

Term	Definition
Abrasive	a cleaning agent that contains scouring agents
Acid Cleaner	an acid product commonly used to remove mineral buildup also referred to as a delimer
Aerobic Bacteria	bacteria that require oxygen to grow
Air Gap	an unobstructed open vertical space separating two plumbing fixtures that prevents contamination from the lower fixture to the higher one.
Alkaline	a substance with a pH above 7.0
Anaerobic	bacteria that cannot grow in the presence of oxygen
Backflow	the flow of non-potable water into a potable water supply caused b backpressure or backsiphonage
Biological Hazard	any living organisms or waste of living organisms that may contaminate food
Chemical Hazard	chemical substances that can contaminate food
Chemical Sanitizing	reducing the number of live microorganisms on a surface to safe levels by using chemicals to kill the microorganisms
Chlorine	the most commonly used and least expensive chemical sanitizer used in food establishments
Ciguatera Toxin	a naturally occurring toxin that accumulates in the tissue of certain kinds of predatory reef fish
Cleaning	the process of removing visible soil from a surface

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Contamination	the presence of harmful substances or organisms in food
Corrective Action	action taken when a critical limit is violated in order to protect food safety
Critical Control Points	points during the cooking or processing of food where steps must be taken to eliminate a food safety hazard or reduce the hazard to an acceptable level
Critical Limit	a measurement or observation that separates what is acceptable from what is not acceptable
Cross Connection	a physical connection between a potable water system and a source of contamination
Cross Contamination	when a food item is exposed to a contaminant from another source
Degreasers	strong detergent that contains a grease-dissolving agent
Detergent	cleaning agent that contains surfactants to help remove soil from surfaces when used with water
Exclude	to prevent a person from working as an employee in a food establishment or entering a food establishment as an employee
Fat Tom	the acronym for the six factors that affect bacterial growth
FDA	an agency of the U.S. government that regulates the safety of food and drugs and is responsible for developing the Food Code
FIFO	an acronym for first in, first out, describing proper stock rotation procedures of using older products first
Flow of Food	the path that food takes through a food establishment from receiving, storage, preparation, cooking, holding, service, cooling, and reheating
Food Allergens	foods that cause allergic reactions
Food Allergy	when the immune system reacts badly to a chemical contained in food

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Food Code	a set of rules and requirements developed by the FDA to ensure food safety
Foodborne Illness	Any infection or illness that is transferred to people by the food they eat
Foodborne Illness Outbreak	the occurrence of two or more cases of similar illness resulting from the ingestion of a common food
Foodborne Infection	an illness caused by eating food containing live pathogenic organisms
Foodborne Intoxication	an illness caused by eating food containing a chemical hazard or toxin
Fungi	a group of organisms which includes molds, yeasts, and mushrooms
Garbage	refuse containing food matter and wet material
Gastrointestinal Illness	an illness that affects the digestive system (stomach and/or intestine
HACCP	a system of identifying hazards in the food produced, and implementing control measures to prevent or eliminate the hazard, or reducing it to an acceptable level
HACCP Plan	the written record and procedures of all the steps of HACCP for the organization, including how the plan will be used
HACCP System	the actual work activities that take the HACCP plan and make it a working system in the organization
Hair Restraint	a hat, cap, net, clip, or other device used to cover or contain hair
Hand Antiseptic	a liquid lotion, or gel that contains antimicrobial agents that kill microorganisms on the surface of the skin
Hazard	anything that may cause injury or illness if not controlled, reduced, or prevented
Hazard Analysis	the process of looking at the food and processes in the organization in order to find the potential hazards to food safety

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Hepatitis A	a disease caused by a virus that can be transmitted through food by poor personal hygiene practices or by contaminated water. The Hepatitis A virus causes jaundice and inflammation of the liver
High Temperature Sanitizing	reducing the number of live microorganisms on a surface to safe levels by using high temperatures to kill the microorganisms
Highly Susceptible Population	Young children, The elderly, Weakened Immune System
Host	a person or animal on or in which a parasite lives
Ice Bath	a cooling method where pans containing hot food are partially submerged in ice water
Imminent Health Hazard	a risk to human health that is immediate and potentially quite severe
Immune System	the part of the body that helps to fight off disease and resist infection
Infected Lesion	a wound or injury such as a cut, scratch, boil, or open sore that contains pathogenic microorganisms
Iodine	a chemical sanitizing compound that is effective at low concentrations and less corrosive and irritating than chlorine
Jaundice	a common symptom of liver diseases (such as Hepatitis A) where the skin and eyes appear yellow
Microorganism	tiny organisms too small to be seen with the naked eye
Microscopic	visible only with the aid of a microscope
Minimum Cooking Temperatures	minimum temperatures established by the FDA to kill common microorganisms contained in food
Modified Atmosphere Packaging	a packaging process where air is replaced with a combination of air and other gases, such as nitrogen or carbon dioxide
Mold	a type of fungi that spoils food and may have a fuzzy or slimy appearance

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Monosodium Glutamate (MSG)	a chemical used as a flavor enhancer
Nitrites	preservatives used to keep freshness and are commonly used in meat and meat products
Non-potable water	water that is known to contain contaminants, such as pathogenic microorganisms or toxic chemicals, or water that has not been proven to be free of such contaminants
NSF International (NSF)	organization that develops sanitation standards for food equipment that meet the requirements of the FDA Model Food Code and certifies equipment that meets those standards
Parasite	a very small organism that survives by living in or on a host organism
Parts Per Million (ppm)	a unit of measurement for substances dissolved in a solution such as sanitizer dissolved into water
Pathogen	Microorganisms that can cause a disease
Person in Charge	the person present at a food establishment who is responsible for the operation at the time of inspection
Personal Hygiene	an individual's general state of health, his hygienic practices and habits, and the cleanliness of his person and clothing
Pest Control Operator (PCO)	licensed or certified technician who provides pest management services
pH	a measurement of the acidity or alkalinity of a substance
Physical Hazard	any foreign object that can contaminate food
Potable Water	water that is safe to drink
Quaternary Ammonium Compound	a chemical sanitizing product that is noncorrosive, nonirritating to skin, and is effective at most temperature and pH ranges
Ready To Eat Foods	foods that require no further preparation (washing or cooking) prior to consumption

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Reduced Oxygen Packaging	any food packaging that has some or all of the oxygen removed as part of the packaging process
Refuse	any form of waste material, including trash, garbage, and recyclable materials
Restrict	to prevent contamination by restricting an employee to jobs that do not involve working with food, food equipment, single use single service and linens
RTE (ready to eat)	products that are in a form that is edible without washing, cooking, or additional preparation by the food establishment or customer
Sanitizer Concentrations	Chlorine: 50-99 ppm; Iodine: 12.5-25 ppm Quat: 200 ppm. Always follow manufacturer's recommended water temperatures
Sanitizing	the process of reducing the number of live microorganisms on a surface to levels that are considered safe
Scombroid Poisoning	a type of foodborne intoxication that occurs when a person eats a type of scombroid fish that has not been kept a proper temperatures
Spore	the inactive or dormant state of some types of bacteria in which it is protected from harsh environmental conditions but cannot reproduce
Sulfites	preservatives used to keep the freshness or color of foods
Surfactants	chemical agent in detergents that helps to penetrate and loosen soil on a surface
TCS Foods	foods that will support the growth of microorganisms or have previously been involved in foodborne illness outbreaks
Temperature Danger Zone	41° to 135°F where bacteria grow well
Toxin-Mediated Foodborne Infection	an illness caused by eating food containing live pathogenic organisms that reproduce within the intestines and produce a toxin
U.S. Department of Agriculture	an agency of the U.S. government that is responsible for the inspection of meats, poultry, dairy products, eggs, fruits, and vegetables

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Vacuum Packaging	food packaging that has all the air removed before it is sealed so that the package contains no air until the user opens it
Validation	activities designed to make sure that the HACCP system will work to address all of the known hazards
Verification	activities designed to make sure the organization is using the HACCP plan
Virus	the smallest form of microorganisms
Water Activity (A_w)	the amount of moisture available in a product
Water Hardness	the amount of dissolved minerals present in water
Yeast	a type of fungi that spoils food by changing sugars to alcohol