

M & M Business Solutions

Food Safety Training Headquarters

The following are some terms which I feel you need to familiarize yourself with since they could show up on the exam. Keep in mind this is not intended to be a full glossary.

A

A_w (water activity) = a measure of the free moisture in a food, is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.

Think of water activity has how much water is in something. For example pasta not so much but cooked pasta the water activity is quite high.

B

Balut = an embryo inside a fertile egg that has been incubated for a period sufficient for the embryo to reach a specific stage of development, after which it is removed from incubation before hatching.

C

Comminuted = reduced in size by methods including chopping, flaking, grinding, or mincing.

Comminuted includes fish or meat products that are reduced in size and restructured or reformulated such as gefilte fish, gyros, ground beef, and sausage; and a mixture of two or more types of meat that has been reduced in size and combined, such as sausage made from two or more meats.

Think of the square fish sandwiches or chicken nuggets at fast food restaurants.

Cross-contact = when an allergen transfers from one food or surface to another.

Cross-contamination = occurs when pathogens transfer from one food surface to another.

F

FDA = Food and Drug Administration in the United States

H

HACCP = Hazard Analysis and Critical Control Point

HACCP plan = written document that assesses hazards in an operation and finds ways to prevent, eliminate and reduce the hazards to safe levels. And specific to each location.

I

Infection = microorganism enters the body and grows, causing illness.

Normally associated with a bacteria.

Intoxication = microorganism which creates a toxin, a toxic or poisonous substance, that when ingested causes illness.

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Think of the difference between infection and intoxication as going out and having a few to many drinks causes you to be intoxicated (drunk) but what really happened was poisoning of the liver. The way to look at infection is when you get a cut and you don't "doctor it up" it may become inflamed and infected.

P

Potable water = water used for drinking and food preparation.

Whereas, non-potable water is not used for consumption but watering golf courses.

R

Ratite = a flightless bird such as an emu, ostrich or rhea.

Remember ratites are not considered game animals.

T

Time temperature abuse = food remains in the temperature danger zone of 41°F – 135° F (5°C – 57.2°C) for too long

TCS foods = Time/Temperature control for safety foods that cannot be in the temperature danger zone for certain amounts of time to prevent pathogenic microorganism growth or toxin formation.

Toxin-mediated infection = microorganism in the body producing a toxin that causes illness.

Think when you see the word toxin by itself or in a word it is poison.

U

USDA = United States Department of Agriculture