

Glossary:

1. **Biological Hazards** : Biological agents are living things, or products of living things, that can cause illness and disease in humans. Biological agents include viruses, bacteria and fungi, as well as parasitic worms and some plants.
2. **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.
3. **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.
4. **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.
5. **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.
6. **Sanitizer** -- an agent that reduces the microbiological contamination to levels conforming to local health regulations.
7. *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