

TERMS AND DEFINITIONS

FOOD – Any raw, cooked or processed edible substance, ice, beverage or ingredient used or intended for use in whole, or in part, for human consumption.

HACCP – Hazard Analysis Critical Control Point – A systematic approach to the identification, evaluation, and control of food safety hazards. It is a logical, scientific system that can control safety problems in food production. The program “focuses on preventing hazards by applying science-based controls (on food handling), from raw materials to finished products.”

Control Point – Any step at which biological, chemical or physical factors can be controlled.

CCP – Critical Control Point – A point, procedure, operation, stage in the food system where a control can be applied and a hazard can be prevented, eliminated, or reduced to acceptable levels

Corrective Action – Procedures followed when a deviation occurs.

Hazard - A biological, chemical or physical agent that is reasonably likely to cause illness or injury in the absence of its control.

Perishable Food – Any food of such type or in such condition as may spoil; provided, that foods which are in hermetically sealed containers processed by heat or other means to prevent spoilage and properly packaged, dehydrated, dry or powdered foods so low in moisture content as to retard development of microorganisms shall not be considered readily perishable.

PHF – Potentially Hazardous Food – Any perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacea, or other ingredients, including synthetic ingredients, in a form:

- a) Capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms; or
- b) Capable of supporting the slower growth of *Clostridium botulinum*.
- c) The term “potentially hazardous food” does not include foods which have a pH level of 4.6 or below or a water activity (Aw) value of 0.85f or less, or air-cooled hard-boiled eggs with the shell intact.

RTE – Ready To Eat – Food that is in a form that is edible without washing, cooking, or additional preparation by the establishment or the consumer and that is reasonably expected to be consumed in that form. This includes:

- a) Unpackaged potentially hazardous food that is cooked to the temperature and time required for the specific food under chapter 64E-11.004 F.A.C.;
- b) Raw, washed, cut fruits and vegetables;
- c) Other food presented for consumption for which further washing or cooking is not required and from which rinds, peels, husks, or shells are removed.

Danger Zone - 41°F - 140°F – The temperature zone where germs grow fast. Food should NOT stay in this zone for more than 4 *cumulative* hours.

Sanitize – The effective treatment of clean surfaces of equipment and utensils by an approved process which provides enough accumulative heat or concentration of chemicals for enough time that when evaluated for efficacy, yields a reduction of 5 logs, which is equal to a 99.999% reduction of representative disease microorganisms of public health importance.

