

Glossary

Allergy	a condition of heightened sensitivity to a substance such as food.
Anaphylaxis	a severe, life threatening, generalized allergic reaction.
By-laws	laws created by Municipal or Regional governments to deal with important issues that fall under their jurisdiction and are not dealt with at the provincial or federal level.
Chlorine	a greenish, yellow, poisonous gaseous element used as a disinfectant or sanitizer. Usually used in a liquid form for disinfecting food contact surfaces and the sanitizing sink in 2 and 3 sink dishwashing systems.
Clean	to remove oil, grease, dirt and debris using soap and water.
Contamination	introduction of micro-organisms or disease agents into food.
Critical Control Points (CCP)	in a Hazard Analysis Critical Control Point System, the point in a recipe where a hazard exists and a control measure is used to eliminate, prevent or minimize that hazard.
Cross-contamination	the introduction of micro-organisms or disease agents from raw food into safe or ready to eat food making the ready to eat food unsafe. This can happen in 3 ways. Raw food or its juices come in contact with cooked or ready to eat food. Contaminated hands touching food. Using the same equipment or utensils to handle raw and cooked food.
Cutlery	multi-service articles such as knives, forks and spoons
Danger Zone	the temperature range 4°C to 60°C, in which micro-organisms grow and multiply extremely well.
Diarrhea	a disorder of the intestine marked by abnormally frequent and fluid evacuation of the bowels.
Disease	a condition of ill health.
Disinfection Solution	a mixture of a disinfection chemical and water in a certain ratio that will be used to disinfect or sanitize food contact surfaces, equipment and multi-service articles.
Enterotoxin	a toxin with specific action on the intestinal lining.
Foodborne Illness (Food Poisoning)	a disease caused by eating or drinking contaminated food and/or water.

HACCP (Hazard Analysis Critical Control Points)	a system used throughout the food industry to enhance food safety. The system looks at hazardous food, identifies the greatest risk factors, makes the necessary changes to reduce or eliminate the risk and monitors the overall food handling.
Handwashing	the physical action of removing dirt and micro-organisms from the hands using soap and water, scrubbing for at least 15 seconds, rinsing and drying with paper towels.
Hazardous Food	food that is able to support the growth of pathogenic micro-organisms or the production of toxins.
Host	any living organism (often human) in which micro-organisms grow and multiplies or toxins exerts its effect.
Infection	a condition in which micro-organisms establishes itself and grows and multiplies in the host's body.
Intoxication	an adverse reaction by the body to a foreign (toxic) substance, whether the substance was produced within or outside the body.
Iodine	a chemical used as a disinfectant or sanitizer. Very expensive and can stain multi-service articles.
Micro-organisms	invisible living single cells.
Multi-service Articles	cutlery (forks, knives, spoons) and dishes (plates, bowls, cups) that must be cleaned and sanitized after each use.
Parasites	organisms that cause illness by living and feeding off a host organism. Does not necessarily cause disease.
Pathogen	harmful micro-organisms that can cause disease in humans.
Pathogenic Bacteria	colourless and odourless bacteria that causes disease in humans.
pH	is the measure of the level of acidity or alkalinity of a solution and ranges from 0 to 14. Pathogenic bacteria need a neutral environment to survive. High or low pH will not kill pathogenic bacteria but will not allow them to grow.
Preparation (of food)	the final stage(s) of readying a food to be eaten, whether commercially or in the home; usually done in a kitchen.
Processing (of food)	the treatment of food, usually on a commercial scale, to increase its usefulness, stability or acceptability.

Production (of food)	the growing, usually under human supervision, of the basic animal or vegetable material of a food.
Protein	complex organic nitrogenous compounds that are used as a food source by living organisms.
Provincial Legislation	Acts and regulations passed by the provincial government. The legislation must be followed throughout the province.
Quaternary Ammonium	a chemical used as a disinfection or sanitizer. Commonly used in the sanitizing rinse cycle of mechanical dishwashers.
Retailing (of food)	the display and sale of food in a store for later consumption off the premises.
Sanitize	to destroy unwanted contaminants such as bacteria and viruses using a chemical substance to kill 999 out of 1000 pathogenic micro-organisms.
Service (of food)	the final preparation and sale or giving of food for consumption on the premises (in a restaurant or cafeteria) or elsewhere (a take-out); can also include outdoor group feeding at picnics.
Source (of a contaminant)	where micro-organisms originates (human or animal intestines).
Spores	a resistant body formed by certain micro-organisms when exposed to unfriendly environments.
Sterilize	to kill all micro-organisms.
Utensils	Multi-service articles used in preparation, cooking and serving such as ladles, tongs and spatulas.
Viruses	micro-organisms that multiply inside living cells and cause illness.
Wash In Place	a system to clean, rinse and sanitize large equipment that cannot be cleaned in a dishwasher or sink. The equipment must washed with soap and water and rinsed with clean water. The sanitizing rinse can consist of hot water or steam sprayed on the treated surface to a minimum temperature of 82°C or a chemical solution sprayed on the treated surface at double the strength used for manual dishwashing.