# Definitions

HANDOUT
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MODULE 7

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| **Control measures** | **Actions or activities required to prevent or eliminate a food safety hazard or reduce it to an acceptable level.** |
| **Critical control point** | **A step in the process where control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.** |
| **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** | **The planned observations or measurements of control parameters to confirm that the process is under control, and that critical limits are not exceeded.** |
| **Prerequisite programmes** | **The good hygiene practices a business must have in place before implementing HACCP, to enable the HACCP plan to concentrate on the most significant hazards.** |
| **Risk** | **The likelihood of a hazard occurring in food.** |