



CHIMERA SOLUTIONS - HACCP MANAGER'S ONLINE COURSE & EXAMINATION

HACCP Certificate Training Glossary

To get a definition, please select a term from the listing to the left. You can click on the arrows to expand or hide a letter's listing.

This glossary utilizes hotwords. If you see a word in blue (like **this**), clicking on it will take you to its definition.





Anisakis spp.

A **parasitic** worm (nematode) found in some fish/seafood products. Can result in the disease “anisakiasis.”

Anomaly

A **deviation** from the common rule.

Botulism

A type of food **intoxication** caused by the ***Clostridium botulinum*** bacterium. It will develop only without air, and occurs in inadequately processed foods such as **vacuum-packed** meats or improperly canned (often, home-canned) foods.

Calibrate

To determine, check, or rectify the graduation of any instrument giving quantitative measurements.

Campylobacter jejuni

One of the most common bacteria responsible for **foodborne illness**. This organism is frequently found in beef, pork, lamb, poultry, unpasteurized milk, and is sometimes found in **contaminated** raw vegetables.

CDC

Centers for Disease Control and Prevention.

Cholera

An acute, infectious, and often fatal disease, characterized by profuse diarrhea, vomiting, and cramps.

Clostridium botulinum

A bacterium that grows without air in improperly processed food, causing the disease “**botulism**” (an **intoxication**). It can grow in refrigerated foods.

CODEX Alimentarius

A commission under the direction of the World Health Organization and the United Nations Food and Agricultural Organization. It compiles and publishes internationally

accepted food safety standards and regulations in a **food hygiene** basic text called the CODEX Alimentarius.

CODEX

CODEX defines a safe food as “the assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.”

Contamination

The presence of a harmful substance (or substances) in foods that can cause injury or illness to a person eating or tasting them.

Critical Control Point (CCP)

An essential step in the food system at which control can be applied to prevent, eliminate, or reduce a food safety **hazard** to an acceptable level so as to not cause illness or injury.

Cross-contamination

The transfer of harmful substances from one food to another food, either through employee handling or by improperly cleaned and sanitized equipment.

Common examples are the **contamination** of cooked foods by raw foods.

Cryptosporidium parvum

Protozoan parasite found in untreated or **contaminated** water. Can cause severe diarrhea and the disease Cryptosporidiosis in humans.

Deviation

In **HACCP**, a deviation from a critical limit occurs when the limit is violated or out of control.

Escherichia coli 0157:H7

A bacterium that resides in the human





intestine and is passed on in feces. The presence of this bacterium in milk or food products is an indication of **contamination**, which can cause **foodborne illness**.

FAO

The acronym for the Food and Agriculture Organization. A department of the United Nations, analogous to a worldwide Department of Agriculture.

FDA

The acronym for the United States Food and Drug Administration.

Food hygiene

All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

Foodborne illness

Any illness caused by eating food containing microbiological, chemical or physical **contaminants**.

Giardia lamblia

Protozoan parasite that can cause severe diarrhea and "giardiasis" in humans.

GMPs

Good Manufacturing Practices.

Hazard Analysis Critical

Control Points (HACCP)

The Hazard Analysis **Critical Control Point** system is the disciplined application of science to each specific food process in order to identify, evaluate, and control potential **hazards** to food safety.

HACCP is a *prevention-based* system, because the emphasis is on identifying hazards *before* they cause damage.

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Hazard

In **CODEX**, a hazard is defined as a biological, chemical, or physical agent in or condition of, food with the potential to cause an adverse health effect.

Impervious

Impenetrable.

Intoxication

Illness caused by ingestion of **toxic** chemical substances, such as those produced by the bacterium ***Staph aureus***.

Irradiation

The process of exposing foods to radiation in order to kill potential bacterial **hazards**. Irradiation is less effective against viruses. Higher doses are required to kill most viral hazards.

Listeria monocytogenes

A bacterium found in the soil that can



contaminate food and cause the **foodborne illness** called **listeriosis**. This bacterium can survive and grow in many conditions, including refrigeration and with or without oxygen.

Listeriosis

An invasive infection caused by the *Listeria monocytogenes* bacterium.

Modified atmospheric packaging (MAP)

Packaging that changes the gaseous environment of food, usually by restricting the level of oxygen in the package.
Non-conforming product.

Non-conforming product

When a **deviation** from a critical limit is found in the **HACCP** system, all product produced since the last in-compliance monitoring is “suspect.” This is also referred to as “non-conforming product.”

Parasite

An organism that nourishes itself by living off of other organisms. Commonly found in hogs, fish, wild game(especially bears), and **contaminated** water.

Pathogen

A disease-causing agent.

Potable

A type of water that is safe for drinking.

Potentially Hazardous Food (PHF)

Any perishable food, usually having a high moisture and/or protein content, that is capable of supporting the rapid growth of microorganisms that can cause **foodborne illness**.

Primary production

Steps in the food chain that can include

harvesting, slaughter, milking, and fishing.

Protozoa

Unicellular organisms, some of which are human **parasites**.

Salmonella

A bacterium that causes **salmonellosis**, an invasive infection. One of the major causes of **foodborne illness**. Commonly found in eggs, raw or undercooked poultry, and meat.

Sanitize

The final step after washing and rinsing to reduce the number of microorganisms.

Salmonellosis

One of the most common types of foodborne infections. It can cause death in people with weak immune systems or in elderly people.

Shigella

A bacteria found in the intestines of humans. It can be killed easily by cooking.

SOPs

The abbreviation for Standard Operating Procedures.

SSOPs

Sanitation Standard Operating Procedures.

Staphylococcus aureus

A **toxin**-producing bacterium commonly found on the skin of healthy people, especially in infected cuts, pimples, or boils. Often referred to as Staph, it is a common cause of **foodborne illness**.

Thermal

Having to do with heat.

Toxic

Poisonous.

Toxin

A poisonous substance of plant or animal origin.

Trichinella spiralis

A **parasitic** nematode (worm) responsible for “trichinosis.” The parasite becomes lodged in muscle tissue and can lead to chronic pain. Sometimes found in under-cooked pork; common in wild game, such as bears.

USDA

The acronym for the United States Department of Agriculture.

Vacuum packaging

Packaging that provides a severely oxygen-restricted environment.

WHO

World Health Organization. A department of the United Nations, analogous to a world health department.