

GLOSSARY

Document Name	Food Safety Glossary	Document No	FS/FSG
Document Owner	Food Safety	Date of Issue	February 2022
Classification	Internal Use	Version No	01



Food Safety Glossary



Ambient temperature - means room temperature or normal storage conditions, typically between +15°C and +25°C.

BS EN - British Standard, European Norm - a formally recognised standard.

Calibration - is the process of checking and adjusting equipment so that it measures accurately.

Cleaning - the act of removing dirt using water and a cleaning agent.

Contact time - the period of time a disinfectant or sanitiser needs to be left of a surface for it to work effectively.

Contamination - unwanted biological, physical or chemical substance in food (e.g. bacteria, glass, detergent).

Control measures - actions required to exclude, eliminate or reduce hazards to a safe level.

Core temperature - the temperature at the centre of a food.

Corrective action - the action taken when a critical limit is breached.

Critical control point (CCP) - a step in a process which must be controlled to eliminate or reduce a hazard to an acceptable risk.

Critical limit - the value of a monitored action which separates acceptable from unacceptable.

Cross-contamination - when bacteria, other micro-organisms or allergens are unintentionally transferred onto food from other sources, such as other food (**direct cross-contamination**) or surfaces, utensils or equipment that have been contaminated (**indirect cross-contamination**).

Danger zone - the temperature range between 8°C and 63°C in which bacteria can multiply rapidly.

Detergent – a chemical used to remove grease, dirt and food.

Disinfection – the reduction of micro-organisms to acceptable levels through the use of heat or a cleaning chemical.

Dual use - when equipment, utensils or worksurfaces are used for both ready-to-eat and raw foods.

Foodborne illness - any illness or disease caused by eating contaminated food or drink.

Food contact surface - any surface, equipment or utensil that normally comes into contact with food.

Food handler - a person who is involved in the delivery, storage, preparation, cooking or service of food to the end customer, whether the food is open food (unwrapped) or packaged.

Food transportation - the transport of prepared or cooked food from a unit to another location outside the site/campus to a different address.

Food preparation - the manipulation of foods intended for human consumption, such as washing, slicing, peeling, portioning etc.

Food handler - a person who is involved in the delivery, storage, preparation, cooking or service of food to the end customer, whether the food is open food (unwrapped) or packaged.

Food Safety Glossary



Food transportation - the transport of prepared or cooked food from a unit to another location outside the site/campus to a different address.

Food preparation - the manipulation of foods intended for human consumption, such as washing, slicing, peeling, portioning etc.

Hazard - the potential to cause harm to the consumer and can be microbiological, chemical or physical.

Hazard Analysis (HACCP) - a science-based food safety management system for systematically identifying hazards and risks of food production and the implementation of controls and monitoring procedures at points critical to food safety. Specified corrective action is taken if any measurements deviate from safe limits.

Micro-organism - small life forms, such as bacteria, virus or fungus too small to be seen with the naked eye, but visible under a microscope.

Monitoring - planned observations and measurements of targets and critical limits at control points to confirm that the process is under control.

Pasteurisation - The act or process of heating a food to a specific temperature for a specific period of time in order to kill microorganisms that could cause disease (70°C for 2 minutes or equivalent).

pH - a measure of the acidity/alkalinity of food.

Potable water - water that is safe for human consumption.

PPDS - Pre Packaged for Direct Sale is a description of the type of food in-scope as part of Natasha's Law food labelling regulations

Raw foods - any food that has not been heat treated or undergone any processing which would reduce the levels of micro-organisms, including raw meat, poultry and fish and unwashed vegetables.

Ready-to-eat (RTE) foods - foods that can be directly consumed without the application of any process designed to reduce/eliminate potentially harmful organisms.

Sanitiser - a cleaning chemical that acts as a detergent and a disinfectant.

Sanitising - a cleaning process that reduced microbiological contamination through the use of a detergent and disinfection agent.

Sterilisation - the removal of all micro-organisms.

Thermal Centre - the coolest part of a product during cooking, usually the middle of the thickest part of the product, also called the core of the product.

Vacuum packing – a form of packing where the air is removed from inside the package.

Validation – obtaining evidence (scientific, technical and/or observational) that a control measure or combination of control measures, if properly implemented on a consistent basis, is capable of controlling the hazards to a specific outcome in respect of a required level hazard control.

Verification – procedures designed to establish if a HACCP system is functioning as planned and is effective in reducing food safety risks.

