Carrier
A person who harbours, and may transmit, pathogenic organisms without showing signs of illness.

Contamination
The presence or introduction of a hazard.
(EC Regulation No. 852/2004)

Cross-contamination
The transfer of bacteria from contaminated food (usually raw) to ready-to-eat foods by direct contact, drip or indirect contact using a vehicle such as the hands or a cloth.
Danger zone of bacteriological growth

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.

Foodborne disease

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.

Food business

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.
Food hygiene

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)

Food pest

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

Food poisoning

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).
Food safety

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

Gastroenteritis

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

Pasteurization

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

Disease-producing organism.

**Risk groups**

Those people who are likely to suffer the most severe consequences, or death, from foodborne illness or contaminants including the elderly, ill people (immunocompromised), the very young, allergen-sensitive people and pregnant women.

**Safe food**

Food which is free of contaminants and will not cause harm, injury or illness.
**Spore**

A resistant resting phase of certain bacteria, protecting them against adverse conditions, such as high temperature. They can survive for many years in this state.

**Sterilization**

A process that destroys all living organisms.

**Toxins**

Poisons produced by pathogens.
Control measures

Actions or activities required to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

HACCP

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

Hazard

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

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

Bactericide

A substance which destroys bacteria.

Biodegradable

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

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

**Detergent**

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

**Disinfectant**

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

A detergent and disinfectant combined.

Sterilization

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

Corrective action

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