



# Worthwhile Operational Guidelines & Suggestions

BROILER PROCESSING TIMELY INFORMATION – JUNE 2007

## A new tool to help defend the food supply

The U.S. Food and Drug Administration (FDA) recently released a new tool to help growers, packers, processors, manufacturers, warehouse, transporters, and retailers in the food industry to safeguard the food supply. A risk assessment software program, called CARVER + Shock: <http://www.fda.gov/bbs/topics/NEWS/2007/NEW01652.html> is a science-based prevention strategy to determine the vulnerability of individual food facilities to biological, chemical, or radiological attack. The acronym CARVER refers to six attributes used to evaluate targets for attack:

- Criticality: What impact would an attack have on public health and the economy?
- Accessibility: How easily can a terrorist access a target?
- Recuperability: How well could a system recover from an attack?
- Vulnerability: How easily could an attack be accomplished?
- Effect: What would be the direct loss from an attack, as measured by loss in production?
- Recognizability: How easily could a terrorist identify a target?

The CARVER tool also evaluates a seventh attribute – the psychological impact of an attack or “shock” attributes of a target. The CARVER + Shock program builds on the ALERT initiative which was launched in 2006.

The software program requires an assembled team of experts and a flow diagram of the food process to go through more than 100 questions, and ranks the potential targets on a scale of 1 to 10 to help quantify vulnerabilities.



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