, but show up to work; recently fired

During these events, it is seriously important to monitor the incoming and people the entire time. Assume nothing. Upon seeing, hearing, or experiencing anything not expected or out of the ordinary for that situation, notify the security personnel.

employees have to be trained, monitored, directed to take corrective actions, and especially questioned if things are not right.

While all employees are assumed as okay, a bad or ill-intentioned employee could be our worst nightmare if not monitored and dealt with if necessary.

Food Safety Challenges

- Foods prepared in advance
- Foods prepared off-site and transported
- Employee practices and health
- Attaining proper cooking temperatures
- Use of temporary & modified kitchens
- Large volumes of food



Operation and Inspection Focus

Risk Factors, On-Site Compliance

- Unsafe Sources
- Inadequate Cooking
- Improper Holding Temperatures
- Contaminated Equipment
- Poor Personal Hygiene
- **Food Defense Controls**



14

Focus on Risk Factors and achieving on-site compliance – this is not a routine inspection

Security is always a concern at Special Events and NSSEs. Always be aware.



QUESTIONS



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