

GLOSSARY TERMS



BACTERIA - Bacteria are germs with only one cell that can multiply into large numbers when food is in the danger zone.

CALIBRATE - A procedure to check and adjust thermometers so they take accurate temperatures.

CLEAN - A process that removes soil and prevents accumulation of food residues.

CROSS-CONTAMINATION - This occurs when germs from one food item are passed to another food item, typically raw food to ready-to-eat food.

DANGER ZONE - The danger zone is when the temperature of food is between 41°F (5°C) and 135°F (57.2°C). This is called the danger zone because bacteria will grow quickly between these temperatures.

EXCLUDE - A prevention step needed to keep an infectious food employee out of a food establishment until he or she is no longer ill.

FDA - U.S. Food and Drug Administration.

FOODBORNE ILLNESS - Sickness caused from germs or toxins in food, also called food poisoning.

FOODBORNE ILLNESS OUTBREAK - The occurrence of two or more cases of a similar illness resulting from eating a common food.

FOOD-CONTACT SURFACE - A surface of equipment or a utensil with which food normally comes into contact. Also, a surface of equipment or a utensil from which food may drain, drip, or splash into a food, or onto a surface normally in contact with food.

GERM - Disease causing pathogens.

HACCP - Hazard Analysis Critical Control Point. It is a self-inspection program that aids foodservice operators to recognize high-risk foods, identify critical control points where foods are at the greatest risk of causing illness, and make changes necessary to reduce or eliminate risk.

HEALTH DEPARTMENT - The authorized department that works closely with food establishments to ensure the service of safe food.

INCUBATION PERIOD - The period between a person's exposure to a bacteria or virus and the appearance of the first sign or symptom of disease.

LISTERIA - A bacteria that can cause Listeriosis, a serious and sometimes deadly infection.

PATHOGEN - Any disease-causing agent such as a bacterium or virus or other microorganism.

POTENTIALLY HAZARDOUS FOOD - Moist, protein-rich foods that bacteria will grow on when the temperature is between 41°F (5°C) and 135°F (57.2°C).

PPM - Parts per million. Used as a measure for sanitizer concentration.

RAW ANIMAL FOOD - Uncooked animal foods such as eggs, fish, meat, poultry, and other foods containing these products.

READY-TO-EAT FOOD - Food that may be safely eaten without additional preparation.

RESTRICT - A prevention step needed to limit an ill food employee to work duties other than working with exposed food, food equipment or utensils or single service items.

SANITIZE - The final step needed to remove bacteria from food contact surfaces that have just been cleaned. A common sanitizing solution is made up of one teaspoon of bleach to one gallon of water and is used to sanitize equipment and utensils.

SANITIZER - Chemicals that reduce disease-causing germs to safe levels, such as chlorine or quaternary ammonia compound.

TEST STRIP - Test paper that measures the concentration in part per million (ppm) of the sanitizer in solution.

USDA - U.S. Department of Agriculture.

WHEN IN DOUBT, THROW IT OUT - If you are unsure about how long a food item has been at improper temperature, discard it.