

Glossary :

1. **Quality control:** Quality control, or QC for short, is a process by which entities review the quality of all factors involved in production. ISO 9000 defines quality control as "A part of quality management focused on fulfilling quality requirements.
2. **Hazards:** When we refer to hazards in relation to occupational safety and health the most commonly used definition is 'A Hazard is a potential source of harm or adverse health effect on a person or persons'.
3. **Sanitary:** It is a process to make or become the conditions affecting health, especially with reference to cleanliness, precautions against disease, etc.
4. **Calibration:** It is the setting or correcting of a measuring device or base level, usually by adjusting it to match or conform to a dependably known and unvarying measure.
5. **Validation:** Validation is a process of establishing documentary evidence demonstrating that a procedure, process, or activity carried out in production or testing maintains the desired level of compliance at all stages. In Pharma Industry it is very important apart from final testing and compliance of product with standard that the process adapted to produce itself must assure that process will consistently produce the expected results.
6. **Reliability:** In normal language, we use the word reliable to mean that something is dependable and that it will give the same outcome every time.
7. **Compatability:** Capable of existing or living together in harmony;able to exist together with something else; consistent; congruous (often followed by with).
8. **Interoperability:** Interoperability is a characteristic of a product or system, whose interfaces are completely understood, to work with other products or systems, present or future, in either implementation or access, without any restrictions.
9. **Efficeincy:** The state or quality of being efficient, or able to accomplish something with the least waste of time and effort; competency in performance.
10. **Food Chain:** A food chain is a linear network of links in a food web starting from producer organisms (such as grass or trees which use radiation from the sun to make their food) and ending at apex predator species (like grizzly bears or killer whales), detritivores (like earthworms or woodlice), or decomposer species (such as fungi or bacteria). A food chain also shows how the organisms are related with each other by the food they eat. Each level of a food chain represents a different trophic level.
11. **Cross contamination:** Indirect bacterial contamination (infection) of food, caused by contact with an infected raw food or non-food source such as clothes, cutting boards, knives. Also called cross-infection.
12. **Food defence:** Food defense is the protection of food products from intentional contamination or adulteration by biological, chemical, physical, or radiological agents. It addresses additional concerns including physical, personnel and operational security.
13. **Bio-vigilance:** vigilance is defined as the ability to maintain concentrated attention over prolonged periods of time. During this time, the person attempts to detect the appearance

of a particular target stimulus. The individual watches for a signal stimulus that may occur at an unknown time

- 14. Bioterrorism:** Bioterrorism is terrorism involving the intentional release or dissemination of biological agents. These agents are bacteria, viruses, or toxins, and may be in a naturally occurring or a human-modified form. For the use of this method in warfare, see biological warfare.
- 15. Pest control:** Control of pest which is a plant or animal detrimental to humans or human concerns; alternative meaning include control of organisms that cause nuisance and epidemic disease associated with high mortality (specifically: plague) using different methods.