Definitions

HANDOUT HO 4 MODULE 1

Food hygiene *(cont)*	**- Preventing multiplication of bacteria** **- Destroying organisms** **- Destroying/removing unfit/unsafe/contaminated food.**
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 vehicle	**The food consumed that contained the causative agent.**
Healthy carrier	**Never shown symptoms but is excreting organisms.**
Incubation (onset) period	**Time between consuming the contaminated food and showing the first signs of illness.**
Pathogen	**Disease-producing organism.**
Risk groups	**Those people who are likely to suffer the most severe consequences, or death, from foodborne illness including the elderly, ill people (immunocompromised), the very young and pregnant women.**
Safe food	**Food which is free of contaminants and will not cause illness or harm.**
Source(causative agent)	**The point from which the causative agent first entered the food chain or what brought the causative agent into the food premises.**
Spores	**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.**
Toxins	**Poisons produced by pathogens.**