SAMPLE REPORT · FICTIONAL ORGANISATION

INSPECTION, TESTING & ASSURANCE

BRCGS 4.2 · FSSC 22000 V7 2.5.3 · FDA 21 CFR 121

Food Defence Threat Assessment

TACCP

Example Dairy and Bakery Co.

Dairy and bakery plant, main site

ITEMS ASSESSED	9
SIGNIFICANT	7
ASSESSMENT TEAM	Food safety team (QA, purchasing, production, engineering)
ASSESSMENT DATE	2026-11-10
REPORT DATE	16 November 2026

CONTENTS

1 Assessment at a glance
2 Assessment of each process point
3 Food defence plan: mitigation strategies
4 Programme check against the requirements
5 Method and references

Generated with the free ITA TACCP tool. Review the assessment at least annually and whenever risks change.

1 · SUMMARY

ITA

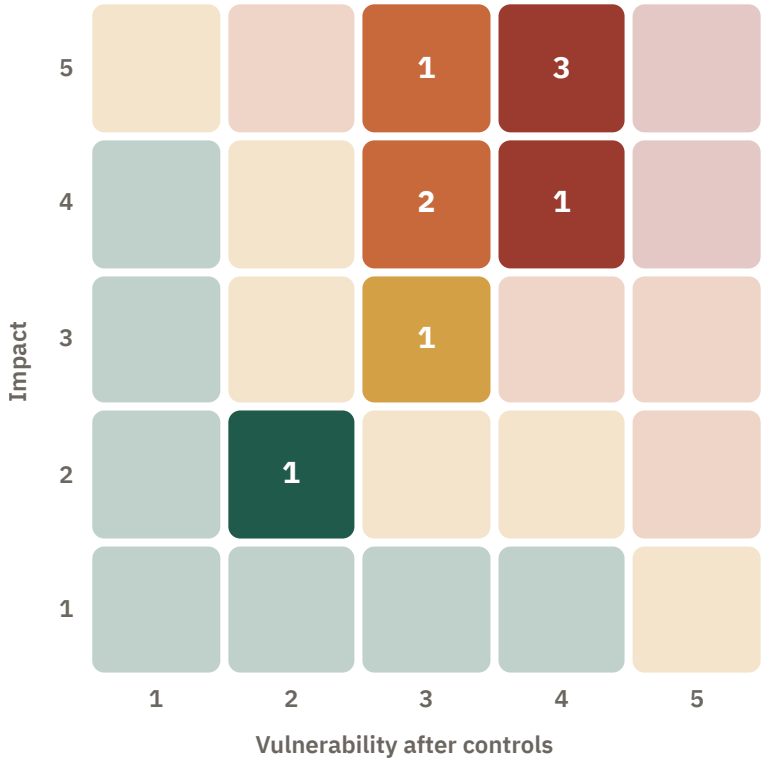
Assessment at a glance

PROCESS POINTS	CRITICAL	HIGH	PROGRAMME CHECK
9	3	4	57%

KEY FINDINGS

- 9 process points were assessed; 7 are significant (score 10 or more) and need mitigation.
- Highest risk: Bulk liquid receiving and loading (17.5 of 25, critical).
- 4 assessed steps match FDA key activity types and should be treated as actionable process steps.
- Programme check: 57% of the requirements are in place (14 of 14 answered).

HEAT MAP



RANKED REGISTER

#	PROCESS POINT	VULNERABILITY	IMPACT	SCORE	LEVEL
1	**Bulk liquid receiving and loading** KAT	3.5	5	17.5	Critical
2	**Bulk liquid storage tanks and silos** KAT	3.5	5	17.5	Critical
3	**Mixing, blending and homogenising** KAT	4.0 → 3.5	5	17.5	Critical
4	**Water supply, storage and treatment**	3.5 → 3.0	5	15.0	High
5	**Secondary ingredient handling (weighing, minor ingredients, rework)** KAT	3.5	4	14.0	High
6	**Process control and IT systems (recipes, set points)**	2.5	4	10.0	High

1 · SUMMARY

#	PROCESS POINT	VULNERABILITY	IMPACT	SCORE	LEVEL
7	**Chemical and cleaning agent store**	3.0 → 2.5	4	10.0	High
8	**Open processing and cooling (exposed product)**	3.5 → 3.0	3	9.0	Medium
9	**Finished goods storage**	2.5 → 1.5	2	3.0	Low

Assessment of each process point

Scores 1 (low) to 5 (high). Vulnerability is reduced by the controls already in place.

Bulk liquid receiving and loading · KAT

17.5 Critical

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	4	5

Controls in place: Inspection before use (seals, tank, line)

Threat actors: Disgruntled or coerced insider, Contractor or visitor, External intruder or criminal

Recommended actions

- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.
- Control contractors and visitors: pre-booking, ID check, escort and restricted zones.
- Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.

Raw milk received from tankers.

Bulk liquid storage tanks and silos · KAT

17.5 Critical

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	4	5

Controls in place: Locked, sealed or alarmed (hatches, tanks, doors)

Threat actors: Disgruntled or coerced insider, External intruder or criminal

Recommended actions

- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.
- Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.

Mixing, blending and homogenising · KAT

17.5 Critical

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	5	5

Controls in place: Access limited to named, authorised staff; CCTV or direct supervision

Threat actors: Disgruntled or coerced insider

Recommended actions

- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.
- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.

Water supply, storage and treatment

15.0 High

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	4	5

Controls in place: Locked, sealed or alarmed (hatches, tanks, doors); Access limited to named, authorised staff; Inspection before use (seals, tank, line)

Threat actors: Disgruntled or coerced insider, External intruder or criminal

Recommended actions

- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.
- Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.

Secondary ingredient handling (weighing, minor ingredients, rework) · KAT

14.0 High

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	4	4

Controls in place: Access limited to named, authorised staff

Threat actors: Disgruntled or coerced insider

Recommended actions

- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.
- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.

Process control and IT systems (recipes, set points)

10.0 High

Degree of physical access	Ability to contaminate successfully	Potential public health impact
2	3	4

Controls in place: Access limited to named, authorised staff

Threat actors: Disgruntled or coerced insider, Cyber attacker

Recommended actions

- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Protect control systems: individual accounts, change logs on recipes and set points, backups and network separation.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.

Chemical and cleaning agent store

10.0 High

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	3	4

Controls in place: Locked, sealed or alarmed (hatches, tanks, doors); Access limited to named, authorised staff; ID badges, uniforms and visitor escort

Threat actors: Disgruntled or coerced insider, Contractor or visitor

Recommended actions

- Limit the consequence: segregate batches, keep traceability tight and test the recall procedure.
- Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.
- Control contractors and visitors: pre-booking, ID check, escort and restricted zones.

Open processing and cooling (exposed product)

9.0 Medium

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	4	3

Controls in place: CCTV or direct supervision; ID badges, uniforms and visitor escort

Threat actors: Disgruntled or coerced insider, Contractor or visitor

Recommended actions

- Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.

Finished goods storage

3.0 Low

Degree of physical access	Ability to contaminate successfully	Potential public health impact
3	2	2

Controls in place: Locked, sealed or alarmed (hatches, tanks, doors); Access limited to named, authorised staff; CCTV or direct supervision; ID badges, uniforms and visitor escort

Threat actors: Disgruntled or coerced insider, External intruder or criminal

Food defence plan: mitigation strategies

PROCESS POINT	LEVEL	ACTIONS	OWNER	DUE
Bulk liquid receiving and loading	Critical	• Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel. • Control contractors and visitors: pre-booking, ID check, escort and restricted zones. • Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.	Security lead	2027-01-31
Bulk liquid storage tanks and silos	Critical	• Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel. • Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.	Engineering manager	2027-02-15
Mixing, blending and homogenising	Critical	• Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers. • Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.	Production manager	2027-02-28
Water supply, storage and treatment	High	• Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel. • Strengthen the perimeter: fencing, lighting, gatehouse control and intrusion alarms.	Engineering manager	2027-03-31
Secondary ingredient handling (weighing, minor ingredients, rework)	High	• Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers. • Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.	Production manager	2027-01-15

PROCESS POINT	LEVEL	ACTIONS	OWNER	DUE
Process control and IT systems (recipes, set points)	High	• Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Protect control systems: individual accounts, change logs on recipes and set points, backups and network separation. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel.	IT manager	2027-04-30
Chemical and cleaning agent store	High	• Limit the consequence: segregate batches, keep traceability tight and test the recall procedure. • Address insider risk: screening as allowed by law, supervision, awareness training and a confidential reporting channel. • Control contractors and visitors: pre-booking, ID check, escort and restricted zones.	Security lead	2027-05-31
Open processing and cooling (exposed product)	Medium	• Reduce opportunity: inspect before use, keep product covered, use a two-person rule for additions and record seal numbers.	Production manager	2027-03-15

Programme check against the requirements

REQUIREMENT	REFERENCE	STATUS
The threat assessment and food defence plan are prepared by staff with the knowledge and competence required.	FSSC V7 2.5.3(a)	In place
A documented threat assessment covers the site, processes and products in scope.	BRCGS 4.2 · ISO 22002-100 16.2	In place
A food defence plan defines mitigation for significant threats and is supported by the FSMS.	FSSC V7 2.5.3(b)	Partly
The assessment is reviewed at least annually and after incidents or significant changes.	BRCGS 4.2	In place
The site perimeter, entrances and external storage are secured.	BRCGS 4.2 · ISO 22002-100 16.2	In place
Access to sensitive areas is restricted to authorised staff.	BRCGS 4.2	Partly
Visitors and contractors are registered, identified and escorted where needed.	BRCGS 4.2	In place
Deliveries and vehicles are checked (seals, documents, drivers).	ISO 22002-100 · FDA 21 CFR 121	Partly
Chemicals and potential contaminants are stored securely and controlled.	ISO 22002-100	In place
Process control and IT systems are protected against unauthorised changes.	Good practice	Not in place
Staff are trained to recognise and report suspicious behaviour and tampering.	BRCGS 4.2 · FDA 21 CFR 121.4	Partly
There is a procedure for incidents, threats and suspected tampering, including contacts with authorities.	FSSC V7 2.5.3	Not in place
Mitigation measures are monitored and verified, with records and corrective actions.	FDA 21 CFR 121.140–121.150	Not in place
The plan is tested (for example an exercise or simulated breach).	Good practice	Not in place

Method and references

How the score is calculated

Following the three fundamental elements of the FDA intentional adulteration rule: vulnerability is the average of the degree of physical access and the ability to contaminate successfully (each 1 to 5), reduced by existing controls by up to 1.5; impact is the potential public health impact. Score = vulnerability × impact (1 to 25): below 5 low, 5 to 9.9 medium, 10 to 15.9 high, 16 and above critical. Steps scoring 10 or more, and steps matching FDA key activity types, are treated as actionable process steps.

REFERENCES

- BRCGS Global Standard Food Safety Issue 9, clause 4.2 (site security and food defence)
- FSSC 22000 Version 7 (May 2026), additional requirement 2.5.3 food defence
- ISO 22002-100:2025, clause 16.2 (food defence threat assessment)
- US FDA 21 CFR Part 121 (intentional adulteration): vulnerability assessment on three fundamental elements and key activity types
- PAS 96:2017 Guide to protecting and defending food and drink from deliberate attack (TACCP)
- National food law and security requirements applicable to the site

About this report

Prepared with the free ITA TACCP tool from the user's own ratings and not verified by ITA. It supports, and does not replace, the documented assessment by a competent team that BRCGS and FSSC 22000 require. Questions and factors are written in ITA's own words; clause numbers are references only. localhost:8080