



W1.0(v2.7)

CFA GLOSSARY OF DEFINITIONS

This is a glossary of definitions, focussing on HACCP, developed to ensure clarity with the Food Standards Agency regarding legal and hygiene issues and to assist the Health Protection Agency in understanding industry terminology.

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Accreditation: Procedure by which an authoritative body gives formal recognition of the competence of a certification body to provide certification services against a specified standard.	BRC Global Standard - Issue 4 (derived from ISO Guide 65)	Industry	
Active food contact materials and articles: materials and articles that are intended to extend the shelf-life or to maintain or improve the condition of packaged food. They are designed to deliberately incorporate components that would release or absorb substances into or from the packaged food or the environment surrounding the food	Food Contact Materials & Articles Regulation (EC) No 1935/2004	Legislation	
Audit: A systematic evaluation to substantiate whether activities and related results comply with planned arrangements and whether these arrangements are implemented effectively and are suitable to achieve objectives	BRC Global Standard - Issue 4 (derived from ISO Guide 65)	Industry	
Bagged salad: [see leafy salad]	CFA Defs WG	Industry	
Barrier: the point of separation between two different hygiene areas.	CFA GL4	Industry	
Batch: This is defined in Article 2 (e) of the Regulation for the microbiological criteria for foodstuffs (2073/2005/EC) as a group or set of identifiable products obtained from a given process under practically identical circumstances and produced in a given place within one defined production period. The food business operator must define the batch. Batch size is a key point to consider in any risk management action.	EU 2073/2005	Legislation	
Best Before Date: The date up to and including that which the food should remain at its best condition, providing it has been properly stored.	Food Labelling Regulations 1996	Legislation	

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Brand: [retailer brand – see own label] The name or mark under which a product is sold notwithstanding the possibility that it may also be marked with a supplier's name or word such as 'supplied to' or 'manufactured for'.	UK Law Food Safety Act 1990	Legislation	Section 6 Food Safety Act 1990
Brand Owner: The Brand Owner is a Food Business Operator packaging a product under their own name or mark.	MCR Guidance v1.2 CFA Micro Testing & Interpretation Guidance	Industry	For pre-packed products, this would normally be the brand on the food package. Legally, the manufacturer has the greatest and an un-transferable responsibility for food safety, although the brand owner has some limited responsibility.
Branded food products: Pre-packaged food products bearing the logo, copyright and address of a company which is not a retailer.	BRC 4 (derived from ISO Guide 65)	Industry	
Catering: [see foodservice]. The activity in restaurants, canteens, clubs, public houses, schools, hospitals or similar establishments (including a vehicle or a fixed or mobile stall) in the course of a business where, (a) food is prepared for delivery to the ultimate consumer for consumption, and (b) no food is prepared or supplied with a view to it being subject to further treatment or processing after it has left the premises;	Based on the revoked 1995 Food Hygiene Regs	Legislation	
Catering establishment: a restaurant, canteen, club, public house, school, hospital or similar establishment (including a vehicle or a fixed or mobile stall) where, in the course of a business, food is prepared for delivery to the ultimate consumer and is ready for consumption without further preparation.	1996 Food Labelling Regs	Legislation	
Catering premises: premises, or parts of premises, which are used solely for the purposes of a restaurant, canteen, club, public house, school, hospital or similar establishment (including a vehicle or a fixed or mobile stall) where, in the course of a business (a) food is prepared for delivery to the ultimate consumer for consumption, and (b) no food is prepared or supplied with a view to it being subject to further treatment or processing after it has left the premises	Based on the revoked 1995 Food Hygiene Regs	Legislation	

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Certification: Procedure by which accredited certification bodies provide written assurance that a company conforms to a standard's requirement based on an evaluation and assessment of a company's competence.	BRC 4 (derived from ISO Guide 65)	International standard	
Certification Body: Provider of certification services, accredited to do so by an authoritative body	BRC 4 (derived from ISO Guide 65)	International standard	
Challenge testing: deliberate inoculation of relevant microorganisms into a food product to determine the product's ability to support survival, growth or inactivation of the organism during storage at defined temperature(s).	CFA GL4 ECFF 2	Industry	
Chill chain: Continuous steps of the food chain during which food needs to be maintained at the relevant specified chill temperature for reasons of safety and/or quality	CFA Defs WG	Industry	
Chill store: A separate storage building or permanently segregated area of a storage building for the storage of product at specified temperatures at or below 8°C but not frozen	CSDF	Industry	
Chilled food: A prepared food that for reasons of safety and/or quality is designed to be stored at refrigeration temperatures (at or below 8°C, but not frozen) throughout its entire life.	CFA Defs WG, based on CFA GL4 and ECFF2	Industry	
Chiller: Equipment designed to reduce rapidly the temperature of product to a specified chill temperature.	CFA GL4	Industry	
Chilling: Rapid reduction of temperature, normally to a specified value.	CFA GL4	Industry	
Chill store: A facility regulated to maintain product at a specified chill temperature.	CFA GL4	Industry	
'Clean-as-you-go': Maintenance of work areas in a clean and tidy manner at all times.	CFA GL4	Industry	
Cleaning: the removal of soil, food residue, dirt, grease or other objectionable matter.	CODEX HYG	International standard	
Cold store: See also 'Chill store' and 'Temperature-controlled store'. A separate storage building or permanently segregated area of a storage building for the storage of product at specified temperatures below freezing.	Climate Change Agreement/CSDF	Government/Industry	

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Competent Authority: The central authority of a Member State competent for the organisation of official controls or any other authority to which that competence has been conferred. It shall also include, where appropriate, the corresponding authority of third country.	EU Official Controls Reg 882/2004	Legislation	For the purpose of the microbiological criteria for foodstuffs Regulation (2073/2005/EC), in the UK the Competent Authority is the Food Standards Agency. Enforcement is undertaken on its behalf by the Local Authority, Port Health Authority and the Meat Hygiene Service.
Container: (i.e. primary package): any box, tin, plastic or other receptacle, or wrapper in direct contact with the food product.	CFA GL4	Industry	In hygiene legislation, this is the 'wrapping' (852/2004) (j) 'wrapping' means the placing of a foodstuff in a wrapper or container in direct contact with the foodstuff concerned, and the wrapper or container itself; (k) 'packaging' means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself;
Contaminant: Any biological or chemical agent, foreign matter, or other substance not intentionally added to food which may compromise food safety or suitability.	CODEX HYG	International Standard	Council Regulation (EEC) N) 315/93 laying down Community procedures for contaminants in food also defines contaminants as any substance not intentionally added. Note that this Regulation does not apply to contaminants which are the subject of more specific Community rules, such as pesticide residues and veterinary drug residues.
Contamination (noun); the presence or introduction of a hazard	EU Hygiene Reg 852/2004	Legislation	
Contamination (verb): The introduction or occurrence of a contaminant in a food product, ingredient or environment.	CFA GL4 ECFF2	Industry	
- Decontamination: Removal or reduction of contaminant(s) to an acceptable level for safety or quality dependent on storage conditions and shelf life.	CFA GL4 ECFF2	Industry	HACCP is an example - may be used elsewhere
- Recontamination: The post-process introduction of a contaminant into a food product.			
Control (verb): to take all necessary actions to ensure and maintain compliance with criteria established in the HACCP plan.			
Control (noun): the state wherein correct procedures are being followed and criteria are being met.	CODEX HYG	International Standard	
Control measure: any action and activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.	CODEX HYG	International Standard	

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Controlled atmosphere: use of an active process in conjunction with the initial atmosphere	CFA Defs WG	Industry	
Convenience food: pre-prepared food widely available through supermarkets and other retail outlets, which provide a convenient alternative to home-cooked or prepared food, requiring minimum preparation normally sold prepackaged, e.g. sandwich, recipe dish, bagged salad	CFA Defs WG and CFA Comms WG	Industry	
Cook-chill foods: Foods produced by a catering system based on cooking followed by chilling, storage in controlled low temperature conditions (0°C to 3°C) and subsequent reheating immediately before consumption.	CFA GL4 DH Cook-Chill & Cook-freeze guidelines	Industry	
Cooking: Heating so that all parts of a food or food ingredient reach a minimum time/temperature equivalent of 70°C for 2 minutes, i.e. a 6 log reduction of <i>Listeria monocytogenes</i> .	CFA Defs WG based on CFA GL4 and ECFF2	Industry	Within industry cooking refers to the process by which a product reaches a set temperature. Reheating instructions will give details on how to achieve carried out for safety purposes
Cooling equipment: equipment to reduce a product's temperature.	CODEX REFR	International Standard	
Corrective action: any action to be taken when the results of monitoring at the CCP indicate a loss of control.	CODEX HYG	International Standard	From a MCR (2073/2005) perspective in relation to Process Hygiene Criteria, corrective action includes the actions specified in the Annex I of the Regulation together with other corrective actions defined in the Food Business Operator's HACCP-based procedures and other actions necessary to protect the health of consumers.
Critical Control Point (CCP): a step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.	CODEX HYG	International Standard	
Critical limit: a criterion that separates acceptability from unacceptability.	CODEX HYG	International Standard	
Decontamination: see 'contamination'.	CFA GL4 ECFF2	Industry	
Deep chill: storage at below 3°C but without the formation of ice crystals	CFA Tech, BRC Micro WG	Industry	
Deviation: failure to meet a critical limit.	CODEX HYG	International Standard	

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Disinfection: 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.	CODEX HYG	International Standard	
Egg Products: processed products resulting from the processing of eggs, or of various components or mixtures of eggs, or from the further processing of such processed products. They may be liquid, concentrated, dried, crystallized, frozen, quick frozen or coagulated.	EU 853/2004/EC	Legislation	Note that an egg sandwich is not an egg product
Establishment: any unit of a food business	EU 852/2004/EC	Legislation	CODEX HYG definition: any building or area in which food is handled and the surroundings under the control of the same management.
Evaluation: A systematic examination to measure compliance of practices with a predetermined system, whether the system is implemented effectively and is suitable to achieve objectives, carried out by certified bodies.	BRC 4 (derived from ISO Guide 65)	Industry Standard	
Fast food: catered items e.g. kebabs, burgers	CFA Comms WG	Industry	
FBO: see 'Food business operator'.	EU 178/2002	Legislation	
Filling and sealing: operation consisting of placing a food product in a container and closing it.	CODEX REFR	International Standard	
Flow diagram: a systematic representation of the sequence of steps or operations used in the production or manufacture of a particular food item.	CODEX REFR	International Standard	
Food or foodstuff: any substance or product, whether processed, partially processed or unprocessed, intended to be, or reasonably expected to be ingested by humans. Includes drink, chewing gum and any substance, including water, intentionally incorporated into the food during its manufacture, preparation or treatment. It includes water after the point of compliance. Does not include feed, live animals unless they are prepared for placing on the markets for human consumption, plants prior to harvesting, medicinal products, cosmetics, tobacco and tobacco products, narcotic or psychotropic substances, residues and contaminants.	EU 178/2002	Legislation	

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Food business: any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing and distribution of food.	EU 178/2002	Legislation	
Food business operator (FBO): the natural or legal persons responsible for ensuring that the requirements of food law are met within the food business under their control.	EU 178/2002	Legislation	
Food for Infants: Means food specifically intended for infants as defined in as defined in Directive 91/321/EC.	EU 91/321	Legislation	Note that the scope of the MCR (2073/2005/EC) includes food intended to fully or partially meet the nutritional requirements of children under the age of 12 months. This includes infant formula and follow on formula as defined in Directive 91/321/EC and babyfoods and processed cereal-based foods as defined in Directive 86/5
Food handler: any person who directly handles or comes into contact with packaged or unpackaged food, food equipment and utensils, or food contact surfaces and is therefore expected to comply with food hygiene requirements.	CFA GL4 CODEX HYG	Industry International Standard Govt guidance	Usage depends on context. Food Handlers Fitness to work includes maintenance personnel and visitors entering food handling areas. It specifically excludes personnel handling “only pre-wrapped, canned or bottled food”. Regulation 852/2004 refers to any person working in or entering a food handling area (not defined)
Food hygiene: hereinafter called ‘hygiene’, means the measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use	EU 852/2004/EC	Legislation	CODEX HYG: all conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.
Food safety: assurance that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.	CODEX HYG	International Standard	
Foodservice (see catering): Supply of products ultimately intended for caterers. This includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations.	CFA Defs WG	Industry	

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Food suitability: Assurance that food is acceptable for human consumption according to its intended use.	CODEX HYG	International Standard	
Food to go: Sandwiches and other hand-held items, excluding fast food	CFA Comms WG, CFA Defs WG	Industry	
Good Manufacturing Practice (GMP): The requirements set out within Section 2.2. of the CFA Best Practice Guidelines	CFA GL4 ECFF2	Industry	
Hazard: a biological, chemical or physical agent in, or condition of, food (or feed) with the potential to cause an adverse health effect.	EU 178/2002	Legislation	
Hazard analysis: the process of collecting and evaluating information on hazards and conditions leading to their presence to decide which are significant for food safety and therefore <u>should</u> be addressed in the HACCP plan.	CODEX HYG	International Standard	
Hazard Analysis Critical Control Point (HACCP): a system that identifies, evaluates, and controls hazards which are significant for food safety.	CODEX HYG	International Standard	Codex referred to in EU legislation
HACCP plan: a document prepared in accordance with the principles of HACCP to ensure control of hazards which are significant for food safety in the segment of the food chain (e.g. chilled foods) under consideration.	CODEX HYG	International Standard	
Heating: the process of applying energy so that all parts of a food or food ingredient reach the correct target time/temperature conditions or their equivalents appropriate to e.g. microorganisms to be controlled for the projected shelf life.	CFA Defs WG based on CFA GL4 and ECFF2	Industry	See Table 3 and 4 of the CFA Best Practice Guidelines 4 th ed
Herb: a plant used in food for flavour and aromatic properties.	CFA	Industry	CFA PWG subgroup 9/8/07
Hermetically sealed container: container that is designed and intended to be secure against the entry of hazards	EU 852/2004/EC	Legislation	CODEX REFR: container designed and intended to protect the contents against the entry of viable microorganisms after closing.
High Care Area (HCA): an area designed to a high standard of hygiene where practices relating to personnel, ingredients, equipment and environment are managed to <u>minimise</u> microbiological contamination of a ready-to-eat or ready-to-reheat product containing uncooked ingredients.	CFA GL4 BRC 4	Industry	Specific requirements for High Care Areas are given in Section 2.4 of the CFA Best Practice Guidelines 4 th ed

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High Risk Area (HRA): an area designed to a high standard of hygiene where practices relating to personnel, ingredients, equipment and environment are managed to <u>minimise</u> microbiological contamination of a ready-to-eat or ready-to-reheat product comprising only cooked ingredients.	CFA GL4 BRC 4	Industry	Specific requirements for High Risk Areas are given in Section 2.4 of the CFA Best Practice Guidelines 4 th ed
Home authority: the local authority where the relevant decision-making base of [a] business is located'.	LACORS	LACORS	Butterworths: an authority where the relevant decision making base of an enterprise is located. It may be the place of a head office or factory or service centre or place of importation.
Hurdle: microbial growth limiting, retarding or preventative factor.	CODEX REFR	International Standard	
Hurdle technology: the use of a combination of factors to effect control of microbial growth.	CODEX REFR	International Standard	
Hygiene schedule: Documentation of procedures appropriate for dismantling or clean-in-place, cleaning and decontaminating (including methods, dosages and chemicals), the frequency of use or equipment and the monitoring procedures to assure compliance with hygiene requirements. The schedule includes in-plant environmental screening and also documentation for personnel hygiene systems.	CFA GL4	Industry	
Leafy salad: Washed, prepared and prepacked single or mixed salad leaf. A dressing may or may not be provided in a separate sachet.	CFA Defs WG	Industry	
Lethal rate: Lethal rate is an expression of the rate at which a target organism is killed at any given temperature, relative to the rate at which it is killed at a reference temperature.	CFA GL4 ECFF2	Industry	Encyclopaedia of Food Science Food Tech & Nutrition: The lethal rate describes, through the use of the z-value, the relative effect of temperature on microbial destruction with respect to the effect of a certain reference temperature
Low Risk Area (LRA): an area where GMP standards (see Section 2.4 of the CFA Best Practice Guidelines) are in place.	CFA GL4	Industry	
Manufacturing shelf life: the shelf life of a food in the factory up to the time of packing. See also 'shelf life', 'product shelf life'.	CFA Defs WG	Industry	

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<p>Meat Preparations: fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it or which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.</p>	EU 853/2004/EC	Legislation	
<p>Meat Products: processed products resulting from the processing of meat or from the further processing of such processed products, so that the cut surface shows that the product no longer has the characteristics of fresh meat.</p>	EU 853/2004/EC	Legislation	Example: Turkey bacon
<p>Microbiological criteria: are essentially of three types:</p> <ul style="list-style-type: none"> • Standard • Guideline • Specification <p>These terms were defined by CODEX in 1981 and revised in 1993 to cover the working definitions below:</p> <ul style="list-style-type: none"> - <i>Standard</i> – This is a microbiological criterion contained in a law or regulation where compliance is mandatory. As well as being an offence, products not complying with the standards are rejected as unfit for intended use. Current and proposed EU standards are summarised later in this document. - <i>Guideline</i> – This is a criterion applied at any stage of food processing which indicates the microbiological condition of the sample. Significant deviations from the norm may indicate the need for attention before control is lost. Investigative action is required to identify and rectify the cause. The Public Health Laboratory Service (now the Health Protection Agency) has published Guidelines on ready to eat foods to aid food examiners and enforcement officers. - <i>Specification</i> - This is a criterion applied to a purchase agreement and may include pathogens, toxins, spoilage or indicator organisms. Non-conforming products require investigation to determine the cause. 	CFA Micro Testing & Interpretation	Industry	Note that the MCR 2073/2005/EC refers to Food Safety Criteria and Process Hygiene Criteria. Only the Food Safety Criteria given in Annex I Chapter I of the MCR meet the definition of 'standard'. The Process Hygiene Criteria given in Annex I Chapter II are standards but do not define the product as 'unfit'

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Microbiological criterion: a criterion defining the acceptability of a product, a batch of foodstuffs or a process, based on the absence, presence or number of micro-organisms, and/or on the quantity of their toxins/metabolites, per unit(s) of mass, volume, area or batch.	EU 2073/2005/EC	Legislation	CODEX MICRO defines the acceptability of a product or a food lot, based on the absence or presence, or number of microorganisms including parasites, and/or quantity of their toxins/metabolites, per unit(s) of mass, volume, area or lot.
Minced Meat: boned meat that has been minced into fragments and contains less than 1% salt.	EU 853/2004/EC	Legislation	
Modified atmosphere: atmosphere in a packaged product (vacuum or gas) that differs from the ambient atmosphere.	CFA GL4 ECFF2	Industry	
Monitor: In a HACCP context, the act of conducting a planned sequence of observations or measurements of control parameters to assess whether a CCP is under control.	CODEX HYG CFA Defs WG	International Standard	Article 2 of 882/2004/EC : "Monitoring" means conducting a planned sequence of observations or measurements with a view to obtaining an overview of the state of compliance with feed and food law, animal health and animal welfare rules.
Official control: Means any form of control that the competent authority or the European Community performs for the verification of compliance with feed and food law, animal health and animal welfare rules.	EU 882/2004	Legislation	
On-site catering operations: operations producing food and/or drink for consumption on-site.	CFA GL4 ECFF2	Industry	
Organoleptic: relating to an attribute of a product perceptible by the sense organs, e.g. texture, flavour, aroma, colour.	CFA GL4	Industry	
Own label: [see retailer brand] also known as own brand, customer brand, private label			
Packaging: any operation consisting of placing the food in containers (i.e. primary packaging) or placing the food containers in further packaging materials.	CODEX REFR	International Standard	852/2004/EC : 'packaging' means the placing of one or more wrapped foodstuffs in a second container, and the latter container itself
Packaging materials: materials such as cardboard, paper, glass, plastic film, metal, etc., use to manufacture containers or packaging for refrigerated packaged food.	CODEX REFR	International Standard	
Packaging – Primary: material in direct contact with food (see 'container').	CFA GL4	Industry	Referred to in 852/2004/EC as 'wrapping'
– Secondary: material not in direct contact with food.	CFA GL4	Industry	Referred to in 852/2004/EC as 'packaging'

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<p>Pasteurisation value: the length of time at a given temperature required to obtain a specified level of destruction of a microorganism whose heat resistance characteristics are known. The heat resistance of a microorganism is characterised by D and z values defined as follows:</p> <ul style="list-style-type: none"> - D = time (in minutes) to achieve a 90% or one log reduction of a microbiological population at a given temperature; - z = the number of degrees required for the thermal destruction curve to transverse one log cycle (expressed in degrees Celsius or Fahrenheit). 	CODEX REFR	International Standard	
<p>Pasteurised food ingredient: Where a legal standard is applied to pasteurisation, e.g., milk, cream and eggs, such ingredients may be considered as heated for the purpose of these <i>Guidelines</i>.</p>	CFA GL4 ECFF2	Industry	
<p>Placing on the Market: The General Food Law Regulation (178/2002/EC) defines Placing on the Market as: “The holding of food or feed for the purpose of sale, including offering for sale or any other form or transfer, whether free of charge or not, and sale, distribution, and other forms or transfer themselves.” In practice this means food is placed on the market if it has left the control of the primary manufacturer.</p>	EU 178/2002	Legislation	
<p>Pre-cut (produce): (produce) that has undergone size reduction post-harvest</p>	CFA Defs WG	Industry	
<p>Pre-distribution storage: Storage on-site under conditions controlled by the manufacturer.</p>	CFA GL4 ECFF2	Industry	
<p>Primary preparation: Cleaning and trimming of raw materials.</p>	CFA GL4 ECFF2	Industry	
<p>Primary production: the production, rearing or growing of primary products including harvesting, milking and farmed animal production prior to slaughter. It also includes hunting and fishing and the harvesting of wild products</p>	EU 178/2002	Legislation	CODEX HYG: those steps in the food chain up to and including, for example, harvesting, slaughter, milking, fishing.
<p>Processed Food: food which has been subjected to treatment designed to change one or more of its properties (physical, chemical, microbiological, sensory, nutritional), e.g. cooking, curing, freezing, pasteurisation, smoking.</p>	CFA Comms WG based on IFST	Industry	

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Product Recall: (see 'recall') The process by which consumer are advised for example by means of public notices and other publicity to return food supplied to them	FSA Guidance	Govt Guidance on 178/2002	CFA GL4 & ECFF 2: Means any measure aimed at achieving the return of the product that has already been supplied to or made available to consumers.
Product shelf life: The shelf life of a product once it has been packed. See also 'Manufacturing shelf life', 'shelf life'	CFA Defs WG	Industry	
Product Withdrawal (see 'withdrawal') : The process by which a product is removed from the market, up to and including the retail stage, and including action by producers, manufacturers, packers, distributors, wholesalers and retailers, as appropriate, but where consumers are not asked to return or destroy the product	Govt Guidance/BRC	Govt Guidance on 178/2002 (Draft, Dec 2006)	CFA GL4 & ECFF2; Means any measure aimed at preventing the distribution, display or offer of a product.
Proficiency Testing: The determination of laboratory testing performance by means of interlaboratory test comparisons.	CFA/BRC MCR 1.2	Industry	
Rapid cooling: lowering the temperature of the food in a way such that the critical zone for microbiological proliferation (60°C-10°C) is passed through as rapidly as possible and the specified temperature is attained.	CODEX REFR	International Standard	
Raw material: individual components as received at the factory, used in the preparation of a final product.	CFA GL4 ECFF2	Industry	
RDC (Regional Distribution Centre): A warehouse complex, often with ambient, chill and frozen storage, operated by or on behalf of a retailer, wholesaler or food service operator. The RDC main function is to receive goods from either the manufacturer or a primary bulk storage facility, store them, pick them and despatch them to retail outlets or other points of sale.'	CSDF	Industry	
Ready-to-cook (RTC) Food: food designed by the producer or manufacturer as requiring cooking or other processing effective to eliminate or reduce to an acceptable level microorganisms of concern before human consumption.	CFA Defs WG based on CFA GL4	Industry	

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Ready-to-eat Food: food intended by the producer or the manufacturer for direct human consumption without the need for cooking or other processing effective to reduce to an acceptable level or eliminate microorganisms of concern.	EU 2073/2005	Legislation	BRC/CFA MCR Guidance: RTE means food intended and labelled [proposed amendment not yet incorporated into the Guidance] by the producer or the manufacturer for direct human consumption without the need for cooking or reheating. For example, ready meals labelled to be reheated are outside the scope of the Regulation. Smoked salmon, sandwiches and products not requiring such processing prior to consumption are within the scope of the Regulation.
Ready-to-reheat (RTRH) Food: food designed by the producer or manufacturer as suitable for direct human consumption without the need for cooking, but which may benefit in organoleptic quality from some warming prior to consumption.	CFA Defs WG based on CFA GL4	Industry	
Ready meal: a generic term for savoury foods eaten hot, also called a 'recipe dish' or 'meal centre'.	CFA Defs WG	Industry	
Recall: (see product recall) the action taken to remove from sale, distribution and consumption foods that may pose a safety or health hazard to consumers. In general two levels of recall may be considered: <ul style="list-style-type: none"> – Trade recall: the recovery of the product from distribution centres and wholesalers. It may also involve recovery of product from hospitals, restaurants, other major catering establishments, as well as other food processors; – Consumer recall: in addition to a trade recall, the recovery of any affected product in the possession of consumers. Referred to by FSA as 'withdrawal' 	ECFF2	Industry	Art 19.1 of 178/2002 implies that a recall is the recovery of product from consumers. A withdrawal is the recovery of product from the trade
Recipe dish: see 'ready meal'	CFA Defs WG	Industry	
Recontamination: see 'contamination'.	CFA GL4	Industry	
Reference Method: This refers to the laboratory method in Annex I of the Regulation, which is normally international, i.e. an EN/ISO standard.	CFA/BRC MCR	Industry	
Refrigerated food: food that is kept at cold storage temperatures to maintain its safety, quality and suitability, for the intended shelf life.	CFA GL4	Industry	CSDF: Food that is kept at temperatures below 8°C

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Refrigerated storage facility: facility designed to keep refrigerated foods at the intended temperature.	CFA GL4 ECFF2	Industry	
Reheating: heating by the consumer to a temperature suitable for organoleptic purposes, where its application is not required to assure safety of the product.	CODEX REFR	International Standard	
Regional distribution centre (RDC): a warehouse, usually leased to a retailer, where goods are taken in and sorted for distribution to stores.	CFA Defs WG	Industry	
Retail: the handling and/or processing of food and its storage at the point of sale or delivery to the final consumer, and includes distribution terminals, catering operations, factory canteens, institutional catering, restaurants and other similar food service operations, shops supermarkets distribution centres and wholesale outlets.	EU 178/2002	Legislation	
Retailer: A business selling food to the general public through retail, e.g. supermarkets, including online sale	BRC 4 amended by CFA Comms WG and BRC Micro WG	Industry	
Retailer brand: A brand owned by a retailer (see 'brand'). Also referred to as own label, private label, customer brand.	CFA Defs WG	Industry	
Risk: a function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard	EU 178/2002	Legislation Art 3.9	CFA GL4: a function of the probability of an adverse effect and the severity of that effect, consequential to a hazard(s) in food.
Risk analysis: A process consisting of three components: risk assessment, risk management and risk communication	CODEX	International Standard	
Risk assessment: A scientifically based process consisting of the following steps: hazard identification, hazard characterisation, exposure assessment, and risk characterisation.	CODEX	International Standard	
Risk characterisation: The qualitative and/or quantitative estimation, including attendant uncertainties, of the probability of occurrence and severity of known or potential adverse health effects in a given population based on hazard identification, hazard characterisation and exposure assessment	CODEX	International Standard	

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Risk communication: The interactive exchange of information and opinions throughout the risk analysis process concerning hazards and risks, risk-related factors and risk perceptions, among risk assessors, risk managers, consumers, industry, the academic community and other interested parties, including the explanation of risk assessment findings and the basis of risk management decisions.	CODEX	International Standard	
Risk management: The process, distinct from risk assessment, of weighing policy alternatives, in consultation with all interested parties, considering risk assessment and other factors relevant for the health protection of consumers and for the promotion of fair trade practices, and, if needed, selecting appropriate prevention and control options.	CODEX	International Standard	
Safe food: Food that is not unsafe (see 'unsafe food')	CFA Defs WG	Industry	
Salad: a dish containing a mixture of salad leaves and other cold or warm ingredients such as meat, poultry or fish.	CFA, based on Oxford English Dictionary	Industry	
Secondary preparation: further preparation, e.g. size reduction of raw materials, following primary preparation.	CFA Defs WG based on CFA GL4 ECFF2	Industry	
Shelf life: Either the period corresponding to the period preceding the “use by” or the minimum durability date”. In practice it comprises the manufacturing shelf life plus the product shelf life.	MCR, CFA Defs WG	Legislation Composite of 2073/2005/EC, 2000/13/EC Industry	CFA/BRC MCR 1.2: in practice it is the period during which the product maintains its microbiological safety and sensory qualities at a specific storage temperature. It is based on identified hazards for the product, heat or other preservation treatments, packaging method and other inhibitory or inhibiting factors that may be used. CODEX REFR: the period during which the product maintains its microbiological safety and sensory qualities at a specific storage temperature. It is based on identified hazards for the product, heat or other preservation treatments, packaging method and other hurdles or inhibiting factors that may be used.
Shelf life start: the day of production. See also <i>Manufacturing shelf life</i>	CFA Defs WG	Industry	

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Shelf life testing: assessment of shelf life using storage trials and/or challenge testing.	CFA GL4 ECFF2	Industry	
Small Establishments and Slaughterhouses: Small minced meat and meat preparation establishments produce up to an average 2 metric tonnes a week. Small poultry meat establishments handle fewer than 7,500,000 birds p.a. Small red meat slaughterhouses handle fewer than 25,000 livestock units p.a.	FSA HACCP for Meat Guidance	Govt guidance on 852/2004 derogations for small businesses	Other legislation refers to 'small businesses'
Specified chill temperature: a temperature specified or recommended by the food business responsible for manufacturing, preparing or processing the food, and communicated to other parties by means of a label on the packaging of the food or by means of some other appropriate form of written instruction	UK Law	Legislation	UK Hygiene Regs 2006 Sch 4 Note: paraphrased from defence
Spices: Edible parts of plants, including but not restricted to the roots, rhizomes, bark, flowers, buds, fruits, seeds, that are commonly added to foodstuffs for their natural flavouring, aromatic and/or visual properties	Spice & Seasoning Association Glossary of Terms	Industry	
Spring Water: water which complies with the relevant provisions in the Natural Water, Spring Water and Bottled Drinking Water Regulations 1999 (as amended)	UK Law		
Step: a point, procedure, operation or stage in the food chain including raw materials, from primary production to final consumption.	CODEX HYG	International Standard	
Stock recovery: a company's removal or correction of product that has not been marketed or that has not left the direct control of the firm. For example, product located on premises owned by, or under the control of, the firm, and no portion of its lot(s) has been released for sale or use.	CFA GL4 ECFF2	Industry	
Storage trial: storing a product at predetermined times and temperatures as part of shelf life determination.	CFA GL4 ECFF2	Industry	
Supply chain: all stages of production, processing and distribution further defined as any stage, including import, from and including the primary production of a food, up to and including its storage, transport, sale or supply to the final consumer	EU Law	Legislation 852/2004	

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Surveillance: a careful observation of one or more feed or food businesses, feed or food business operators or their activities.	EU Law	Legislation 882/2004, art 2	
Temperature-controlled Store: Stand alone permanent storage buildings for the inside temperature of the storage area below ambient where temperature-controlled storage is the predominant activity of the facility.	Climate Change Levy	Government	CSDF: A separate storage building permanently segregated area of a storage building for the storage of product at temperatures below ambient
Traceability: the ability to trace and follow a food, feed, food-producing animal or substance intended to be, or expected to be incorporated into a food or feed, through all stages of production, processing and distribution.	EU Law	Legislation 178/2002	
Trade recall: see 'Recall', 'Product recall'	FSA Guidance on 178/2002	Govt Guidance on 178/2002	
Unsafe Food: Food shall be deemed to be unsafe if it is considered to be: (a) injurious to health; (b) unfit for human consumption. In determining whether any food is unsafe, regard shall be had: (a) to the normal conditions of use of the food by the consumer and at each stage of production, processing and distribution, and (b) to the information provided to the consumer, including information on the label, or other information generally available to the consumer concerning the avoidance of specific adverse health effects from a particular food or category of foods.	EC/178/2002	Legislation	
Use By date: (see shelf life) the date up to and including which the food can reasonably be expected to retain its specific properties if properly stored, and [specifically] for those foods which are highly perishable from a microbiological point of view [and which will have a product life after manufacture of a relatively short period], after which their consumption would present a risk of food poisoning.	Composite of 2073/2005/EC, 2000/13/EC	Legislation	CODEX REFR: the date after which the product <u>should</u> not be consumed. It is determined from the date of production, utilising the product shelf life, building in a margin of safety as determined by the manufacturer. Food marked with a use by date must not be sold after that date. FSA Guidance: The <i>use by</i> date is the date up to and including which the food may be used safely (e.g. cooked or processed or consumed) if it has been stored correctly See also Food Labelling 1996 Regs 20-22

Definition	Source	Source context: Industry/ Legal/ International Standard?	Notes
Vacuum packaging: Partial or total removal of air from packaging.	CFA GL4	Industry	
Validation: Obtaining evidence that the elements of the HACCP plan are effective.	CODEX HYG	International Standard	
Verification: the application of methods, procedures, tests and other evaluations, in addition to monitoring, to determine compliance with the HACCP plan.	CODEX HYG	International Standard	
Water: <u>Clean water:</u> means clean seawater and fresh water of a similar quality; <u>Ground water:</u> any waters contained in underground strata <u>Potable water:</u> water meeting the minimum requirements laid down in Council Directive 98/83/EC on the Quality of Water Intended for Human Consumption. <u>Surface water:</u> 'surface water' means estuarial and coastal waters and any lake, loch, pond, reservoir, river, stream or watercourse including the bottom, channel or bed of any lake, loch, pond, reservoir, river, stream or, as the case may be, watercourse which is for the time being dry.	EU 852/2004 UK Law: 1986 Control of Pesticides Regs EU 852/2004 UK Law: 1986 Control of Pesticides Regs	Legislation Legislation Legislation Legislation	CFA GL4: Water that does not compromise food safety in the circumstances of its use. CFA GL4 Water that has percolated through the soil from the surface and is available in porous rock beneath the surface. ' CFA GL4: Water that is of drinking water standard as defined in the legislation European Communities (Quality of Water Intended for Human Consumption) Regulations 1998. CFA GL4: Rivers, lakes, ponds, reservoirs, uncovered storage tanks, etc, where the water source is open to the environment.
Wholesale: A business selling food to the trade, i.e. not to the general public.	CFA	Industry	
Withdrawal: (see also 'Recall', 'Consumer recall') the process by which a food is removed from the market up to and including the retail stage, and including action by food producers, packers, distributors, wholesalers and retailers, as appropriate.	Draft FSA Guidance 11/06	Draft FSA Guidance 11/06	CFA GL4 & ECFF2: a company's removal or correction by its own volition of a distributed product that involves no health hazard, and that is initiated for two reasons: - The product has a quality defect (e.g. colour or texture) or is underweight or has labelling irregularities that do not pose a potential risk to public health and safety. - As a precaution pending further investigation and – if a risk to public health or safety is established – leading to recall. 178/2002 refers to withdrawal of product that is outside immediate control and which is not in compliance with food safety requirements

Terms Used in Micro Criteria Tables (CFA/BRC MCR v1.2 Guidance)

The following definitions apply to the criteria tables when the detection (presence/absence) of specific pathogens is being tested for (i.e. a two-class sampling plan):

- Limit m:** This is the maximum acceptable level
Sampling Plan n: The number of samples from the batch which are tested
Sampling Plan c: The number of samples that are allowed to exceed m

The following definitions apply to the criteria tables when enumeration of the microorganism being tested for is required (i.e. a three-class sampling plan):

- Limit m:** This level is the target normally achieved using HACCP and good hygienic practice.
Limit M: This is the maximum acceptable level
Sampling Plan n: The number of samples from the batch which are tested
Sampling Plan c: The number of samples that are allowed to have results between m and M

Sources

BRC4	BRC Global Standard - Issue 4
BRC Micro WG	BRC Microbiology Working Group
CFA/BRC MCR Guidance	Guidance on the Micro Criteria Regs, 2006 (v1.2)
CFA Comms WG	Terminology developed by CFA's Communications WG
CFA Defs WG	CFA Definitions WG
CFA GL4	4 th edition CFA Best Practice Guidelines for the Production of Chilled Food
CFA Tech	CFA Technical Committee
CFA Micro Testing & Interpretation	CFA Guidance, 2006, 2 nd edition
CODEX HYG	Codex Recommended International Code of Practice - General Principles of Food Hygiene, CAC/RCP 1-1969, Rev. 3 (1997), Amd. (1999).
CODEX MICRO	Codex Principles for the Establishment and Application of Microbiological Criteria for Foods, CAC/GL 21.1997.
CODEX REFR	Codex Code of Hygienic Practice for Refrigerated Packaged Foods with Extended Shelf Life, CAC/RCP 46-(1999)
CSDF	Cold Storage & Distribution Federation
ECFF 2	European Chilled Food Federation Recommendations for the Production of Chilled Food, 2nd edition
MCR	Microbiological Criteria for Foodstuffs EU Regulation 2073/2005
178/2002	EU Regulation Laying Down the General Principles of Food Law, Establishing the European Food Safety Authority and Laying Down Procedures in Matters of Food Safety, Regulation (EC) No 178/2002.