

GLOSSARY

ACIDITY – The degree of being acid.

ADULTERATED – Food which: 1) bears or contains any poisonous or deleterious substances; or 2) consists in whole or in part of any filthy or decomposed substance or is otherwise unfit for human consumption; or 3) has been processed, prepared, packed or held under unsanitary conditions where it may have been contaminated with filth or rendered injurious to health; or 4) is in whole or in part the product of a diseased animal or an animal which died from causes other than slaughter; or 5) its container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health; or 6) is potentially hazardous and has been held for more than four hours at a temperature above 41°F and below 135°F.

AEROSOL – Spray.

AIR GAP – A means of cross-connection control which eliminates the physical link between a safe water supply and potentially unsafe water. Air gap must be equal to at least two times the effective diameter of the inlet.

ALKALINITY – The degree of being alkaline.

AMEBIASIS – An infection or disease caused by a protozoan parasite.

ANTICOAGULANTS – A substance which inhibits coagulation of the blood.

BACKFLOW – The reversal of normal flow in a system due to an increase in the downstream pressure above that of the supply pressure.

BACKSIPHONAGE – The reversal of normal flow in a system caused by a vacuum or partial vacuum in the water system.

BACTERIA – A group of microscopic organisms found in the environment that are important to humans because of their chemical effects and as pathogens.

BACTERIOLOGICALLY SAFE (EATING UTENSILS) – A reduction of pathogenic bacteria on eating utensils to a safe level.

BAIN-MARIES – Sink-like basin in a table top with a hot-water bath for keeping foods hot.

BOTULISM – An acute food poisoning caused by a toxin secreted by a specific species of bacteria.

CERTIFICATION NUMBER – A number assigned to shellfish shippers, packers, etc., for identification and regulatory purposes.

CIGUATOXIN – Poison found in intestines, roe, gonads, and flesh of tropical marine fish.

CLOSTRIDIUM *perfringens* – A food poisoning bacteria that produces endo-enterotoxin during sporulation.

COMMUNICABILITY – The extent of a disease to being transmitted.

CONTAGIOUS – A state of being able to easily transmit a disease.

CONTROLLED TEMPERATURE WATER (TEMPERED WATER) – Water at a temperature from 90°F to 105°F for handwashing purposes.

CRITICAL ITEMS – Activities, conditions, situations, actions, etc., found in a food establishment which represents potential danger to public health.

CROSS CONTAMINATION – The process by which disease causing organisms are transferred from raw or other foods to foods which are ready-to-eat or which receive no heat treatment in subsequent processing.

CRUSTACEANS – A group of mostly aquatic arthropods such as shrimps, lobsters, crabs and crayfish.

DANGER ZONE – Temperature zone between 41°F and 135°F in which bacteria rapidly grow.

DIRECT CONNECTION – A physical connection between pipes in a plumbing system that would allow liquids to flow from one pipe to another.

DYSPHAGIA – Difficulty in swallowing.

EMBARGO – A regulatory order prohibiting the movement of food and/or food contact materials due to public health concerns.

ENTEROVIRUSES – A group of viruses infecting the gastrointestinal tract and discharged in the feces.

EPA NUMBER – A registration number assigned by the Environmental Protection Agency for toxic items. This number is found on the container label.

EPIDEMIOLOGIC – Factors pertaining to disease control and/or investigation.

FOOD CONTACT SURFACES – Those surfaces of equipment and utensils with which food normally comes into contact and those surfaces from which food may drain, drip, or splash back onto surfaces normally in contact with food.

FOODBORNE DISEASE – A disease that can be transmitted by food.

FOODBORNE DISEASE BACTERIA – Bacteria commonly associated with a disease that can be transmitted by food.

FOODBORNE DISEASE ORGANISMS – Alive causative agents or causative agents which were once alive that cause a disease that can be transmitted by food, such as bacteria, viruses, and parasites.

FOODBORNE DISEASE OUTBREAK – Generally two or more persons experiencing a similar illness, usually gastrointestinal, after eating a common food and epidemiologic analysis implicates food as the source of illness. One case of botulism or chemical poisoning constitutes an outbreak.

FORTIFIED – To add ingredients to food for quality and enrichment purposes.

GASTROINTESTINAL – Pertaining to stomach and intestine.

GIARDIASIS – A disease associated with the consumption of water and sometimes food contaminated with a pathogenic protozoan.

HARDNESS – The concentration of calcium, magnesium or ferrous ions in water.

HEPATITIS A – A foodborne disease virus.

HERBICIDE – A chemical that kills plants.

HISTAMINE – A compound found in animal tissue which plays a major role in allergic reactions.

HYGIENIC – Pertaining to that which is conducive to health.

HYPOTHETICAL – An interpretation of a practical situation for determining a course of action.

INDIRECT CONNECTION – A potential for a cross-connection where plumbing systems are constructed or modified in such a way that would allow a contaminated water source to enter a safe water supply.

INJECTING UNIT – Devices in food establishment operations which inject chemicals in water at various stages of dishwashing by manual or automatic means.

INSECTICIDES – Chemicals used to kill insects.

INSPECTION REPORT – Official report used to indicate food safety and sanitation violations in food establishments.

JAUNDICE – Yellow appearance of the skin and/or the eyes.

LIFE SUPPORT SYSTEM – Usually a tank and equipment for supporting live crustaceans, fish and/or shellfish.

LISTERIA – A bacteria often associated with foodborne disease outbreaks.

MALAISE – A feeling of bodily discomfort.

MICROBIAL – Pertaining to microorganisms.

MICROORGANISMS – Microscopic organisms such as bacteria, viruses, some parasites, etc.

MICROSCOPIC – Size smaller than the unaided eye can see.

NON-POTENTIALLY HAZARDOUS FOODS – Former term for food or ingredients which do not support the rapid and progressive growth of foodborne disease organisms.

NORMAL FLORA – Bacteria normally residing on or within the body.

OPTIMUM – The most favorable condition for the growth of bacteria.

ORGANISMS – In the context of this publication – bacteria, viruses, parasites, etc.

ORGANOLEPTICAL – Pertaining to primarily the senses of taste, smell, and sight.

PARASITES – Mostly protozoans and various worms that affect health.

PARASITIC WORMS (PERTAINING TO FISH) – Nematode worms found in the flesh of fish which can cause illness when consumed.

PASTEURIZED – Food heat treated to a temperature to kill pathogenic bacteria, but not all bacteria.

PATHOGENIC – Disease causing.

PESTICIDES – Chemicals used to kill plant, insect and/or animal pests.

pH (FOR FOOD AND WATER) – Symbol relating the hydrogen ion concentration. Numerically, the pH values range from 0 to 14 with 7 representing neutral. Numbers less than 7 indicate acidity and numbers greater than 7 indicate alkalinity.

PHYSICAL BREAK – A break in the plumbing drainage system that would allow overflow before waste could back further up the drainage system. Example: a drain from an ice machine in a floor sink is a physical break in the plumbing drainage system.

POOLED, POOLING – Added to or contributing to a common stock.

POST-WASHING SANITIZER DIP – A hand dip containing a sanitizer used after hand washing to ensure destruction of pathogenic organisms.

POSTPASTEURIZATION – Usually pertains to contamination after pasteurization.

POTABLE – Water suitable for drinking.

POTENTIALLY HAZARDOUS FOODS – Former term for food or ingredients in a form that will support rapid and progressive growth of pathogenic organisms. See *Time/Temperature Control for Safety (TCS) Foods*.

PPM – Parts per million.

PRECHILLED – Foods cooled to 41°F or below prior to preparation.

PRESSURE SPRAYING – Cleaning and sanitizing method utilizing portable or fixed systems utilizing high pressure spray.

PROTOZOANS – Microscopic to miniature unicellular animals of which some are pathogenic.

RECONSTITUTED – To restore to former condition by adding water.

SALMONELLOSIS – Disease caused by different species of the bacteria *Salmonella*.

SANITATION – The act or process of ensuring cleanliness for the protection from disease.

SANITIZATION, SANITIZING – The act of reducing microbial organisms on cleaned food contact surfaces to a safe level.

SCOMBROTIXIN – A histamine-like poison associated with consumption of temperature-abused scombroid fish such as tuna, bonitos, mackerels, etc.

SHELLFISH – All edible species of clams, oysters and mussels.

SINGLE-SERVICE ARTICLES – Tableware, carry-out utensils, bags, containers, stirrers, straws, toothpicks, wrappers, etc., which are designed, fabricated, and intended by the manufacturer for one-time use.

SINGLE USE ARTICLES – Aluminum food containers, jars, plastic buckets, barrels, cans, food wrappers, etc., intended by the manufacturer to be used once and discarded.

STAPHYLOCOCCAL FOOD POISONING – Poisoning caused by toxin produced by the bacteria *Staphylococcus aureus*.

SUBMERGED INLET – Plumbing system inlet, such as pipe or faucet, which extends below the water surface.

SWABBING – Method of cleaning using an absorbent material for applying detergent, rinse water and sanitizer.

TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOOD – (formerly “potentially hazardous food”) Indicates a food that requires time and/or temperature control for safety to limit pathogenic microorganism growth or toxin formation. TCS food includes animal foods that are raw or heat-treated; plant foods that are heat-treated or consist of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures of cut tomatoes, or garlic-in-oil mixtures. See page 19 for more information.

TRANSIENT MICROORGANISMS – Organisms which are not normal flora which occur on the hands, and elsewhere, for a period of time as a result of contamination.

TRICHINOSIS NEMATODE – An intestinal roundworm that causes the disease trichinosis; (a disease resulting in the roundworm migrating to and becoming encapsulated in the muscles).

UNWHOLESOME – Not safe.

USDA – United States Department of Agriculture.

VECTORS – Insects, rodents and other animals which transmit disease.

VIRULENT – Pertaining to the relative strength or ability of a pathogenic organism to cause disease.

VIRUSES – Extremely microscopic infective agents that can cause disease.

WAREWASHING – The cleaning and sanitizing of the food contact surface of equipment and utensils.

WATER ACTIVITY (A_w) – A measure of unbound, free water in a food available to support biological and chemical reactions.