Glossary

- **Pathogen:** It is a microbe or microorganism such as a virus, bacterium, or fungus that causes disease in its animal or plant host.

- Sanitation is the hygienic way of promoting health through prevention of human contact with the hazards of wastes. Sewage or waste water should be treated and disposed properly.

- **Acid sanitizers** - A type of low pH chemical sanitizer**.** Regular use of acid sanitizers also helps to prevent mineral deposits from accumulating on equipment surfaces.

- **Chemical hazards** - Potentially toxic chemicals that are capable of causing illness. Chemical hazards include natural occurring compounds in food such as allergens or plant or animal toxins; preservatives, flavors, or chemicals accidentally added at excessive levels; or cleaners, sanitizers, fuels, and other hazardous chemicals that contaminate food through careless practices.

- **Hand sanitizer** - A chemical solution used to sanitize hands that have been previously cleaned. In some cases, sanitizers are included in hand cleaning formulations.

- **Primary Drinking Water Standards** - Legally enforceable standards that apply to public water systems. Primary standards protect public health by limiting the levels of contaminants in drinking water.

- **Sanitization Process** - The 5-step process for cleaning and sanitizing a surface. The steps are 1) Preparation, 2) Pre-rinse, 3) Clean, 4) Post-rinse, and 5) Sanitize. All steps must be carried out in this order to assure the safest possible surface.

- **Toxic chemicals** - Any chemical that might become a source of chemical contamination. Many types of chemicals are used in the day-to-day operation and maintenance of food processing facilities including cleaners, sanitizers, grease removers, lubricants, fuels, coolants, paints, and pesticides. When used correctly, they are safe.

- **HACCP** (Hazard Analysis Critical Control Point) - A systematic method for identifying, monitoring, and controlling biological, chemical or physical hazards that may occur during the flow of food.

- **Chlorine dioxide** - A chlorine-based chemical sanitizer. In contrast to sodium or calcium hypochlorite, the activity of chlorine dioxide is less affected by changes in pH or the presence of organic matter.

- **Radiation.** Ultraviolet radiation can be used to sanitize in the packaging areas of food processing establishments. The contact time should be at least 2 minutes and it destroys those microorganisms that are in direct contact with the rays of light.

- **Sanitizer** -- an agent that reduces the microbiological contamination to levels conforming to local health regulations.

- **Detergents:**- All detergents contain surfactants that reduce surface tensions between the soil and the surface, so the detergent can penetrate quickly and soften the soil. Examples include Dawn and Joy dishwashing detergent and automatic dishwasher detergents.

- **Iodine:**Iodine by itself is a very good sanitizer, Iodine can enter a microorganism easily. It is generally accepted that the most significant reaction involves the oxidation of the sulfur-hydrogen groups in the amino acid cysteine.

- **Sewage :Sewage** is the term used for wastewater that often contains faeces, urine and laundry waste. There are billions of people on Earth, so treating **sewage** is a big priority.Sewage disposal is a major problem in developing countries as many people in these areas don't have access to sanitary conditions and clean water