The measures and conditions necessary to control hazards and to ensure fitness for human consumption of a foodstuff taking into account its intended use. (EC Regulation No.852/2004)

An inflammation of the stomach and intestinal tract that normally results in diarrhoea.

An acute illness, usually with symptoms of diarrhoea and/or vomiting, nausea and abdominal pain, caused by the consumption of contaminated or poisonous food (a multiplication of bacteria usually occurs within the food).

A heat process used to reduce the number of micro-organisms to a safe level.

All those measures necessary to ensure food is free of contaminants and will not cause any harm.

An animal which lives in or on man’s food and is destructive, noxious or troublesome.