

Cybersecurity and the Role of the Food Safety Manager (Post Workshop Update)

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Also: Assistant Professor, Department of Supply Chain Management, Business College, Michigan State University (USA) Food Safety Summit 2022 Rosemont, Illinois Tues, May 10, 2022 12:30 to 2:30pm CT (Updated)





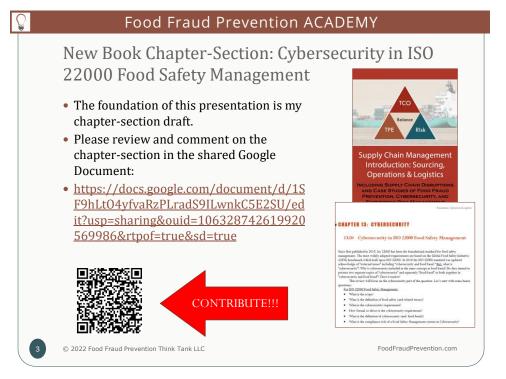
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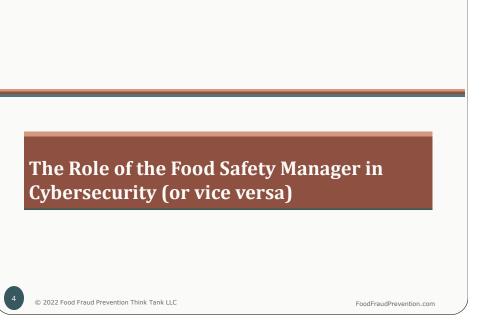
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Food Fraud Prevention ACADEMY From Food Fraud Prevention to Cybersecurity • E-Commerce and food fraud: · Online marketplaces and sales channels have been a source of food fraud for counterfeit, stolen goods, diverted goods, and expired products. Online FFVA for online sales for FSAI, Interpol/ Europol, and others. Food Fraud · Research and presentations on the impact of e-commerce on food safety and food fraud ISO 22000 Food Safety Management • In 2018, section 4.1 expanded to "external **SCM** ISO issues" including "cybersecurity and food Education 22000 · Question: cybersecurity and food fraud... separately or together? · Supply Chain Management education **FFVA** · Vulnerability assessments of novel events: applying FFIS, FFVA, and VACCP © 2022 Food Fraud Prevention Think Tank LLC FoodFraudPrevention.com







Agenda

- Start with the FSMA and Food Safety Management Systems
 - ISO 22000 Food Safety Management (the foundation for GFSI and the food safety standards)
 - FSMA
- General Cybersecurity standards:
 - NIST Cybersecurity Framework
 - ISO 27000 Information Security
 - ISO 27034 Cybersecurity
 - NIST Prioritizing Cybersecurity Risk for Enterprise Risk Management (ERM)
- The role of the food safety manager is cybersecurity...



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What do you need to do?

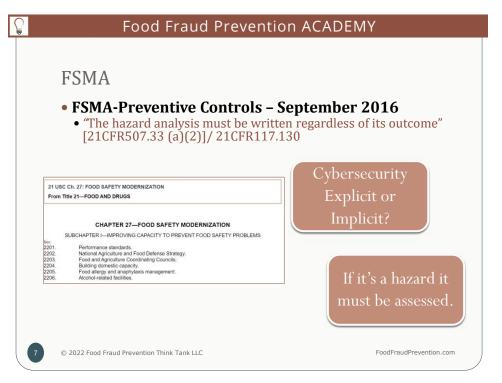
Food Safety Compliance for

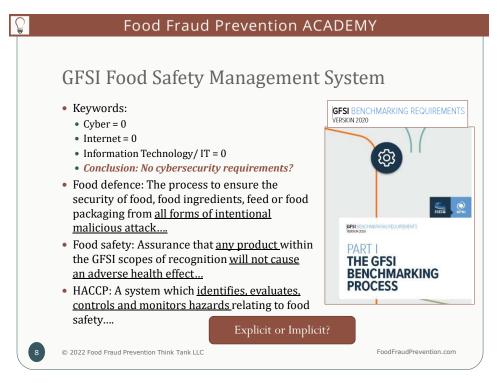
- GFSI/ Food Safety Management System
- Food laws and regulations
- · Corporate requirements
- Others

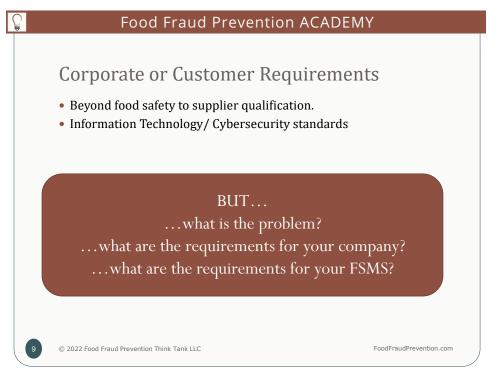


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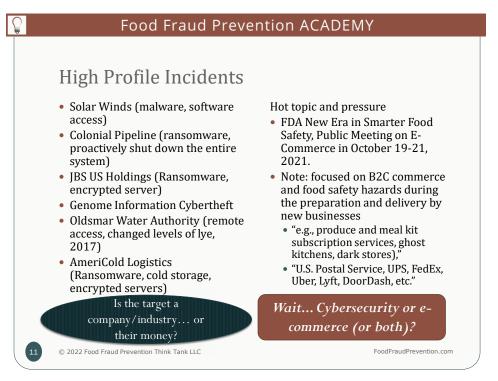
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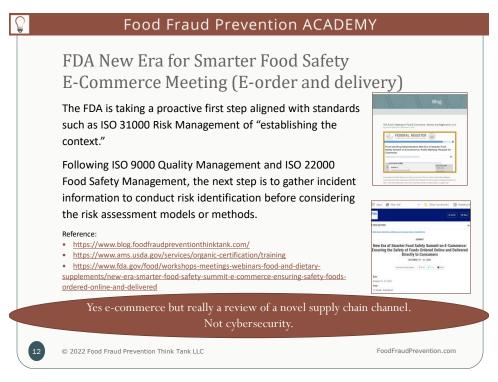












ISO 22000 Food Safety Management

Voting Member, ISO TC23/WG17 (ISO 22000)

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ISO 22000 Food Safety Management

- Builds on ISO 9000 Quality Management, ISO 31000 Risk Management, and others.
- International Standards
 Organization, Technical Committee
 34 Food products, Sub-Committee
 34 Management systems for food
 safety (ISO/TC 34/SC 17)
- Health hazards from food safety incidents
- Reduce health hazards and increase the methodology to reduce the possibility of incidents
- Focuses on health hazards, new food fraud requirements in 2018.
- The foundation for GSFI food safety management systems.

"The ISO 22000 family contains a number of standards each focusing on different aspects of food safety management.

- ISO 22000:2005 contains the <u>overall</u> <u>guidelines</u> for food safety management.
- ISO 22004:2014 provides generic advice on the application of ISO 22000
- ISO 22005:2007 focuses on traceability in the feed and food chain
 ISO/TS 22002–1:2009 contains specific
- prerequisites for food manufacturingISO/TS 22002–2:2013 contains specific
- prerequisites for catering
 ISO/TS 22002–3:2011 contains specific
- prerequisites <u>for farming</u>
 ISO/TS 22002–4:2013 contains specific prerequisites <u>for food packaging</u>
- manufacturing
 ISO/TS 22003:2013 provide guidelines for audit and certification bodies."



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ISO 22000: Overview

"Introduction - 0.3.3.3 Hazard analysis — Operational processes: The concept
of risk-based thinking based on the HACCP principles at the operational level is
implicit in this document. The subsequent steps in HACCP can be considered as
the necessary measures to prevent hazards or reduce hazards to acceptable
levels to ensure food is safe at the time of consumption."



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What is the cybersecurity requirement for ISO 22000 compliance?

The scope includes anything that could lead to a food safety-based adverse health effect.

"4.1. The organization shall determine <u>external and internal issues</u> that are
relevant to its purpose and that affect its ability to achieve the intended results of
its food safety management system. The organization shall identify, review and
update information related to these external and internal issues."

Then Section 4.1, Note 1 clearly defines food fraud within the scope of the standard. The standard only mentions the term once and only in a "note."

"Understanding the context can be facilitated by considering external and internal issues including but not limited to legal, technological, competitive, market, cultural, social, economic environments, cybersecurity and food fraud, food defence and intentional contamination, knowledge, and performance of the organization, whether international, national, regional or local."

Together? Typo?
...the "and"



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How formal or direct are the ISO 22000 related cybersecurity requirements?

- There are no further details or explicit compliance requirements.
- Iso 22000 does not have a definition of cybersecurity.
- Iso 28000 Supply Chain Security does not even mention cybersecurity (only IT/ ICT security)
- The GFSI Benchmarking document does <u>not</u> mention cybersecurity.
- ...now what? Ignore it?
- ...insight from where cybersecurity mentioned in ISO?



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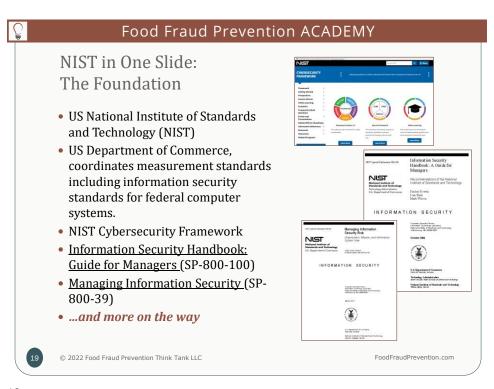
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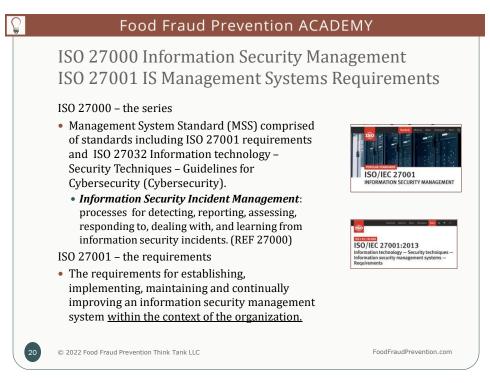
NIST ISO 27000 & ISO 27001 ISO 27032 Cybersecurity



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ISO 27000 TITLE/ 27032 Definitions

ISO 27000/27001, 27032

- Cybersecurity or Cyberspace security (ISO 27031, 4.20): preservation of confidentiality, integrity, and availability of information in the Cyberspace.
- the Cyberspace (ISO 27031, 4.21): complex environment resulting from the interaction of people, software, and services on the Internet by means of technology devices and networks connected to it, which does not exist in any physical form
- Internet or internetwork: collection of interconnected networks
- the Internet: global system of inter-connected networks in the public domain
- Internet security: preservation of confidentiality, integrity and availability of information in the Internet
- Virtual world: simulated environment accessed by multiple users through an online interface



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Others

- E-commerce, Electronic Commerce): (NIST SP 800-32) The use of network technology (especially the internet) to buy or sell goods and services.
- B2C e-commerce (FDA SFS E-Commerce): is the manufacturing, packaging, labeling, storage, and delivery of human and animal foods sold directly to consumers, through commercial transactions conducted electronically on the internet.
- E-business versus E-commerce (GA0-02-404): In a transaction-based definition, electronic commerce is restricted to buying and selling, as distinct from conducting E-business (purchasing, selling, tracking inventory, managing production, handling logistics, and supplying communications and support services).

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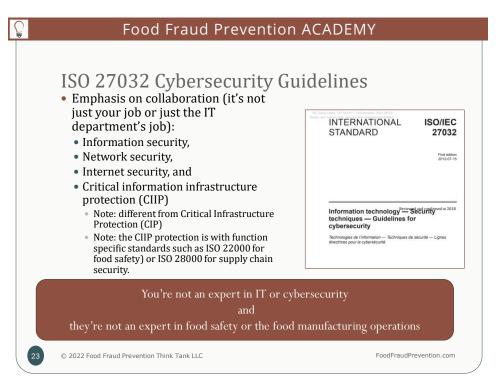
Cybersecurity and ISO 22000 Food Safety Management

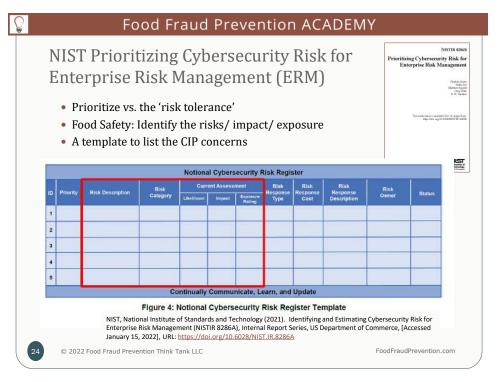
Leverage ISO 27032 Cybersecurity



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Application from Food Safety Summit 2022, Cybersecurity Workshop Part1 – Roundtable Workshop

This is a summary of the Group 2 discussion. This is a summary of the results from the Group 2, roundtable workshop brainstorming. This conducted at the Food Safety Summit in 2022 within the Cybersecurity Workshop series. Part 1 was an overview and introduction to the topic. Part 2 was conducted to gather insight on concerns and applications.



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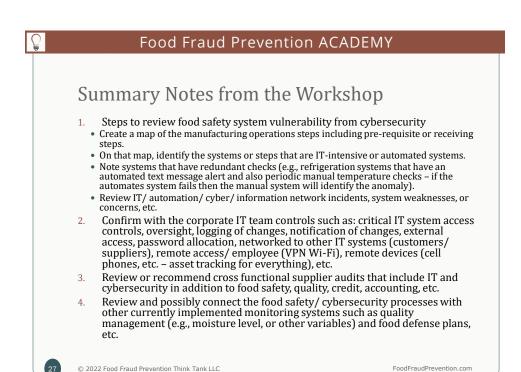
Overview and Immediate Steps

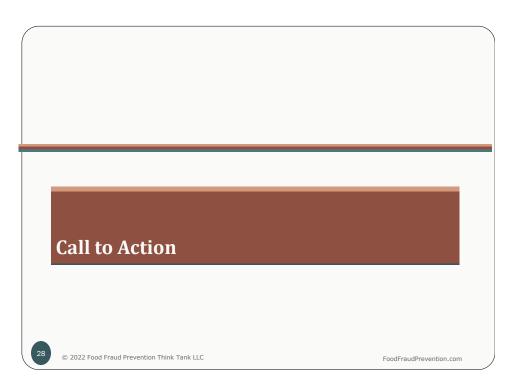
- A recommendation to quantify the risk in terms of the food safety management accountably such as Food Safety Management System compliance or food laws and regulations (e.g., classify concerns as a possible "hazard that requires a preventive control," "failed an audit," or above the "ERM/ COSO" risk tolerance.
 - Application: You are accountable for making sure the other systems are ok. "I'm
 worried about the compliance of 'x' for what I am accountable for." E.g., ask "there is
 this new law that I feel will impact my compliance area, but it appears outside my
 area of responsibility, so how are we addressing it? (don't offer but "is it my
 responsibility?")
- 2. Request an IT an audit of your people and systems which will, if only, emphasize to your team that you are serious about this.
- 3. To list specific food safety concerns, consider using the NIST/ ERM Notational Cybersecurity Risk Register Template (complete the columns identified in the red box).



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Hazard Identification, Risk Assessment and Risk Communication

- Apply common risk management practices that are based on ISO 9000 Quality Management, ISO 31000 Risk Management, and ISO 22000 Food Safety Management.
 - ISO 9000 and ISO 31000 are foundations for food safety Hazard Analysis and Critical Control Point Plans – HACCP).
 - ISO 22000 is a foundation for the Global Food Safety Initiative (GFSI) benchmark applies to food safety management systems (FSMS) such as BRC, IFS, SQF, FSSC 22000, and others
- Identify the food safety or food manufacturing related system weaknesses for cybersecurity
- Consider the risk assessment of issues that apply to food safety or food quality issues.
 - Focus on issues that could be a "hazard that creates a preventive control" (e.g., FSMA, FD&C Act) or a FSMA audit non-conformity (e.g., non-compliance or fail an audit)
- Present the concerns in terms of the enterprise-wide risk tolerance.
 - Expand from "cybersecurity" as a general consideration to specific types of hazards (e.g., old computers that cannot load the latest anti-virus software, automated metal detector that does not have a manual duplicate review, automate temperature control ovens, etc.)
 - Consider using the ERM/COSO "initial screening" method for assessment.



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Call to Action

Cybersecurity and the Role of Food Safety Mangers

- The Key is "accountable" versus "responsible."
 - Accountable: you are to confirm your company meets ISO 22000
 - Accountable: for explaining to IT/ Cyber your Critical Information Infrastructure Protection (CIIP) and Critical Infrastructure Protection (CIP)
 - Not Responsible: selecting and implementing the processes across the entire enterprise – this leads to a harmonized and coordinated approach that levels the enterprise-wide risk tolerance (this is the IT/ Cybersecurity role)
 - Responsible: that your team follows the IT/ cyber requirements such as updates and registering all ICT equipment.

Conclusion for a Food Safety Manger (From NIST, ISO 27000, ISO 27032):

- You are NOT accountable or responsible for conducting IT/ cybersecurity assessments or selecting/ implementing/ managing those systems.
- You ARE accountable for sharing your expert, functional-area insight on critical infrastructure protection (what processes are the most vulnerable, and why) – AND assuring your system are covered.
- You ARE accountable to make sure you are meeting the FSMA and GFSI requirements for considering all hazards including those of cybersecurity and e-commerce.



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