A chemical used to reduce micro-organisms to a safe level.

The temperature range within which the multiplication of most foodborne pathogenic bacteria is possible i.e. from 5°C to 63°C. Most rapid multiplication occurs between 20°C and 50°C.

A detergent and disinfectant combined.

An illness resulting from the consumption of food (or water) contaminated by pathogenic micro-organisms and/or toxins which do not need to multiply within the food to cause illness.

The action to be taken when results of monitoring at a CCP indicate loss of control, i.e. a critical limit is breached.

Means 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.

The process of destroying all micro-organisms and their spores.

A chemical used to remove dirt, grease and food particles.