

# Definitions for HACCP & Food Safety

**Critical Control Point (CCP)**- the last step in a recipe or process where action can be taken to prevent, reduce, or eliminate a food safety hazard.

**Critical Limit**- the minimum and maximum limits that the critical control point (CCP) must meet to control the identified hazard.

**Corrective Action (CA)**- an action that is taken whenever a critical limit is not met.

**Cross Contamination**- the transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, cleaning cloths, or utensils that touch raw food, and are not cleaned and sanitized, and then touch cooked or ready-to-eat foods. Cross contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.

**Foodborne Illness**- a disease that is carried or transmitted to people by food.

**Foodborne Outbreak**- when two or more people experience the same illness after eating the same food.

**Hazard**- a biological, physical, or chemical property that may cause a food to be unsafe.

- 1) **Biological Hazard**- risk of food contamination by disease-causing microorganisms.
- 2) **Chemical Hazard**-risk of food contamination by pesticides, food additives and preservatives, cleaning supplies, or toxic metals from worn cookware and equipment.
- 3) **Physical Hazard**- risk of food contamination by foreign matter such as dirt, hair, nails, metal fragments, broken glass, etc.

**Hazard Analysis Critical Control Point (HACCP)**- a food safety system that focuses on the flow of food in a food service establishment to reduce the risk of foodborne outbreaks.

**HACCP Plan**- a written document based on the principles of HACCP that describes the procedures to be followed when managing potentially hazardous foods.

**HACCP System**- includes the HACCP plan and all SOPs.

**Hazard Analysis**- process of identifying all potentially hazardous foods to be addressed in the HACCP plan.

**Microorganisms-** small living organisms that can be seen only with a microscope. Four types of microorganisms can contaminate food and cause foodborne illness or spoilage:

- 1) **Bacteria-** single-celled microorganisms that can cause food spoilage and disease. Bacteria are the most common microorganisms associated with foodborne illness. They thrive on room temperature foods. Bacteria can form **spores** (thick-walled bacteria that can survive freezing and very high temperatures) or produce **toxins** (poisonous substances).
- 2) **Virus-** smallest and simplest known form of life. Viruses usually contaminate food as a result of a foodhandler's improper personal hygiene (example- Hepatitis A). Some may survive freezing and cooking temperatures.
- 3) **Parasite-** a microorganism that needs to live in or on a different organism (host).
- 4) **Fungi-** includes molds, yeasts and mushrooms.

**Monitoring-** observing and taking measurements to determine if critical limits are being met.

**Personal Hygiene-** individual cleanliness and habits.

**Potentially Hazardous Foods-** moist, high-protein foods that require temperature control to prevent the growth of bacteria. Most potentially hazardous foods have a **pH between 4.6 and 7.0** and/or a **water activity level** (the amount of available water in food) **of .85 or above.**

**Process Approach-** a method of categorizing recipes into one of three processes:

- 1) Process #1- food preparation with no cook step where food is stored, prepared, and served.
- 2) Process #2- food preparation for same day service where food is stored, prepared, cooked, and served.
- 3) Process #3- complex food preparation where food is stored, prepared, cooked, reheated, hot held, and served.

**Ready-To-Eat Food-** a food that is edible without washing, cooking, or additional preparation.

**Record-** documentation of monitoring and verification activities.

**Standard Operating Procedure (SOP)-** a written explanation of how a process or procedure should be performed to obtain a desired outcome such as keeping food safe.

**Temperature Danger Zone (41° to 140°F)-** the temperature range where most bacteria grow and reproduce.

**Verification-** methods or actions taken to determine if the HACCP food safety system is working (effectively controlling the identified hazards).