



Glossary

Allergins: Substances that cause an exaggerated immune response in some people and that may result in a runny nose, watery and/or itchy eyes, a rash, wheezing, serious illness or (occasionally) death.

Biological hazard: Any danger to food safety by the contamination of food with illness or disease causing organisms

Certification: The status obtained after being successfully certified under a food safety certification audit. The facility receives certification once it has provided evidence to that its food safety system meets the specified requirements of the food safety standard.

Control point: Any step at which biological, physical, allergenic or chemical factors can be dealt with through operational conditions to prevent food safety hazards and to support producing safe food that will not result in an unacceptable health risk.

Critical control point (CCP): A point, process step, or a site where an action or procedure can be applied to prevent, eliminate or reduce a food safety hazard to and acceptable level.

Cross-contamination: A situation that occurs when micro-organisms, allergens, chemicals or other hazards that are carried by utensils, hands, towels or other food are transferred from one food, ingredient or surface to another.

Food safety plan: The documented practices and procedures undertaken by a business or food establishment to protect food products, prevent contamination and to control microbial growth.

HACCP: Acronym of 'Hazard Analysis Critical Control Point', a systematic approach used in food production as a risk-based means to ensure food safety. A system that identifies, evaluates and controls hazards that are significant for food safety.

Hazard Analysis: Collecting and evaluating information on agents in or conditions of food with the potential to cause a significant adverse health effect or injury in consumers, and that must be



addressed in the HACCP plan.

Physical Hazard: Any danger to food safety by the contamination of food with any foreign materials that are not normally found in food.

Ready to eat foods: Foods that require no further preparation before consumption (e.g. chocolate bars, salami).

Shelf life: The period of time that a product can be stored under specified temperature conditions and remain suitable for use.

Standard operation procedure (SOP): A written description of a particular task or procedure to ensure safe food handling. A set of instructions describing the activities necessary to complete a task that reduces the risk of foodborne illness.

