



Glossary

Ready, Set, Food Safe, 4th Edition

Active Managerial Control—A proactive approach that anticipates and addresses food-safety issues before they become concerns by having a system in place to make sure potential food-safety issues are monitored. It identifies procedures to control the five most important food-service risk factors, as identified by the Centers for Disease Control and Prevention. (Lesson 9)

adulterated—Food law identifies a number of situations that cause a food to be adulterated and unfit for human use. In *Ready, Set, Food Safe*, 3rd Edition, this refers to food handled in a way that may allow contamination with pathogens. (Lesson 4)

approved thermometer—A thermometer safe for use in food service. Approved thermometers must be numerically scaled, have plastic or metal stems, and be accurate to within 2°F. (Lesson 7)

bain-marie or steam table—A steam or hot-water-heated holding unit for food service. It is not approved for heating or reheating food. (Lesson 7)

calibrate—To check the accuracy of a measuring instrument by comparing it with a standard. With thermometers in food establishments, the ice slurry calibration method is recommended. (Lesson 7)

chafing dish—A metal pan over a gas or electric heater used to hold hot foods. It is not approved for heating or reheating food. (Lesson 7)

clean—Free of visible soil, including food particles and dirt. Refers to outward appearance. (Lesson 5)

cleaner—Soap or detergent that loosens soil and food so they can be rinsed away. (Lesson 5)

corrective action—Action that is taken if the critical limit is not met. (Lesson 9)

Critical Control Point (CCP)—A point along the path of food flow that if not controlled might result in the food becoming unsafe to eat. (Lesson 9)

critical limit—The measurable aspect of the Critical Control Point (CCP). (Lesson 9)

cross-connection—A physical link through which contaminated water can enter a food system's drinking water supply. An example is a hose connected to a faucet and submerged underwater in a sink. (Lesson 4)

cross contact—When an allergen is transferred to a food served to the customer. (Lesson 4)

cross contamination—The transfer of pathogens between items such as food, hands, countertops, utensils, etc. (Lessons 3, 6)

Danger Zone—The temperature range in which bacteria grow well. Both the *Idaho Food Code* and *FDA Food Code* recognize the Danger Zone as 41°F–135°F. (Note that the range 40°F–140°F is often used in consumer food-safety publications, because this range is easier to remember.) (Lessons 2, 7)

FAT TOM—A common food industry acronym to aid in remembering the elements associated with bacterial growth or its prevention: food, acid (inhibits growth), temperature, time, oxygen (needs are variable), and moisture. (Lesson 2)

FIFO—First in, first out. This means stored items are rotated so that the oldest items are used first. (Lesson 4)

food allergy—The body's negative reaction to a food protein. (Lesson 4)

food-contact surface—Any surface of equipment, utensils, containers, and wrappings that come in direct contact with food. (Lessons 5, 6)

food flow—The path food takes from receiving and storage through preparation, cooking, holding, serving, cooling, and reheating. (Lesson 4)

foodborne illness (FBI)—A disease carried or transmitted to people by food. (Lesson 1)

HACCP (Hazard Analysis Critical Control Point)—A prevention-based system of identifying and controlling hazards to maintain the safest food possible by purchasing through service. (Lesson 9)

hazard analysis—Determining where hazards may occur in the flow of food if care is not taken to prevent or control them. (Lesson 9)

hot holding temperature—The safe temperature range of 135°F and above to maintain properly cooked foods until served. (Lesson 7)

ice water slurry—A mixture of equal parts crushed ice and cold water used to test the accuracy of instant-read thermometers. (Lesson 7)

instant-read thermometer—A thermometer designed to measure the temperature of food within 10–30 sec, generally after food has been removed from the heat source, such as a grill or oven, because the thermometer is not heat resistant. However, it can be used directly to measure temperatures in a hot holding unit, or when heating food in a pan on the stove. Two types are commonly available in food service: dial and digital (described in Lesson 4). (Lesson 7)

outbreak of foodborne illness—An incident in which two or more people experience the same illness after eating the same food. However, only one case of botulism would be considered an outbreak, because of its serious nature. (Lesson 1)

pasteurization—Heating a food product to destroy all vegetative pathogenic bacteria. Various spoilage and harmless bacteria survive the pasteurization process, particularly sporeformers, but some vegetative cells survive as well. (Lesson 3)

pathogen—Any microorganism that causes disease. (Lessons 3, 4)

pH (potential of hydrogen)—A measure of acidity or alkalinity. A pH of 7 is neutral; less than 7 is acidic; more than 7 is alkaline. (Lesson 2)

potable water—Water that is safe to drink or to use in food-service preparation. (Lesson 8)

ppm (parts per million)—A measurement used to define sanitizer concentrations. Equivalent to mg/L (milligrams/liter). (Lesson 5)

Time/Temperature Control for Safety Food (TCS)— A food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation defined in the *Idaho Food Code*, Section 1.201.10 [B]. TCS is the term the FDA *Food Code* introduced as an alternative to Potentially Hazardous Food (PHF). TCS will continue to be used in *Ready, Set, Food Safe* since the *Idaho Food Code* incorporates this term. (Lesson 2)

reheating—Heating previously cooked food within 2 hrs to at least 165°F and holding for 15 sec. (Lesson 7)

sanitary—Clean and free of harmful microorganisms and other contaminants. To be effective, sanitizing must follow thorough cleaning. (Lesson 5)

sanitation—The act of reducing microbial organisms to a safe level on cleaned food-contact surfaces. (Lesson 5)

sanitizer—Approved substance to use when sanitizing food-service equipment and utensils. (Lesson 5)

SOP (standard operating procedure)—An outlined step-by-step process covering one aspect of facility and personnel cleanliness and/or safe food-handling practices. (Lesson 4)

spore form—The inactive or dormant state that some bacteria enter when environmental conditions are adverse. (Lesson 3)

sterile—The absence of all living microorganisms. (Lesson 5)

time/temperature monitoring—A defined procedure for checking foods during the food-flow process to prevent abuse that could lead to unsafe food. (Lesson 7)

vegetative cell—The active growing state of bacterial cells. (Lesson 3)

ware washing—The process of cleaning and sanitizing equipment, utensils, pots, pans, and dishes. (Lesson 5)