A food safety management system which identifies, evaluates and controls hazards which are significant for food safety.

A substance which destroys bacteria.

A biological, chemical or physical agent in, or condition of, food with the potential to cause harm (an adverse health effect) to the consumer.

A substance capable of being decomposed by bacteria or other living organisms.

The planned observations or measurements of control parameters to confirm that the process is under control, and that critical limits are not exceeded.

The application of energy to a surface to remove dirt and grease (energy may be physical, chemical or heat).