

Glossary:

- 1. Contaminant:** Any biological, chemical agent (including allergens), foreign matter, or other substances not intentionally added to food, which may compromise food safety or suitability.
- 2. Contamination:** The introduction or occurrence of a contaminant in food or food environment.
- 3. Control Measure:** (Food safety) action or activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
- 4. Disinfection:** The reduction by means of chemical agents and/or physical methods, of the number of micro-organisms in the environment, to a level that does not compromise food safety or suitability.
- 5. End Product:** Product that will undergo no further processing or transformation by the organization.
- 6. Establishment:** Any building or area in which food is handled and the surroundings, under the control of the same food business operation.
- 7. Flow Diagram:** Schematic and systematic presentation of the sequence and interactions of steps.
- 8. Food Chain:** Sequence of the stages and operations involved in the production, processing, distribution, storage and handling of a food and its ingredients, from primary production to consumption.
- 9. Food Handler:** Any person who directly handles packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore, expected to comply with food hygiene requirements.
- 10. Food Hygiene:** All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
- 11. Food Safety:** Concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.
- 12. Food Suitability:** Assurance that food is acceptable for human consumption according to intended use.
- 13. GMP Policy:** Overall intentions and direction of an organization related to good manufacturing practices towards food safety and quality as formally expressed by top management.
- 14. Primary Production:** Those steps in the food chain up to and including, for example, harvesting, milking, fishing.
- 15. Quality Management:** Co-ordinated activities to direct and control an organization with regard to quality.