

## GLOSSARY

<b>Bacteria</b>	A microscopic organism which may be found in the environment, in foods and on animals.
<b>Bleach (chlorine)</b>	A strong smelling liquid containing chlorine that is used for disinfecting food contact surfaces and sanitizing plates and utensils.
<b>Contaminant</b>	Any biological or chemical agent, foreign matter or other substances not intentionally added to food that may compromise food safety or suitability.
<b>Cross-contamination</b>	The introduction of microorganisms or disease agents from raw food into ready-to-eat food making it unsafe.
<b>Danger zone</b>	The temperature range 5 °C to 60 °C, in which microorganisms grow and multiply very fast.
<b>Diarrhoea</b>	A disorder of the intestine marked by abnormally frequent and fluid evacuation of the bowels.
<b>Disinfection</b>	The reduction by means of chemical agents and/or physical methods, of the number of microorganisms in the environment, to a level that does not compromise food safety or suitability.
<b>Equipment</b>	All stoves, hot-plates, cutting boards, tables and kitchen surfaces/counters, refrigerators and freezers, sinks, dishwashers and similar items (other than utensils) used in food processing and food service establishments.
<b>Faeces</b>	Waste matter or excrement eliminated from humans and animals.
<b>Food</b>	Any plant or animal product prepared or sold for human consumption. Includes drink and chewing substances and any ingredient, food additive or other substance that enters into or is used in the preparation of food. Does not include substances used as a drug or medicine.
<b>Foodborne disease</b>	A general term used to describe any disease or illness caused by eating contaminated food or drink. Traditionally referred to as "food poisoning".
<b>Food contact surfaces</b>	Surfaces of equipment and utensils normally in contact with food.
<b>Food handler</b>	Any person who directly handles packaged or unpacked food, food equipment and utensils or food contact surfaces, and is therefore expected to comply with food hygiene requirements.
<b>Food hygiene</b>	All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food-chain.
<b>Food preparation</b>	The manipulation of food intended for human consumption by processes such as washing, slicing, peeling, shelling, mixing, cooking and portioning.
<b>Food safety</b>	All measures to ensure that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.
<b>Microorganisms</b>	Microscopic organisms such as bacteria, moulds, viruses and parasites, which may be found in the environment, in foods and on animals.
<b>Pathogen</b>	Any disease-causing microorganism such as a bacterium, virus or parasite. Often referred to as a "germ" or "bug".
<b>Perishable food</b>	Food that spoils within a short amount of time.
<b>Pest control</b>	The reduction or elimination of pests such as flies, cockroaches, mice and rats and other animals that can infest food products.
<b>Risk</b>	Is the severity and likelihood of harm resulting from exposure to a hazard.
<b>Ready to eat</b>	Food that is consumed without any further preparation, such as cooking, from the consumer.
<b>Toxic</b>	Harmful or poisonous
<b>Utensils</b>	Objects such as pots, pans, ladles, scoops, plates, bowls, forks, spoons, knives, cutting boards or food containers used in the preparation, storage, transport or serving of food.
<b>Virus</b>	A non-cellular, microscopic infectious agent that relies upon a host cell to reproduce.