



Collection of terms, definitions and useful resources associated with sanitation and sanitary principles.

SANITATION LEXICON

GMA Sanitary Design Workgroup

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INTRODUCTION & ACKNOWLEDGEMENTS

The Sanitation Lexicon is an effort by the GMA Sanitary Design Workgroup to standardize the terminology pertaining to the Food industry sanitation and hygiene. The goal is to calibrate the industry by agreeing upon a collection of terms and definitions associated with sanitation and sanitary principles; thus ensuring consistency and harmony when referring to a sanitation or hygiene related term such as ‘clean’ or ‘hazard’. This measure will help eliminate any confusion or differences within and across various working groups.

This document was prepared by contributions from the members of the GMA Sanitary Design Workgroup, notably, G. Timothy Pettitt (Campbell Soup Company) and G. Gary Goessel (Kellogg Company). The purpose is to equilibrate the food industry on commonly used terms pertaining to sanitation. All definitions are derived from published documents freely available; this is not an exhaustive list and more definitions are available on the on the FDA, EPA, CFR and other websites listed as references.

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USEFUL RESOURCES

ACRONYM	AGENCY/INSTITUTE/LAW	WEBSITE
AMI	American Meat Institute	http://www.meatami.com/
CDC	Centers for Disease Control & Prevention	http://www.cdc.gov/
CFR	Code of Federal Regulations	http://www.gpo.gov/fdsys/browse/collectionCfr.action?collectionCode=CFR
EPA	United States Environmental Protection Agency	http://www.epa.gov/
FALCPA	Food Allergen Labeling and Consumer Protection Act of 2004	http://www.fda.gov/Food/LabelingNutrition/FoodAllergensLabeling/GuidanceComplianceRegulatoryInformation/ucm106187.htm
FARRP	Food Allergy Research & Resource Program	http://farrp.unl.edu/
FDA	United States Food and Drug Administration	http://www.fda.gov/default.htm
FFDCA	Federal Food, Drug & Cosmetic Act	http://www.fda.gov/RegulatoryInformation/Legislation/FederalFoodDrugandCosmeticActFDCA/default.htm
FIFRA	Federal Insecticide, Fungicide, and Rodenticide Act	http://www.epa.gov/agriculture/lfra.html
FPSA	Food Processing Suppliers Association	http://www.fpsa.org/
FQPA	Food Quality Protection Act	http://www.epa.gov/opp00001/regulating/laws/fqpa/
FSIS	USDA Food Safety & Inspection Service	http://www.fsis.usda.gov/
FSMA	FDA Food Safety Modernization Act	http://www.fda.gov/food/foodsafety/fsma/default.htm
GMA	Grocery Manufacturers Association	http://www.gmaonline.org/
ISO 22000	International Organization for Standardization – Food Safety Standards	http://www.iso.org/iso/home/standards/management-standards/iso22000.htm
ISSA	International Sanitary Supply Association	http://www.issa.com/
OSHA	Occupational Safety & Health Administration	http://www.osha.gov/
SQF	Safe Quality Food Program	http://www.sqfi.com/
UIUC	University of Illinois at Urbana-Champaign	http://illinois.edu/
USDA	United States Department of Agriculture	http://www.usda.gov/wps/portal/usda/usdahome

Alphabet	A	B	C	D	E	F	G	H	I	J	K	L	M	N	O	P	Q	R	S	T	U	V	W	X	Y	Z
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LEXICON

TERM	DEFINITION	REFERENCE
1. Abrasion	Wearing away or cleaning by friction.	ISSA Terms
2. Abrasive	A substance used to scour, Scrub , smooth or polish. Abrasive particles are found in such products as cleansers, pumice stones, Scouring Pads and Hand Cleanser .	ISSA Terms
3. Abrasive Pads	There are three basic types. Metal are a mesh form fine #00 to #3 grade. Stainless steel is similar to metal but generally coarser and the stainless steel will not rust. Carbon silicate is coated over nylon, polyester or other materials.	ISSA Terms
4. Absorbent	A material that attracts substances from a surface to the absorbent material. Widely used in carpet cleaning and concrete cleaning.	ISSA Terms
5. Absorption	The passage of a material through the skin.	ISSA Terms
6. Acceptable Level	The presence of a food safety hazard at levels low enough not to cause an illness or injury.	FDA: Glossary for Managing Food Safety
7. Accessories	Various tools that may be used in conjunction with cleaning machines and equipment: i.e. a dusting tool with a wet and dry vacuum.	ISSA Terms
8. Acid	A substance with a pH of less than 7.0.	Principles of Food Plant Sanitation 5th Edition
9. Action Levels	Regulatory levels recommended by EPA for enforcement by FDA and USDA when Pesticide Chemical Residues occur in food or feed commodities for reasons other than the direct application of the Pesticide . As opposed to "tolerances" which are established for residues occurring as a direct result of proper usage, action levels are set for inadvertent residues resulting from previous legal use or accidental Contamination .	EPA-Terms & Acronyms
10. Action Threshold	A point at which Pest populations or Environmental conditions indicate that pest control action must be taken. Sighting a single pest doesn't always mean control is needed. The level at which pests will either become an economic threat is critical to guide future pest control decisions.	EPA: Integrated Pest Management (IPM) Principles
11. Active Ingredient	The chemical or substance component of a Pesticide product that can kill, repel, attract, mitigate or control a pest or that acts as a plant growth regulator, Desiccant , or Nitrogen Stabilizer . The remainder of a formulated pesticide product consists of one or more " Inert Ingredients " (such as water, solvents, emulsifiers, surfactants, clay and propellants), which are there for reasons other than pesticidal activity.	EPA-Pesticides: Glossary
12. Acute Toxicity	Adverse effects that result from a single dose or single Exposure of a chemical; any poisonous effect produced within a short period of time, usually less than 96 hours. This term normally is used to describe effects in experimental animals.	EPA-Pesticides: Glossary
13. Adhesion	A necessary component of a floor finish, which causes it to stick to the floor rather than peel, flake or powder.	ISSA Terms
14. Adulterants	Chemical impurities or substances that by law do not belong in a food, or pesticide.	EPA-Terms & Acronyms

TERM	DEFINITION	REFERENCE
15. Adulterated Food	A food shall be deemed to be adulterated if it contains: (a) Poisonous, insanitary, etc., ingredients (b) Absence, substitution, or addition of constituents (c) A color additive which is unsafe within the meaning of section 379e(a) of 21 USC. (d) Confectionery containing alcohol or nonnutritive substance (e) Oleomargarine containing filthy, putrid, etc., matter (f) Dietary supplement or ingredient not in accordance with defined standards (g) Reoffer of food previously denied admission (h) Noncompliance with sanitary transportation practices	FFDCA : Section 402
16. Aerosol	An extremely fine mist or fog consisting of solid or liquid particles suspended in air. Also, term used for products, which mechanically produce such a mist.	ISSA Terms
17. Air Binding	Situation where air enters the filter media and harms both the filtration and backwash processes.	EPA-Terms & Acronyms
18. Air Changes Per Hour (ACH)	Air changes per hour. The amount of air in a building that leaks out or is removed by a fan and is replaced by outdoor air. Usually listed as a fraction of one air change per hour, such as .35 ACH.	EPA-Indoor Air: Glossary
19. Air Cleaning	Indoor-air quality-control strategy to remove various airborne particulates and/or gases from the air. Most common methods are particulate filtration, electrostatic precipitation, and gas sorption.	EPA-Terms & Acronyms
20. Air Contaminant	Any particulate matter, gas, or combination thereof, other than water vapor.	EPA-Terms & Acronyms
21. Air Exchange Rate	The rate at which outside air replaces indoor air in a space. Expressed in one of two ways: the number of changes of outside air per unit of time Air Changes Per Hour (ACH) ; or the rate at which a volume of outside air enters per unit of time – Cubic Feet per Minute (CFM).	EPA-Indoor Air: Glossary
22. Air Handling Unit (AHU)	Refers to equipment that includes a blower or fan, heating and/or cooling coils, and related equipment such as controls, condensate drain pans, and air filters. Does not include ductwork, registers or grilles, or boilers and chillers.	EPA-Indoor Air: Glossary
23. Air Passages	Openings through or within walls, through floors and ceilings, and around chimney flues and plumbing chases, that permit air to move out of the conditioned spaces of the building.	EPA-Indoor Air: Glossary
24. Alcohol	A class of organic compounds containing one or more hydroxyl groups (OH). Alcohol is used in detergent formulations to control Viscosity , to act as Solvents for other ingredients and to provide resistance to low and freezing temperatures encountered in shipping, storage and use.	ISSA Terms
25. Algae		
26. Algicide	A pesticide that controls algae in swimming pools and water tanks.	EPA-Pesticides: Glossary
27. Alkaline	A substance with a pH of more than 7.0.	Principles of Food Plant Sanitation 5th Edition
28. All Purpose Cleaner	A powder or liquid Detergent suitable for both general house cleaning duties and laundry.	ISSA Terms
29. Allergen	A substance that causes an allergic reaction in individuals sensitive to it. (See Appendix 4 for more information)	EPA-Terms & Acronyms
30. Allergen Profile	The totality of the Allergens which are present in a product by design or are likely to be present by Cross-contact (allergen) . The complete allergen profile must be included appropriately on the Label .	GMA Industry Handbook for Safe Processing of Nuts

TERM	DEFINITION	REFERENCE
31. Ammonia	An Alkaline gas composed of nitrogen and hydrogen (NH ₃). 5% to 10% solutions of ammonia re sold as household ammonia. Ammonia is used to aid in removing grease and dirt from surfaces and to boost the cleaning power in grease cutters, wax strippers and general-purpose Soil removers.	ISSA Terms
32. Animal	All vertebrate and invertebrate species, including but not limited to man and other mammals, birds, fish, and shellfish.	FIFRA
33. Animal Feed	An article which is intended for use for food for animals other than man and which is intended for use as a substantial source of nutrients in the diet of the animal, and is not limited to a mixture intended to be the sole ration of the animal.	FFDCA: Section 321
34. Antimicrobial	An agent that kills Microorganisms .	EPA-Terms & Acronyms
35. Antimicrobial pesticide	Antimicrobial pesticides are substances or mixtures of substances used to destroy or suppress the growth of harmful microorganisms such as bacteria, Virus or Fungus on inanimate objects and surfaces.	EPA
36. A.O.A.C. Method	Association of Official Agricultural Chemists' method of determining phenol coefficient and kill-effectiveness of Disinfectant and Sanitization products.	ISSA Terms
37. Arrestance	The ability of a filter to remove injected standard dust from the test air.	EPA-Indoor Air: Glossary
38. ATP	Adenosine Triphosphate used during Environmental Monitoring Program to determine organic load present on equipment post Cleaning and Sanitation .	GMA Industry Handbook for Safe Processing of Nuts
39. ASTM	American Society for Testing and Materials, a consensus-based standard setting organization.	EPA-Indoor Air: Glossary
40. Asepsis	Refers to the absence of Pathogenic Microorganisms .	ISSA Terms
41. Aseptic	Free from the living germs of disease, fermentation or putrefaction. Sterile.	EPA-Terms & Acronyms
42. Audit	Systematic and functionally independent examination to determine whether activities or related results comply with a conforming scheme, whereby all the elements of this scheme should be covered by reviewing the suppliers' manual and related procedures, together with an evaluation of the production facilities.	GMA Industry Handbook for Safe Processing of Nuts
43. Auditor	Person qualified to carry out Audits on behalf of a certification body.	GMA Industry Handbook for Safe Processing of Nuts
44. Automatic Scrubber	Labor saving powered floor cleaning machine that dispenses cleaning solution to the floor, scrubs it and vacuums it up into a recovery tank.	ISSA Terms
45. Back Drafting	A condition caused by Negative Pressure in the home in which the exhaust from combustion equipment such as hot water heaters, fireplaces, or furnaces, is sucked back down the flue and into the house.	EPA-Indoor Air: Glossary
46. Back Pressure	A pressure that can cause water to backflow into the water supply when a user's waste water system is at a higher pressure than the public system.	EPA-Terms & Acronyms
47. Back Flow	A reverse flow condition created by a difference in water pressures that causes water to flow back into the distribution pipes of a drinking water supply from any source other than the intended one.	EPA-Terms & Acronyms
48. Background Level	(1) The concentration of a substance in an environmental media (air, water, or soil) that occurs naturally or is not the result of human activities. (2) In exposure assessment, the concentration of a substance in a defined control area, during a fixed period of time before, during, or after a data-gathering operation.	EPA-Terms & Acronyms

TERM	DEFINITION	REFERENCE
49. Bacteria	Living single-cell organisms. Bacteria can be carried by water, wind, insects, plants, animals, and people and survive well on skin and clothes and in human hair. They also thrive in scabs, scars, the mouth, nose, throat, intestines, and room-temperature foods. Often bacteria are maligned as the causes of human and animal disease, but there are certain types which are beneficial for all types of living matter.	USDA: Glossary
50. Bactericide	A chemical substance that will kill certain Bacterial cells.	Principles of Food Plant Sanitation 5th Edition
51. Bacteriostat	An agent that inhibits the growth of Bacteria but does not necessarily kill them.	Principles of Food Plant Sanitation 5th Edition
52. Bait	A type of Insecticide with a delayed Toxicity . Baits have two components: a delicious or otherwise attractive matrix and a slow-acting poison. Baits are consumed or otherwise carried away by a particular Pest . The slow-acting poison then kills it after a long period of time.	UIUC-IPM Glossary
53. Best Management Practice (BMP)	Methods that have been determined to be the most effective, practical means of preventing or reducing pollution from Nonpoint Sources .	EPA-Terms & Acronyms
54. Biocide	A substance that provides microbial control of a process (fogging disinfection, disinfection of an aseptic line, or biofilm removal).	Principles of Food Plant Sanitation 5th Edition
55. Biodegradable	Capability of organic matter to be decomposed by biological process.	ISSA Terms
56. Biological Pesticide	Naturally occurring substances that control Pests (biochemical pesticides), Microorganisms that control Pests (microbial pesticides), and pesticidal substances produced by plants containing added genetic material (plant-incorporated protectants or PIPs).	EPA- Pesticides: Regulating Pesticides
57. Bleach	A product that cleans, whitens, removes stains and brightens fabrics. It also removes stains on some hard surfaces.	ISSA Terms
58. Boiling Point	The lowest temperature at which a liquid becomes a vapor.	ISSA Terms
59. Builder	A material that enhances and maintains the cleaning efficiency of the Surfactant . Used to improve cleaning performance.	ISSA Terms
60. Built detergent	A cleaning product containing both Surfactant and Builder .	ISSA Terms
61. Building Envelope	The exterior surface of a building's construction--the walls, windows, floors, roof, and floor.	EPA-Terms & Acronyms
62. Building Related Illness (BRI)	Diagnosable illness whose symptoms can be identified and whose cause can be directly attributed to airborne building pollutants (e.g., Legionnaire's disease, hypersensitivity pneumonitis). Also: A discrete, identifiable disease or illness that can be traced to a specific pollutant or source within a building.	EPA-Indoor Air: Glossary
63. Category I Product Hold	The product/material will be placed in a segregated and secured area when possible. All affected product will be visually identified and physically obstructed. For instance, hold stickers/tags on pallets and chains placed across the bay/rack, or hold tape wrapped around cases or product placed in caged/fenced area that is locked. These controls also apply to facilities that use automated or computerized storage/inventory systems. Inventory is confirmed daily.	GMA Industry Handbook for Safe Processing of Nuts
64. Category II Product Hold	The product/material will be placed in a segregated area when possible. All affected product will be visually identified and physically obstructed, as long as the method adopted effectively prevents inadvertent movement. These controls also apply to facilities that use automated or computerized storage/inventory systems. Inventory is confirmed daily.	GMA Industry Handbook for Safe Processing of Nuts

TERM	DEFINITION	REFERENCE
65. Ceiling Plenum	Space below the flooring and above the suspended ceiling that accommodates the mechanical and electrical equipment and that is used as part of the air distribution system. The space is kept under negative pressure.	EPA-Indoor Air: Glossary
66. CFM	Cubic feet per minute. Describes the amount of air generated by a vacuum motor.	ISSA Terms
67. CFR	Code of Federal Regulations. Document that codifies all rules of the executive departments and agencies of the federal government. It is divided into fifty volumes, known as titles. Title 40 of the CFR (referenced as 40 CFR) lists all environmental regulations. Title 21 of the CFR (referenced as 21 CFR) lists all food and drug related regulations.	FDA Food Code 2009:1-201.10, EPA-Terms & Acronyms
68. Carrier	A Person in apparent good health who carries one or more Pathogenic Microorganisms (germs).	ISSA Terms
69. Cationic Surfactant	A Surfactant that is from a positively charged ionic group. The most common cationic surfactants are known as Quaternary Ammonium Compounds such as alkyl dimethyl benzyl ammonium chloride. These are widely used as Disinfectants and Sanitizers .	ISSA Terms
70. Caustic	(1) Strong base (Alkaline) substance that irritates the skin. Corrosive. When the term is used alone it usually refers to caustic soda (sodium hydroxide), which is used in manufacturing hard soap. It also refers to caustic potash (potassium hydroxide), which is used in manufacturing soft soap. (2) Base builder for cleaners. At times Chlorine is added to help remove protein soil, but has no sanitizing effect.	ISSA Terms GMA Sanitary Design Workgroup
71. Chelating Agent	An organic sequestering agent used to inactivate Hard Water and other metallic ions in water.	ISSA Terms
72. Chlorination	Adding Chlorine to water or wastewater, generally for the purpose of Disinfection , but frequently for accomplishing other biological or chemical results. Chlorine also is used almost universally in manufacturing processes, particularly for the plastics industry.	EPA-Pesticides: Glossary
73. Chlorine	Powerful oxidizing agent, sodium hypochlorite solution (12%); fast acting and inexpensive Sanitizer (legal at 200 PPM)	GMA Sanitary Design Workgroup
74. Chlorine Bleach	A group of strong oxidizing agents commonly sold in an approximately 5% solution of sodium hypochlorite. As a laundry additive, liquid Chlorine removes stains, aids in Soil removal, whitens, disinfects, and deodorizes. Dry forms of chlorine bleach are frequently used in Cleanser and automatic dishwasher Detergents . Bleach should not be used with silk, woolens, dyes sensitive to hypochlorite, and on certain stains such as rust (which it can set). Chlorine bleach deactivates Enzymes in laundry cleaners.	ISSA Terms
75. Cidal or 'Cide'	Generally refers to agents with the ability to kill Microorganisms .	ISSA Terms
76. Clean	'Clean' means a surface free from dirt, marks, or stains. Physical removal of organic Soil from an item to the extent necessary for further processing or for the intended use. (1) Allergen clean: Cleaning and Sanitation of product Contact Surfaces between line changeovers sufficient to remove all potential target allergens including aerosols (as appropriate), to prevent cross contact and to avoid unintentional addition of the allergen to a food product. (2) Sanitary clean: Means to adequately treat product contact surfaces by a process that is effective in destroying vegetative cells of Microorganisms of public health significance, and in substantially reducing numbers of other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer.	GMA Sanitary Design Workgroup SQFI Guidance: Allergen Cleaning and Sanitation Practices

TERM	DEFINITION	REFERENCE
77. Clean Break	A process which ensures no residue or evidence of carryover of product, chemicals, Microorganisms or foreign material from one production run to another. A clean break provides the opportunity to create a separate Lot (Lot Number) not associated with previous production.	GMA Sanitary Design Workgroup
78. Cleaning	The process of the removal of Soil from a surface.	Principles of Food Plant Sanitation 5th Edition
79. Cleaned	Washed with water of adequate sanitary quality.	21CFR120.3
80. Cleaning-in-place (CIP)	(1) "CIP" means cleaned in place by the circulation or flowing by mechanical means through a piping system of a Detergent solution, water rinse, and sanitizing solution onto or over equipment surfaces that require cleaning, such as the method used, in part, to clean (Cleaned) and Sanitize a frozen dessert machine. (2) "CIP" does not include the cleaning of equipment such as band saws, slicers, or mixers that are subjected to in-place manual cleaning without the use of circulation.	FDA Food Code 2009:1-201.10
81. Cleaning-out-of-place (COP)/Manual Cleaning	Systems designed for cleaning-out-of-place (COP) require cleaning by disassembly and/or removal from the normal location into COP tanks where they are cleaned using water movement, which removes Soil from the Components . Fluid flow is utilized in the application of force for cleaning. When this method of cleaning is required, the equipment design shall provide for easy disassembly with the use of simple hand tools commonly available to plant production or sanitation employees.	Principles of Food Plant Sanitation 5th Edition USDA (AMS Guidelines)
82. Cleanser	A powdered or liquid cleaning product generally containing Abrasives , a Surfactant and frequently Bleach .	ISSA Terms
83. Cleanup	Actions taken to deal with a release or threat of release of a Hazardous substance that could affect humans and/or the Environment . The term "cleanup" is sometimes used interchangeably with the terms remedial action, removal action, response action, or Corrective Action .	EPA-Terms & Acronyms
84. Component	Any substance intended for use in the manufacture of a dietary supplement, including those that may not appear in the finished batch of the dietary supplement. Component includes dietary Ingredient (as described in section 201(ff) of the act) and other ingredients.	21CFR111.3
85. Concentrate	The undiluted form of a dilutable cleaning product.	ISSA Terms
86. Contact Surface	Any surface that contacts a Component or dietary supplement, and those surfaces from which drainage onto the component or dietary supplement, or onto surfaces that contact the component or dietary supplement, occurs during the normal course of operations. Examples of contact surfaces include containers, utensils, tables, contact surfaces of equipment, and packaging.	21CFR111.3
87. Container	Any portable device in which a material is stored, transported, treated, disposed of, or otherwise handled.	40CFR260.10
88. Containment Building	Hazardous waste management unit that is used to store or treat Hazardous Waste under the provisions of subpart DD of parts 264 or 265 of 40CFR.	ISSA Terms
89. Contamination	Addition of foreign and unwanted matter to an object or Environment .	Principles of Food Plant Sanitation 5th Edition

TERM	DEFINITION	REFERENCE
90. Contingency Plan	A document setting out an organized, planned, and coordinated course of action to be followed in case of a fire, explosion, or release of Hazardous Waste or hazardous waste constituents which could threaten human health or the Environment .	40CFR260.10
91. Control	To prevent, eliminate, or reduce.	21CFR120.3
92. Control Measure	Any action or activity to prevent, reduce to acceptable levels, or eliminate a Hazard .	21CFR120.3
93. Correction	Action to eliminate a detected Non-conformity (or Non-conformance) ('Corrected' shall have the same meaning).	SQF Program Vocabulary
94. Corrective Action	Action to eliminate the cause of a detected Non-conformity (or Non-conformance) or other undesirable situation. Corrective Action shall include: i. Determine / document any immediate action required / taken ii. Determine the cause of the problem iii. Evaluate action needed on the identified cause iv. Determine if the problem exists elsewhere in the system and implement actions needed v. Document the results of the action taken vi. Review/Verify and document effectiveness of action taken with objective evidence	SQF Program Vocabulary
95. Corrosion	Process of gradual eating away by chemical action.	ISSA Terms
96. Corrosion Inhibitor	Substance which protects against oxidation of metal surfaces.	ISSA Terms
97. Corrosives	Substance which can cause skin and eye damage at the site of contact.	ISSA Terms
98. Coving	A curved sealed edge between a floor and wall to facilitate Cleaning and retarding Insect Harborage .	Principles of Food Plant Sanitation 5th Edition
99. Critical Control Point	A point, step, or procedure in a food process at which control can be applied and is essential to prevent or eliminate a Food Hazard or reduce such hazard to an acceptable level.	21CFR120.3
100. Critical Limit	The maximum or minimum value to which a physical, biological, or chemical parameter must be controlled at a Critical Control Point to prevent, eliminate, or reduce to an acceptable level the occurrence of the identified Food Hazard .	21CFR120.3
101. Cross-contact (allergen)	The unintentional incorporation of a food Allergen into a food. This may arise from (i) traces of product from previous production run that cannot be adequately Cleaned from production line due to technical limitations and (ii) when contact is likely or probable to occur in the normal manufacturing process, with products or Ingredients that are produced on separate lines, or in the same or adjacent processing areas.	21CFR117.3, GMA Nut Safety Handbook
102. Cross-contamination	The transfer of Microorganisms from one food to another through a nonfood surface, such as equipment, utensils, or human hands.	Principles of Food Plant Sanitation 5th Edition
103. Counter-mounted Equipment	Equipment that is not portable and is designed to be mounted off the floor on a table, counter, or shelf.	FDA Food Code 2009:1-201.10
104. Damper	Controls that vary airflow through an air outlet, inlet, or duct. A damper position may be immovable, manually adjustable or part of an automated control system.	EPA-Indoor Air: Glossary
105. Damp Proofing	Sealing the foundation walls to help prevent outside moisture from entering the basement.	EPA-Indoor Air: Glossary
106. Dead End or Space	Means an area or space in which product, cleaning solution, or sanitizing solution, or other matter may become trapped, held, or not completely removed during product operational or cleaning procedures. (The evaluation of dead ends for large diameter piping or ducts will be evaluated on a case by case basis.)	USDA (AMS Guidelines)

TERM	DEFINITION	REFERENCE
107. Dechlorination	Removal of Chlorine and chemical replacement with hydrogen or hydroxide ions to detoxify a substance.	EPA-Pesticides: Glossary
108. Decontamination	Removal of harmful substances such as noxious chemicals, harmful bacteria or other organisms, or radioactive material from exposed individuals, rooms and furnishings in buildings, or the exterior environment.	EPA-Terms & Acronyms
109. Deflocculation (Dispersion)	The action of breaking up aggregates into individual parts.	Principles of Food Plant Sanitation 5th Edition
110. Defoliant	Any substance or mixture of substances intended for causing the leaves or foliage to drop from a plant, with or without causing abscission.	FIFRA
111. Defoamer	Substance used to reduce or eliminate foam.	ISSA Terms
112. Degreaser	A product specifically formulated to remove grease, oil and greasy oils.	ISSA Terms
113. Desiccant	Any substance or mixture of substances intended for artificially accelerating the drying of plant tissue.	FIFRA
114. Detergent	A chemical cleanser similar to the soaps but of a different chemical nature. A synthetic washing agent that helps to remove dirt and oil. Some contain compounds which kill useful bacteria and encourage algae growth when they are in wastewater that reaches receiving waters.	Principles of Food Plant Sanitation 5th Edition/ EPA-Terms & Acronyms
115. Diatomaceous earth	Fine, siliceous (made of silica) "earth" composed mainly of the skeletal remains of diatoms, a type of free-floating, microscopic plant found in the ocean.	EPA- Drinking Water Technical & Legal Terms
116. Digester	An Enzyme used to break down stains caused by food products and blood.	ISSA Terms
117. Dike	An embankment or ridge of either natural or man-made materials used to prevent the movement of liquids, sludges, solids, or other materials.	40CFR260.10
118. Discharge or hazardous waste discharge	The accidental or intentional spilling, leaking, pumping, pouring, emitting, emptying, or dumping of Hazardous Waste into or on any land or water.	40CFR260.10
119. Disinfect	To remove (kill) potential Pathogenic organisms from an object of the environment.	Principles of Food Plant Sanitation 5th Edition
120. Disinfectant	A chemical or physical process that kills Pathogenic organisms in water, air, or on surfaces. Chlorine is often used to Disinfect sewage treatment effluent, water supplies, wells, and swimming pools.	EPA-Terms & Acronyms
121. Disinfectant Time	The time it takes water to move from the point of Disinfectant application (or the previous point of residual disinfectant measurement) to a point before or at the point where the residual disinfectant is measured. In pipelines, the time is calculated by dividing the internal volume of the pipe by the maximum hourly flow rate; within mixing basins and storage reservoirs it is determined by tracer studies of an equivalent demonstration.	EPA-Terms & Acronyms
122. Disposal	The discharge, deposit, injection, dumping, spilling, leaking, or placing of any solid waste or Hazardous Waste into or on any land or water so that such solid waste or hazardous waste or any constituent thereof may enter the environment or be emitted into the air or discharged into any waters, including ground waters.	40CFR260.10
123. Disposal Facility	A facility or part of a facility at which Hazardous Waste is intentionally placed into or on any land or water, and at which waste will remain after closure. The term disposal facility does not include a corrective action management unit into which Remediation wastes are placed.	40CFR260.10

TERM	DEFINITION	REFERENCE
124. Doorway Sanitation Options	For regular or intermittent high traffic areas and doorways, infrared sensors detect motion and automatically dispense a sanitizing spray or foam to worker boots and the wheels of plant vehicles and equipment. For low traffic door and hallways where foam is not desired, a Sanitizer spray can be set for 10 seconds of sanitizing every 10 to 15 minutes.	Principles of Food Plant Sanitation 5th Edition
125. Dose	In terms of monitoring Exposure levels, the amount of a Toxic Substance taken into the body over a given period of time.	EPA-Pesticides: Glossary
126. Double Bucket Procedure	A mopping technique that utilizes two buckets. The first bucket contains a Disinfectant and the other, clear rinse water. The mop goes from the disinfectant to the floor, from the floor to the clear water rinse, to the wringer and back to the disinfectant. The procedure reduces disinfectant Contamination .	ISSA Terms
127. Downtime Cleaning/ Production Sanitation	Production related Cleaning and Sanitization performed during downtime and some product change-over's to ensure that the equipment and the environment are fit for production. The schedule of these activities is variable but does not exceed the applicable length of run guidelines.	GMA Sanitary Design Workgroup
128. Drain Cleaner	A chemically strong product formulated to clean plugs of solid grease and other varied materials embedded in drains.	ISSA Terms
129. Drain Tile Loop	A continuous length of drain tile or perforated pipe extending around all or part of the internal or external perimeter of a basement or crawlspace footing.	EPA-Indoor Air: Glossary
130. Drain Trap	A dip in the drain pipe of sinks, toilets, floor drains, etc., which is designed to stay filled with water, thereby preventing sewer gases from escaping into the room.	EPA-Indoor Air: Glossary
131. Dry Foam	A Detergent solution with a small amount of water that is mechanically worked into a carpet. The loose soil is removed by a vacuum	ISSA Terms
132. Dry Rot	A condition caused by an attack of Microorganisms on fibers, textiles, carpets and other materials. An attack on natural carpet backing may cause loss of strength that leads to tearing and breaking up.	ISSA Terms
133. Dry Sanitation	7 Steps of Effective Dry Sanitation: Step 1: Prepare the area Step 2: Secure, Disassemble Step 3: Dry Clean Step 4: Detail Clean Step 5: Self Inspect & Pre-Op Preparation, Re-assembly Step 6: Final Inspection Step 7: Final Sanitizing	GMA Industry Handbook for Safe Processing of Nuts
134. Dry Storage Area	A room or area designated for the storage of packaged or containerized bulk food that is not potentially hazardous (time/temperature control for safety food) and dry goods such as single-service items.	FDA Food Code 2009:1-201.10
135. Dust Spot Efficiency	A measure of the ability of a filter to remove atmospheric dust from air (expressed in percent).	EPA-Indoor Air: Glossary
136. Easily or Readily Accessible	Means so located as to be safely reached by personnel from the floor, other permanent work area, or a platform.	USDA (AMS Guidelines)

TERM	DEFINITION	REFERENCE
137. Easily or Readily Cleanable	(1) "Easily cleanable" means a characteristic of a surface that: (a) Allows effective removal of soil by normal cleaning methods; (b) Is dependent on the material, design, construction, and installation of the surface; and (c) Varies with the likelihood of the surface's role in introducing pathogenic or toxigenic agents or other contaminants into food based on the surface's approved placement, purpose, and use. (2) "Easily cleanable" includes a tiered application of the criteria that qualify the surface as easily cleanable as specified in Subparagraph (1) of this definition to different situations in which varying degrees of cleanability are required such as: (a) The appropriateness of stainless steel for a food preparation surface as opposed to the lack of need for stainless steel to be used for floors or for tables used for consumer dining; or (b) The need for a different degree of cleanability for a utilitarian attachment or accessory in the kitchen as opposed to a decorative attachment or accessory in the consumer dining area.	FDA Food Code 2009:1-201.10
138. Easily or Readily Removable	Means quickly separated from the equipment with the use of simple hand tools if necessary.	USDA (AMS Guidelines)
139. Emulsification	The action of breaking up fats, oils and other soils into small particles which are then suspended in a solution.	ISSA Terms
140. Emulsion	A dispersion of small oil particles in a solution.	ISSA Terms
141. Environment	Includes water, air, land, and all plants and man and other animals living therein, and the interrelationships which exist among these.	FIFRA
142. Environmental Audit	An independent assessment (not conducted by EPA) of a facility's compliance policies, practices, and controls. Many pollution prevention initiatives require an audit to determine where wastes may be reduced or eliminated or energy conserved. Many supplemental environmental projects that offset a penalty use Audits to identify ways to reduce the harmful effects of a violation.	EPA-Pesticides: Glossary
143. Environmental Impact	The possible adverse effect of the release of a material into the environment as listed in Material Safety Data Sheet (MSDS) information.	ISSA Terms
144. Environmental Monitoring Program	Program which includes Pathogen Swabbing to detect risk in the sanitary conditions in the processing environment. A verification of the effectiveness of the pathogen controls that a management facility has in place for high risk foods.	The SQF Code, Edition 7: Appendix 2
145. Environmental Pathogen	Microorganisms that are of public health significance and are capable of surviving and persisting within the manufacturing, processing, packing, or holding environment.	21CFR117.3
146. Enzyme	Protein molecules produced within organisms that are used as catalysts for biochemical reactions. Often used to enhance Cleaning products.	ISSA Terms
147. Easily Movable	(1) Portable; mounted on casters, gliders, or rollers; or provided with a mechanical means to safely tilt a unit of equipment for Cleaning ; and (2) Having no utility connection, a utility connection that disconnects quickly, or a flexible utility connection line of sufficient length to allow the equipment to be moved for cleaning of the equipment and adjacent area.	FDA Food Code 2009:1-201.10
148. Effluent	Wastewater discharged from a point source, such as a pipe.	EPA-Pesticides: Glossary
149. Effluent Guidelines	Technical documents developed by EPA which set discharge limits for particular types of industries and specific pollutants.	EPA-Pesticides: Glossary

TERM	DEFINITION	REFERENCE
150. Effluent Limitations	Limits on the amounts of pollutants which may be discharged by a facility; these limits are calculated so that water quality standards will not be violated even at low stream flows.	EPA-Pesticides: Glossary
151. EPA	United States Environmental Protection Agency	http://www.epa.gov/
152. Equipment	(1) "Equipment" means an article that is used in the operation of a food establishment such as a freezer, grinder, hood, ice maker, meat block, mixer, oven, reach-in refrigerator, scale, sink, slicer, stove, table, temperature measuring device for ambient air, vending machine, or ware-washing machine. (2) "Equipment" does not include apparatuses used for handling or storing large quantities of packaged foods that are received from a supplier in a cased or overwrapped lot, such as hand trucks, forklifts, dollies, pallets, racks, and skids.	FDA Food Code 2009:1-201.10
153. Etch	A chemically caused change on the outside of a smooth floor surface which causes the floor to be pitted (Pitting) or rough, and thereby improve, Adhesion of floor finish.	ISSA Terms
154. Exhaust Ventilation	Mechanical removal of air from a portion of a building (e.g., piece of equipment, room, or general area).	EPA-Indoor Air: Glossary
155. Exposure	The initial contact of the body with a substance.	EPA-Indoor Air: Glossary
156. Exposure Hazard	Hazard of some materials when they are exposed to heat or flame.	ISSA Terms
157. Exposure Limit	The limit set to minimize employee's exposure to a hazardous material. Associated terms included Permissible Exposure Limit (PEL), Short Term Exposure Limit (STEL) and Threshold Limit Value (TLV).	ISSA Terms
158. Flocculation	Agglomeration or building of a macrofloc resulting from coagulation into larger particles until the sheer force of water movement prevents further building or until it settles out.	Principles of Food Plant Sanitation 5th Edition
159. Flood Sanitizing	This method involves the application of a Sanitizer dissolved in water and applied in a large quantity to ensure extensive exposure. The use of flood sanitizing has been increased to combat the proliferation of <i>L. monocytogenes</i> . The disadvantages of this method are the cost of the sanitizer and water, and the wet condition created.	Principles of Food Plant Sanitation 5th Edition
160. Floor Machine	A powered machine used to scrub and buff floors that is equipped with a pad driver and synthetic pads or a brush.	ISSA Terms
161. Flow-through/Push-through Changeover	A changeover from one product to another in a relatively closed manufacturing system that involves sending a predetermined quantity of the next subsequent product through the system. The product formulation typically contains the same labeled ingredients as the previous product to avoid product labeling concerns. The friction from the next product removes material from the system and "cleans" the product equipment. This is typically only part of a larger Cleaning protocol and may include discarding a set amount of the subsequent product at the beginning of the run.	GMA Industry Handbook for Safe Processing of Nuts
162. Flushing Changeover	A changeover from one product to another in a relatively closed manufacturing system that involves sending a predetermined quantity of a food ingredient through the system. The Ingredient is typically Abrasive in nature and can be found in the products that are run on that production process (e.g. salt, sugar). The friction from the ingredient removes material from the system and "cleans" the product equipment. This is typically only part of a larger Cleaning protocol.	GMA Industry Handbook for Safe Processing of Nuts
163. FDA	The Food and Drug Administration.	www.fda.gov

TERM	DEFINITION	REFERENCE
164. FFDC A	Federal Food, Drug, and Cosmetic Act is the law which controls Pesticide Chemical Residues in food and feed, along with FIFRA .	EPA-Pesticides: Glossary
165. FIFRA	Enacted in June 25, 1947, this Act instructs the EPA to regulate: 1) the registration of all Pesticides used in the United States, 2) the licensing of pesticide applicators, 3) re-registration of all pesticide products, 4) the storage, transportation, disposal and recall of all pesticide products.	EPA-Pesticides: Glossary
166. Foam	A mass of bubbles formed on liquids by agitation.	ISSA Terms ISSA Terms
167. Fomite	Any object or substance, other than food, that harbors or carries infectious organisms.	
168. Food Allergen	A major food Allergen as defined in section 201(qq) of the FFDCA .	21CFR117.3
169. Food Hazard	Any biological, chemical, or physical agent that is reasonably likely to cause illness or injury in the absence of its control.	21CFR120.3
170. Food Quality/Safety Plan	As described in level 3 of the relevant SQF Code. It shall be based on the HACCP Plan , include process controls at quality points in production to monitor product quality, identify deviations from control parameters and define corrections necessary to keep the process under control.	The SQF Code, Edition 7: Appendix 2
171. Food Safety Fundamentals	Good Agricultural or Aquaculture Practices (GAP's), Good Manufacturing Practices (GMP's) or Good Distribution Practices (GDP's) that define the essential elements that must be implemented to meet relevant legislative and customer food safety requirements.	The SQF Code, Edition 7: Appendix 2
172. Food Safety Risk Assessment	The process of determining food safety risks in a process or project most often using the categories of physical, biological and chemical risks, while rating both likelihood and severity.	GMA Sanitary Design Workgroup
173. Food Spoilage	An undesirable change in the flavor, odor, texture, or color of food caused by growth of Microorganisms and ultimately the action of their Enzymes .	Principles of Food Plant Sanitation 5th Edition
174. Foodborne Disease Outbreak	The occurrence of two or more cases of a similar illness resulting from the Ingestion of a common food.	FDA Food Code 2009:1-201.10
175. Fogging	Fogging involves application of the Sanitizer as a fine mist to Sanitize the air and surfaces in a room.	Principles of Food Plant Sanitation 5th Edition
176. FQPA	The Food Quality Protection Act was enacted on Aug. 3, 1996 to ensure the safety of food in the United States.	EPA-Pesticides: Glossary
177. FSMA	The FDA Food Safety Modernization Act (FSMA) was signed into law by President Obama on January 4, 2011. It aims to ensure the U.S. food supply is safe by shifting the focus of federal regulators from responding to Contamination to preventing it.	FDA
178. Fumigant	Any Pesticide product that is a vapor or gas, or forms a vapor or gas on application, and whose method of pesticidal action is through the gaseous state.	40CFR170.3
179. Fungus	Any non-chlorophyll bearing thallophyte (that is, any non-chlorophyll-bearing plant of a lower order than mosses and liverworts), as for example, rust, smut, mildew, mold, yeast, and bacteria, except those on or in living man or other animals and those on or in processed food, beverages or pharmaceuticals.	FIFRA
180. Fungicide	Substance, or mixture of substances that destroys fungi (including yeasts) and fungal spores pathogenic to man or other animals in the inanimate environment.	EPA-Pesticide Registration Manual
181. Garbage	Food waste (animal and vegetable) resulting from the handling, storage, packaging, sale, preparation, cooking, and serving of foods.	EPA-Pesticide: Glossary

TERM	DEFINITION	REFERENCE
182. Gas Sorption	Devices used to reduce levels of airborne gaseous compounds by passing the air through materials that extract the gases. The performance of solid sorbents is dependent on the airflow rate, concentration of the pollutants, presence of other gases or vapors, and other factors.	EPA-Indoor Air: Glossary
183. Good Agricultural Practices (GAP's)	Practices on farms which define the essential elements for the development of best-practice for production, incorporating integrated crop management, Integrated Pest Management (IPM) , and integrated agricultural hygienic practices.	SQF Program Vocabulary
184. Good Manufacturing Practices (GMP's)	(1) GMP's mean the requirements found in the legislations, regulations, and administrative provisions for methods to be used in, and the facilities or controls to be used for, the manufacturing, processing, packing, and/or holding of a drug to assure that such drug meets the requirements as to safety, and has the identity and strength, and meets the quality and purity characteristics that it purports or is represented to possess. (2) GMP's are that part of quality assurance which ensures that products are consistently produced and controlled to quality standards. For the purpose of this subpart, GMP's include, therefore, the system whereby the manufacturer receives the specifications of the product and/or process from the marketing authorization/product authorization or license holder or applicant and ensures the product is made in compliance with its specifications (qualified person certification in the EC).	21CFR26.1
185. Grade A Standards	The requirements of the United States Public Health Service/ FDA "Grade A Pasteurized Milk Ordinance" with which certain fluid and dry milk and milk products comply.	FDA Food Code 2009:1-201.10
186. Grain Hardness	A measure of water hardness. The actual amount of dissolved calcium and magnesium salts measured in parts per million in a gallon of water. One grain of water hardness equals 17 PPM of calcium carbonate. Water in the U.S. ranges from less than 1 grain to as high as 50 grains.	ISSA Terms
187. Gram Positive and Gram Negative	Classification of Bacteria by their reaction to staining. A dye is applied to bacteria, and those that remain permanently stained are Gram positive, e.g. <i>Staphylococcus</i> and <i>Streptococcus</i> . If the stain is easily removed they are Gram negative, e.g. <i>Pseudomonas</i> and <i>Salmonella</i> .	ISSA Terms
188. Ground Water	Water below the land surface in a zone of saturation.	40CFR260.10
189. HACCP Plan	A written document that delineates the formal procedures for following the Hazard Analysis and Critical Control Point principles developed by The National Advisory Committee on Microbiological Criteria for Foods.	FDA Food Code 2009:1-201.10
190. Halogens	The elements Chlorine , bromine, iodine, fluorine, which have strong disinfecting properties.	ISSA Terms
191. Hand Cleanser	A cleaner designed to clean hands with an emphasis on removing oils, grease and other occupational soils.	ISSA Terms
192. Harborage	Shelter for Pests . All living organisms require food, water, and shelter to thrive. Harborage is a component of habitat for pests that can include clutter, stacks of newspapers, and cardboard boxes.	UIUC-IPM Glossary
193. Hard Water	Water containing soluble salts of calcium and magnesium and sometimes iron.	ISSA Terms
194. Hazard	A biological, physical, or chemical property that may cause a food to be unsafe for human consumption.	USDA: Glossary
195. Hazardous Chemical	EPA's designation for any hazardous material that requires a Material Safety Data Sheet (MSDS) . Such substances are capable of producing adverse physical effects (fire, explosion, etc.) or adverse health effects (cancer, dermatitis, etc.).	EPA-Pesticide: Glossary

TERM	DEFINITION	REFERENCE
196. Hazardous Waste	A subset of solid wastes that pose substantial or potential threats to public health or the Environment and meet any of the following criteria: <ul style="list-style-type: none"> - is specifically listed as a hazardous waste by EPA; - exhibits one or more of the characteristics of hazardous wastes (ignitability, corrosiveness, reactivity, and/or toxicity); - is generated by the treatment of hazardous waste; or is contained in a hazardous waste. 	EPA-Pesticide: Glossary (also see 40CFR261.3 for details)
197. Hazardous Waste Landfill	A specially permitted, excavated or engineered area in which Hazardous Waste is deposited and covered. Proper protection of the environment from the materials to be deposited in such a landfill requires careful site selection, the cataloging of types of wastes, good design (including a liner and a leachate collection and treatment system), proper operation, and thorough final closure.	EPA-Pesticide: Glossary
198. HEPA	High Efficiency Particulate Arrestance (filters).	EPA-Indoor Air: Glossary
199. Herbicide	A chemical Pesticide designed to control or destroy plants, weeds, or grasses.	EPA-Terms & Acronyms
200. High Pressure	Water pressure to cause dispersal of Soil in water from a surface.	GMA Sanitary Design Workgroup
201. High Risk Area	A segregated room or area where high risk food processes are performed, and which require a higher level of hygienic practice is required to prevent Contamination of high risk food by Pathogenic organisms.	The SQF Code, Edition 7: Appendix 2
202. High Risk Food	Food that may contain Pathogenic Microorganisms and will support formation of Toxins or growth of pathogenic microorganisms, and has a significant likelihood of growth causing illness or injury to a consumer if not properly produced, processed, distributed and/or prepared for consumption. It may also apply to a food that is deemed high risk by a customer or declared high risk by the relevant food regulation.	The SQF Code, Edition 7: Appendix 2
203. High Risk Food Processes	The production, handling, storage, processing, manufacturing and/or preparation of High Risk Food , which, if not properly controlled, can lead to a significant likelihood of a food causing illness or injury to a consumer. Also extends to processing systems deemed high risk by a customer or declared high risk by a relevant food authority.	The SQF Code, Edition 7: Appendix 2 SQF Program Vocabulary
204. High Speed Floor Machine	Any floor buffing or burnishing machine that operates at RPMS over 200.	ISSA Terms
205. High Speed Floor Finish	Floor finish specifically designed to be used with and respond to a high-speed floor.	ISSA Terms
206. Holding	Storage of food. Holding facilities include warehouses, cold storage facilities, storage silos, grain elevators, and liquid storage tanks. For farms and farm mixed-type facilities, holding also includes activities traditionally performed by farms for the safe or effective storage of raw agricultural commodities grown or raised on the same farm or another farm under the same ownership, but does not include activities that transform a raw agricultural commodity, as defined in section 201(r) of the FFDCA , into a processed food as defined in section 201(gg) of the FFDCA .	21CFR117.3
207. Hot Water	Water in excess of 120°F.	GMA Sanitary Design Workgroup
208. HVAC	Heating, Ventilation, and Air-conditioning system.	EPA-Indoor Air: Glossary
209. IAQ	Indoor air quality (IAQ) is a term referring to the air quality within and around buildings and structures, especially as it relates to the health and comfort of building occupants.	EPA-Indoor Air: Glossary

TERM	DEFINITION	REFERENCE
210. ID50	The dose (number of Microorganisms) which will infect 50% if the experimental animals in a test series.	ISSA Terms
211. Impervious	Incapable of being penetrated by a given material.	ISSA Terms
212. Incompatible	Substances which cause adverse reactions from contact with each other.	ISSA Terms
213. Incubation	Maintaining cultures of Microorganisms at a temperature favorable to their growth.	ISSA Terms
214. Industrial Waste	Unwanted materials produced in or eliminated from an industrial operation and categorized under a variety of headings, such as liquid wastes, sludge, solid wastes, and Hazardous Wastes .	EPA-Pesticide: Glossary
215. Industry Code of Practice (ICP)	Industry norms, rules or protocols established by industry groups which provide practical, industry specific guidelines on meeting regulations whilst meeting industry needs.	The SQF Code, Edition 7: Appendix 2
216. Inert Ingredient	Substances those are not "active," such as water, petroleum distillates, talc, corn meal, or soaps. When discussing Pesticides , inert ingredients do not attack a particular Pest , but some are chemically or biologically active, causing health and environmental problems.	EPA-Pesticide: Glossary
217. Infrastructure	Considered as areas of the facility (not process or handling equipment) such as roofs, walls, floors, ceilings etc. This term is used in Periodic Infrastructure Cleaning (PIC) .	GMA Sanitary Design Workgroup
218. Ingestion	Taking a substance into the body by mouth.	ISSA Terms
219. Ingredient	Any substance that is used in the manufacture of a dietary supplement and that is intended to be present in the finished batch of the dietary supplement. An ingredient includes, but is not necessarily limited to, a dietary ingredient as defined in section 201(ff) of the FFDCa act.	21CFR111.3
220. Inhalation	Taking a substance into the body by breathing.	ISSA Terms
221. Inorganic	A substance not made of the combination of carbon and hydrogen.	ISSA Terms
222. In-process Material	Any material that is fabricated, compounded, blended, ground, extracted, sifted, sterilized, derived by chemical reaction, or processed in any other way for use in the manufacture of a dietary supplement.	21CFR111.3
223. Inspectable	Means an item or area can be made available or exposed for close visual observation.	USDA (AMS Guidelines)
224. Irritant	Something that caused an inflammation reaction in the eyes, skin, or respiratory system.	ISSA Terms
225. Insect	Any of the numerous small invertebrate animals generally having the body more or less obviously segmented, for the most part belonging to the class <i>insecta</i> , comprising six-legged, usually winged forms, as for example, beetles, bugs, bees, flies, and to other allied classes of arthropods whose members are wingless and usually have more than six legs, as for example, spiders, mites, ticks, centipedes, and wood lice.	FIFRA
226. Insecticide	A Pesticide used to kill and/or control insects.	UIUC-IPM Glossary
227. Inspection	An onsite evaluation of a manufacturing facility to determine whether such manufacturing facility is operating in compliance with Good Manufacturing Practices (GMP's) and/or commitments made as part of the approval to market a product.	21CFR26.1
228. Integrated Pest Management (IPM)	Integrated Pest Management (IPM) is an effective and environmentally sensitive approach to pest management that relies on a combination of common-sense practices. IPM programs use current, comprehensive information on the life cycles of Pests and their interaction with the Environment . This information, in combination with available pest control methods, is used to manage pest damage by the most economical means, and with the least possible hazard to people, property, and the environment.	EPA: Integrated Pest Management (IPM) Principles

TERM	DEFINITION	REFERENCE
229. IPM Plan	IPM is not a single pest control method but, rather, a series of pest management evaluations, decisions and controls. In practicing IPM, growers who are aware of the potential for Pest infestation follow a four-tiered approach. The four steps include: setting action thresholds, monitoring and identifying pests, prevention and control.	EPA: Integrated Pest Management (IPM) Principles
230. Janitorial Cleaning	Cleaning and servicing personnel areas in the facility such as restrooms, locker rooms, cafeterias and offices etc.	GMA Sanitary Design Workgroup
231. Key Pest	An Insect, Mite, Nematode, or Weed that frequently results in unacceptable damage and thus typically requires a control action.	UIUC-IPM Glossary
232. Label	A display of written, printed, or graphic matter upon the immediate container of any article; and a requirement made by or under authority of the FFDCA act that any word, statement, or other information appear on the label shall not be considered to be complied with unless such word, statement, or other information also appears on the outside container or wrapper, if any there be, of the retail package of such article, or is easily legible through the outside container or wrapper.	FFDCA: Section 201
233. Labeling	All Labels and other written, printed, or graphic matter (1) upon any article or any of its containers or wrappers, or (2) accompanying such article.	FFDCA: Section 201
234. Lethal Concentration 50 (LC 50)	A concentration of a pollutant or Effluent at which 50% of the test organisms die; a common measure of Acute Toxicity .	EPA-Pesticide: Glossary
235. Lethal Dose 50 (LD 50)	The Dose of a toxicant that will kill 50% of test organisms within a designated period of time. Lower LD 50 means higher Toxicity .	EPA-Pesticide: Glossary
236. Like into Like	Products/rework that have a certain Allergen Profile can be added into products/rework that have the same allergen profile.	GMA Industry Handbook for Safe Processing of Nuts
237. Local Exhaust	Fans used to exhaust pollutants and moisture at or near their source. Bath fans, range hoods, and utility room fans are all examples of local exhaust.	EPA-Indoor Air: Glossary
238. Lot (Lot Number)	A unique identity given to a defined quantity of a material usually based on time and location of manufacture. For continuous process, a lot cannot exceed the amount of material produced in one 24 hour period. For non-continuous processes, the batch, blend, shift or other time segment may be used to identify a lot. For materials received in bulk, the lot would usually be identified as the contents of the bulk vehicle.	GMA Industry Handbook for Safe Processing of Nuts
239. LOTO	Lock-Out-Tag-Out, which refers to specific practices and procedures to safeguard employees from unexpected events (such as energization or startup of machinery and equipment and the release of hazardous materials) during service or maintenance activities.	GMA Industry Handbook for Safe Processing of Nuts
240. Lowest Observed Adverse Effect Level (LOAEL)	The lowest Dose in a Toxicity study resulting in adverse health effects.	EPA-Pesticide: Glossary
241. Manufacturing/ Processing	Making food from one or more ingredients, or synthesizing, preparing, treating, modifying or manipulating food, including food crops or ingredients. Examples of manufacturing/processing activities are cutting, peeling, trimming, washing, waxing, eviscerating, rendering, cooking, baking, freezing, cooling, pasteurizing, homogenizing, mixing, formulating, bottling, milling, grinding, extracting juice, distilling, labeling, or packaging. For farms and farm mixed-type facilities, manufacturing/processing does not include activities that are part of harvesting, packing, or holding.	21CFR117.3

TERM	DEFINITION	REFERENCE
<p>242. Master Sanitation Schedule (MSS)</p>	<p>A list of all Sanitation tasks required to maintain a food processing facility and equipment in sanitary condition: -Free of infestation; -Free of Microorganisms; -Free of foreign material; -Free of unintended Allergens; and -Free of off-flavors and off-odors. Each task has a frequency of cleaning identified along with the scheduled timing of when the task will be performed. (See Appendix 1 for an example of an MSS.)</p>	<p>GMA Sanitary Design Workgroup</p>
<p>243. Material Safety Data Sheet (MSDS)</p>	<p>A compilation of information required under the OSHA Communication Standard on the identity of Hazardous Chemicals, health, and physical hazards, Exposure Limits and precautions. Section 311 of SARA requires facilities to submit MSDSs under certain circumstances.</p>	<p>EPA-Terms & Acronyms</p>
<p>244. Medical Waste</p>	<p>All wastes from hospitals, clinics, or other health care facilities ("Red Bag Waste") that contain or have come into contact with diseased tissues or infectious microorganisms. Also referred to as infectious waste which is Hazardous Waste with infectious characteristics, including: contaminated animal waste, human blood and blood products, pathological waste, and discarded sharps (needles, scalpels, or broken medical instruments).</p>	<p>EPA-Pesticides: Glossary</p>
<p>245. Microorganisms</p>	<p>Yeasts, Molds, bacteria, Viruses, and other similar microscopic organisms having public health or sanitary concern. This definition includes species that: (1) May have public health significance; (2) May cause a component or dietary supplement to decompose; (3) Indicate that the component or dietary supplement is contaminated with filth; or (4) Otherwise may cause the component or dietary supplement to be adulterated.</p>	<p>21CFR111.3</p>
<p>246. Microbiologically Sensitive Materials ('Sensitive Ingredients')</p>	<p>An ingredient that may contain Pathogens that must not be present or an Ingredient that may support the growth of any pathogen. Sensitivity of an ingredient is based on origin, the manner in which it is processed, and/or on epidemiological and historical data.</p>	<p>GMA Industry Handbook for Safe Processing of Nuts</p>
<p>247. Microbiological Water Purifier</p>	<p>Any unit, water treatment product or system that removes, kills or inactivates all types of disease-causing Microorganisms from the water, including bacteria, viruses and protozoan cysts, so as to render the treated water safe for drinking.</p>	<p>EPA Pesticide Registration Manual</p>
<p>248. Minimum Efficiency Reporting Value (MERV)</p>	<p>Consumers can select a particle removal air filter by looking at its efficiency in removing airborne particles from the air stream that passes through it. This efficiency is measured by the minimum efficiency reporting value (MERV) for air filters installed in the ductwork of HVAC systems. The American Society of Heating, Refrigerating and Air-Conditioning Engineers, or ASHRAE developed this measurement method. MERV ratings (ranging from a low of 1 to a high of 20) also allow comparison of air filters made by different companies.</p>	<p>EPA-Indoor Air: Glossary</p>
<p>249. Mite</p>	<p>Tiny eight-legged animal that lives off plants, animals or stored food.</p>	<p>EPA-Pesticides: Glossary</p>
<p>250. Miticide</p>	<p>Kills mites that feed on plants and animals.</p>	<p>EPA-Pesticides: Glossary</p>
<p>251. Mitigation</p>	<p>Measures taken to reduce adverse effects on the Environment.</p>	<p>EPA-Pesticides: Glossary</p>
<p>252. Mildews</p>	<p>Thin coatings of powdery Fungus that can grow on damp surfaces like bathroom tiles and corners of the bathtub.</p>	<p>EPA-Pesticides: Glossary</p>

TERM	DEFINITION	REFERENCE
253. Mixed-type Facility	An establishment that engages in both activities those are exempt from registration under section 415 of the FFDCA and activities that require the establishment to be registered. An example of such a facility is a “farm mixed-type facility,” which is an establishment that grows and harvests crops or raises animals and may conduct other activities within the farm definition, but also conducts activities that require the establishment to be registered.	21CFR117.3
254. Mock Recall	A simulated recall process of tracing a material back to the supplier through the process and/or to the customer or a finished product back to all of the Components in the product (lot numbers and suppliers) and the next customer where the product was shipped. This exercise helps to ensure that Traceability procedures are adequate and identify opportunities for improvement in the event of a Recall situation.	GMA Industry Handbook for Safe Processing of Nuts
255. Mold	Furry Fungus that grows on damp surfaces.	EPA-Pesticides: Glossary
256. Molluscicide	Kills snails and slugs.	EPA-Pesticides: Glossary
257. Monitor	To conduct a planned sequence of observations or measurements to assess whether a process, point, or procedure is under control and to produce an accurate record for use in Verification .	21CFR120.3
258. Morbidity	Rate of incidence of disease.	EPA-Pesticides: Glossary
259. Mortality	Death rate.	EPA-Pesticides: Glossary
260. Mutagenicity	The property of a chemical that causes the genetic characteristics of an organism to change in such a way that future generations are permanently affected.	EPA-Pesticides: Glossary
261. mVOC	Microbial Volatile Organic Compound. A chemical made by Mold that is a gas at room temperature and may have a moldy or musty odor.	EPA-Mold and Moisture: Glossary
262. Mycotoxin	A Toxin produced by a Mold .	EPA-Mold and Moisture: Glossary
263. NACMCF	The National Advisory Committee on Microbiological Criteria for Foods of the United States of America.	The SQF Code, Edition 7: Appendix 2
264. Natural Ventilation	The movement of air into and out of a home through random holes and cracks, and open windows and doors. The air movement is caused by wind and by temperature differences.	EPA-Indoor Air: Glossary
265. Negative Pressure	Condition that exists when less air is supplied to a space than is exhausted from the space, so the air pressure within that space is less than that in surrounding areas. Under this condition, if an opening exists, air will flow from surrounding areas into the negatively pressurized space.	EPA-Indoor Air: Glossary
266. Nematode	Invertebrate animals of the phylum nemathelminthes and class nematoda, that is, unsegmented round worms with elongated, fusiform, or saclike bodies covered with cuticle, and inhabiting soil, water, plants, or plant parts; may also be called nemas or eelworms.	FIFRA
267. Nematicide	Kills Nematodes (microscopic, worm-like organisms that feed on plant roots).	EPA-Pesticides: Glossary
268. Neutral	A chemical state that is neither Acid nor Alkaline (base); 7 on the pH scale.	ISSA Terms
269. Neutral Cleaner	Non- Alkaline , non- Acid cleaner. The pH of mild neutral cleaners may be as high as 10 and not contain harsh alkalis.	ISSA Terms
270. Neutralizer	Chemical to change the pH of a surface so that residues will not interfere with floor coating Adhesion .	ISSA Terms
271. Nitrogen Stabilizer	Any substance or mixture of substances intended for preventing or hindering the process of nitrification, denitrification, ammonia volatilization, or urease production through action upon soil bacteria.	FIFRA

TERM	DEFINITION	REFERENCE
272. Non-chlorine Bleach	A laundry product containing peroxygen compounds, which release active oxygen in wash water. This type product produces gentler bleaching action than Chlorine Bleach .	ISSA Terms
273. Non-conformity (or Non-conformance)	Critical non-conformance includes but is not limited to: (i) A break-down of control(s) at a Critical Control Point , pre-requisite program or other process step and judged likely to cause a significant public health risk whereby product safety is compromised and judged likely to result in a Class 1 or Class 2 recall and effective corrective action is not taken. (ii) Falsification of records relating to food safety controls and the SQF System. Major non-conformance means a lack or deficiency in the SQF System producing unsatisfactory conditions that carry a food safety or quality risk and likely to result in a system element breakdown. Minor non-conformance means a lack or deficiency in the SQF System that produces unsatisfactory conditions that if not addressed may lead to a risk to food safety and quality but not likely to cause a system element breakdown.	The SQF Code, Edition 7: Appendix 2
274. Nonpoint Source	Any source of pollution not associated with a distinct discharge point. Includes sources such as rainwater, runoff from agricultural lands, industrial sites, parking lots, and timber operations, as well as escaping gases from pipes and fittings.	EPA-Pesticides: Glossary
275. Odor Threshold	The lowest concentration of a substance in air that can be smelled. Odor thresholds are highly variable because of the differing ability of individuals to detect odors.	EPA-Pesticides: Glossary
276. Opportunity for Improvement (OIP)	An observation made by the Auditor during a site Audit that identifies an issue that is not a Non-conformity (or Non-conformance) but recognizes that the practices conducted by the supplier are not industry best practice. It does not require a corrective action response by the supplier, but provides the supplier with an opportunity to improve their SQF System.	The SQF Code, Edition 7: Appendix 2
277. Outdoor Air Supply	Air brought into a building from the outdoors (often through the ventilation system) that has not been previously circulated through the system. Also known as "Make-Up Air."	EPA-Indoor Air: Glossary
278. Overflow	Product obtained directly at the processing line and that meets the entire food safety requirement (e.g. generated by unbalanced ratio between processing line and packaging line capacities). Overflow includes in-process products that are returned directly into the process or are recirculated, such as nuts or nut products, chocolate or cereal. Product which meets this definition of overflow will not be treated as Rework if it is used on the same line during the same shift or production run. However, if overflow is stored, or moved for use on a different line, then it shall be treated as rework. Traceability must be maintained.	GMA Industry Handbook for Safe Processing of Nuts
279. Pathogen	A living microorganism, usually a bacterium, Fungus , mycoplasma, or Virus that can cause disease in the presence of a specific host and under the right environmental conditions.	UIUC-IPM Glossary
280. Periodic Equipment Cleaning (PEC)	Non-routine equipment deep cleaning tasks that involve additional disassembly and detail level Cleaning . These tasks may be scheduled during extended downtime or sequenced at times of Preventive Maintenance (PM) or equipment rebuilds. These activities need to be listed with scheduled and documented when completed.	GMA Sanitary Design Workgroup
281. Periodic Infrastructure Cleaning (PIC)	An ongoing deep and detailed Cleaning program for Infrastructure (floor, walls, ceilings) and other processing and non-processing areas in which tasks are scheduled at intervals longer than weekly (i.e. twice monthly, monthly, quarterly, semi-annually, annually).	GMA Sanitary Design Workgroup

TERM	DEFINITION	REFERENCE
282. Person	Any individual, partnership, association, corporation, or any organized group of persons whether incorporated or not.	FIFRA
283. Personal Hygiene	Individual cleanliness and habits.	FDA: Glossary for Managing Food Safety
284. Pest	The term “pest” means: (1) any Insect, Rodent, Nematode, Fungus, Weed , or (2) any other form of terrestrial or aquatic plant or animal life or Virus , bacteria, or other Microorganisms (except viruses, bacteria, or other microorganisms on or in living man or other living animals).	FIFRA
285. Pesticide	The term “pesticide” means: (1) any substance or mixture of substances intended for preventing, destroying, repelling, or mitigating any Pest , (2) any substance or mixture of substances intended for use as a plant regulator, Defoliant , or Desiccant , and (3) any Nitrogen Stabilizer , except that the term “pesticide” shall not include any article that is a “new animal drug” within the meaning of section 201(w) of the FFDCA (21 U.S.C. 321(w)), that has been determined by the Secretary of Health and Human Services not to be a new animal drug by a regulation establishing conditions of use for the article, or that is an animal feed within the meaning of section 201(x) of such Act (21 U.S.C. 321(x)) bearing or containing a new animal drug. The term “pesticide” does not include liquid chemical Sterilant products (including any sterilant or subordinate disinfectant claims on such products) for use on a critical or semi-critical device, as defined in section 201 of the FFDCA (21 U.S.C. 321). (For purposes of the preceding sentence, the term “critical device” includes any device which is introduced directly into the human body, either into or in contact with the bloodstream or normally sterile areas of the body and the term “semi-critical device” includes any device which contacts intact mucous membranes but which does not ordinarily penetrate the blood barrier or otherwise enter normally sterile areas of the body.)	FIFRA
286. Pesticide Chemical Residue	A residue in or on raw agricultural commodity or processed food of— (a) A Pesticide chemical; or (b) Any other added substance that is present on or in the commodity or food primarily as a result of the metabolism or other degradation of a pesticide chemical.	FFDCA: Section 201
287. pH	The measure of acidity or alkalinity of a chemical solution, from 0-14. Anything Neutral has a pH of 7; Acids have a pH less than 7; Bases (Alkaline) greater than 7.	EPA-Pesticides: Glossary
288. Pitting	Small craters on the surface of concrete and terrazzo floors which will grow in size, with traffic and chemical exposure, unless coated with a protective floor finish.	ISSA Terms
289. Physical Plant	All or any part of a building or facility used for or in connection with Manufacturing/Processing , packaging, Labeling , or Holding a dietary supplement.	21CFR111.3

TERM	DEFINITION	REFERENCE
290. Plant Regulator	Any substance or mixture of substances intended, through physiological action, for accelerating or retarding the rate of growth or rate of maturation, or for otherwise altering the behavior of plants or the produce thereof, but shall not include substances to the extent that they are intended as plant nutrients, trace elements, nutritional chemicals, plant inoculants, and soil amendments. Also, the term “plant regulator” shall not be required to include any of such of those nutrient mixtures or soil amendments as are commonly known as vitamin-hormone horticultural products, intended for improvement, maintenance, survival, health, and propagation of plants, and as are not for pest destruction and are nontoxic, nonpoisonous in the undiluted packaged concentration.	FIFRA
291. Point Source	A stationary location or fixed facility such as an industry or municipality that discharges pollutants into air or surface water through pipes, ditches, lagoons, wells, or stacks; a single identifiable source such as a ship or a mine.	EPA-Pesticides: Glossary
292. Poisonous or toxic materials	Means substances that are not intended for ingestion and are included in 4 categories: (1) Cleaners and Sanitizers , which include cleaning and sanitizing agents and agents such as Caustics, Acids , drying agents, polishes, and other chemicals; (2) Pesticides , except sanitizers, which include substances such as Insecticides and Rodenticides ; (3) Substances necessary for the operation and maintenance of the establishment such as nonfood grade lubricants and personal care items that may be deleterious to health; and (4) Substances that are not necessary for the operation and maintenance of the establishment and are on the premises for retail sale, such as petroleum products and paints.	FDA Food Code 2009:1-201.10
293. Positive Pressure	Condition that exists when more air is supplied to a space than is exhausted, so the air pressure within that space is greater than that in surrounding areas. Under this condition, if an opening exists, air will flow from the positively pressurized space into surrounding areas.	EPA-Indoor Air: Glossary
294. Potentially hazardous foods (PHF's)	Any perishable food which consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, shellfish, or other ingredients capable of supporting rapid and progressive growth of infectious or toxigenic Microorganisms .	FDA
295. PPB	Parts per billion	EPA-Indoor Air: Glossary
296. PPM	Parts per million. 1 ppm = 10 ⁻⁶ or .0001%, and 1% = 10,000 ppm.	EPA-Indoor Air: Glossary
297. Precautionary Statement	Warnings on product labels to alert users to potential harmful hazards associated with using the product.	ISSA Terms
298. Precipitate	Material settled out of solution.	ISSA Terms
299. Preservative	A chemical agent that inhibits aging such as decay, discoloration, oxidation and microbial growth.	ISSA Terms
300. Pressure, Static	In flowing air, the total pressure minus velocity pressure. The portion of the pressure that pushes equally in all directions.	EPA-Indoor Air: Glossary
301. Pressure, Total	In flowing air, the sum of the static pressure and the velocity pressure.	EPA-Indoor Air: Glossary
302. Pressure, Velocity	In flowing air, the pressure due to the velocity and density of the air.	EPA-Indoor Air: Glossary

TERM	DEFINITION	REFERENCE
303. Preventative Controls (PCs)	<p>May include the following:</p> <ul style="list-style-type: none"> • Sanitation procedures for food-contact surfaces and utensils and food-contact surfaces of Equipment (section 418(o)(3)(A) of the FFDCA Act); • Supervisor, manager, and employee hygiene training (section 418(o)(3)(B) of the FFDCA Act); • An Environmental Monitoring Program to verify the effectiveness of Pathogen controls in processes where a food is exposed to a potential contaminant in the environment (section 418(o)(3)(C) of the FFDCA Act); • A Food Allergen control program (section 418(o)(3)(D) of the FFDCA Act); • A Recall plan (section 418(o)(3)(E) of the FFDCA Act); • Current Good Manufacturing Practices (GMP's) under CFR part 110 or any successor regulations (section 418(o)(3)(F) of the FFDCA Act); and • Supplier Verification activities that relate to the safety of food (section 418(o)(3)(G) of the FFDCA Act). 	21CFR117.3
304. Preventive Maintenance (PM)	Regular and systematic Inspection, Cleaning , and replacement of worn parts, materials, and systems. Preventive maintenance helps to prevent parts, material, and systems failure by ensuring that parts, materials and systems are in good working order.	EPA-Indoor Air: Glossary
305. Processed Food	Any food other than a raw agricultural commodity and includes any raw agricultural commodity that has been subject to processing, such as canning, cooking, freezing, dehydration, or milling.	FFDCA: Section 201
306. Process Monitoring Instrument	An instrument or device used to indicate conditions during processing at a Critical Control Point .	9CFR417.1
307. Product Complaint	Any communication that contains any allegation, written, electronic, or oral, expressing concern, for any reason, with the quality of a dietary supplement which could be related to current Good Manufacturing Practices (GMP's) . Examples of product complaints are: Foul odor, off taste, illness or injury, disintegration time, color variation, tablet size or size variation, under-filled container, foreign material in a dietary supplement container, improper packaging, mislabeling, or dietary supplements that are superpotent, subpotent, or contain the wrong ingredient, or contain a drug or other contaminant (e.g., bacteria, pesticide, mycotoxin, glass, lead).	21CFR111.3
308. Public Health Pesticide	Any minor use pesticide product registered for use and used predominantly in public health programs for vector control or for other recognized health protection uses, including the prevention or mitigation of viruses, bacteria, or other Microorganisms (other than viruses, bacteria, or other microorganisms on or in living man or other living animal) that pose a threat to public health.	FIFRA
309. Quality	The dietary supplement consistently meets the established specifications for identity, purity, strength, and composition, and limits on contaminants, and has been manufactured, packaged, labeled, and held under conditions to prevent adulteration under section 402(a)(1), (a)(2), (a)(3), and (a)(4) of 21CFR.	21CFR111.3
310. Quality Control	A planned and systematic operation or procedure for ensuring the quality of a dietary supplement.	21CFR111.3

TERM	DEFINITION	REFERENCE
311. Quality Control Personnel	Any person, persons, or group, within or outside of your organization, who you designate to be responsible for your Quality Control operations.	21CFR111.3
312. Quality Control Operation	A planned and systematic procedure for taking all actions necessary to prevent food from being adulterated (Adulterated Food).	21CFR117.3
313. Qualified Individual	A person who has successfully completed training in the development and application of risk-based preventive controls at least equivalent to that received under a standardized curriculum recognized as adequate by FDA or is otherwise qualified through job experience to develop and apply a food safety system.	21CFR117.3
314. Quaternary Ammonium Compounds	A class of chemicals used as Disinfectant , antistat and softening agents (Quats) (legal at 200 ppm).	ISSA Terms
315. Raw Agricultural Commodity	Any food in its raw or natural state, including all fruits that are washed, colored, or otherwise treated in their unpeeled natural form prior to marketing.	FFDCA: Section 321
316. Ready-to-eat (RTE) Food	Any food that is normally eaten in its raw state or any other food, including processed food, for which it is reasonably foreseeable that the food would be eaten without further processing which will significantly minimize biological hazards.	21CFR117.3
317. Reasonably Foreseeable Hazard	A potential biological, chemical, physical, or radiological hazard that may be associated with the facility or the food.	21CFR117.3
318. Recall	Removal of a product from the market due to a Non-conformity (or Non-conformance) that poses a potential or real violation of a regulation.	GMA Industry Handbook for Safe Processing of Nuts
319. Record Keeping	Data recorded accurately to maintain a history.	GMA Sanitary Design Workgroup
320. Refuse	Solid waste not carried by water through the sewage system.	FDA Food Code 2009:1-201.10
321. Re-entrainment/Re-entry	Situation that occurs when the air being exhausted from a building is immediately brought back into the system through the air intake and other openings in the building envelope.	EPA-Indoor Air: Glossary
322. Regulatory System	The body of legal requirements for Good Manufacturing Practices (GMP's) , inspections, and enforcements that ensure public health protection and legal authority to assure adherence to these requirements.	21CFR26.1
323. Remediation	1. Cleanup or other methods used to remove or contain a toxic spill or hazardous materials from a Superfund site. 2. Abatement methods including evaluation, repair, enclosure, encapsulation, or removal of greater than 3 linear feet or square feet of asbestos-containing materials from a building.	EPA-Terms & Acronyms
324. Representative Sample	A sample that consists of an adequate number of units that are drawn based on rational criteria, such as random sampling, and that are intended to ensure that the sample accurately portrays the material being sampled.	21CFR111.3
325. Reprocessing	Using, in the manufacture of a dietary supplement, clean, uncontaminated components or dietary supplements that have been previously removed from manufacturing and that have been made suitable for use in the manufacture of a dietary supplement.	21CFR111.3
326. Reserve Sample	A representative sample of product that is held for a designated period of time.	21CFR111.3
327. Residue	Cleaning chemicals or Soil left on a surface after the cleaning process.	ISSA Terms
328. Residual Insecticides	Insecticides those remain persistent on a surface over a long period of time.	UIUC-IPM Glossary

TERM	DEFINITION	REFERENCE
329. Restricted Use Pesticide	A Pesticide product that contains the Active Ingredients specified in 40 CFR 152.175 Pesticides classified for restricted use, and that is limited to use by or under the direct supervision of a certified applicator.	FDA Food Code 2009:1-201.10
330. Rework	Any product or product component that fails to make it completely through the manufacturing process 1 st pass, but is suitable to be returned to the process stream. Rework can result from liquid or solid semi-finished product as well as from all finished product. Rework may include non-conforming product (finished or semi-finished), intermediate material or product used to flush ingredient and product delivery lines.	GMA Industry Handbook for Safe Processing of Nuts
331. Rinse	Step 4 in the seven steps of wet cleaning using potable water.	GMA Sanitary Design Workgroup
332. Risk	A function of the probability of an adverse health effect and the severity of that effect consequential to a hazard(s) in food.	GMA Industry Handbook for Safe Processing of Nuts
333. Risk Factor	One of the broad categories of contributing factors to foodborne illness outbreaks, as identified in the Centers for Disease Control and Prevention (CDC) Surveillance Report for 1993-1997, that directly relates to foodborne safety concerns within retail and food service establishments. The factors are food from unsafe sources, inadequate cooking temperatures, improper holding temperatures, contaminated equipment, and poor personal hygiene.	FDA: Glossary for Managing Food Safety
334. Rodent	Rats, mice, squirrels, hamsters and other such pests.	GMA Sanitary Design Workgroup
335. Rodenticide	A chemical or agent used to destroy rats or other Rodent pests, or to prevent them from damaging food, crops, etc.	EPA-Terms & Acronyms
336. Routine Cleaning	Are repetitive Cleaning tasks that maintain facility Infrastructure , process support areas, and equipment and are scheduled at intervals of every 7 days or more frequently (i.e. per shift, daily, 3 times per week, weekly).	GMA Sanitary Design Workgroup
337. Run-off	Any rainwater, leachate, or other liquid that drains over land from any part of a facility.	40CFR260.10
338. Run-on	Any rainwater, leachate, or other liquid that drains over land onto any part of a facility.	40CFR260.10
339. Sanitary Design Principles for Low Moisture Equipment	Sanitary design is the application of design techniques which allow the timely and effective Cleaning of the designate piece of Equipment Principle #1 - Cleanable Principle #2 - Made of compatible materials Principle #3 - Accessible for inspection, maintenance, & cleaning/sanitation Principle #4 - No liquid collection Principle #5 - Hollow areas hermetically sealed Principle #6 - No niches Principle #7 - Sanitary operational performance Principle #7.1 - Hygienic design of maintenance enclosures Principle #7.2 - Hygienic compatibility with other systems Principle #8 - Validated cleaning & sanitizing protocols Principle #9 - Separate processes wherever possible. Principle# 10 - Meet personnel hygiene and sanitation requirements	GMA Sanitary Design Checklist

TERM	DEFINITION	REFERENCE
<p>340. Sanitary Design Principles for Facilities</p>	<p>Sanitary design is the application of design techniques which allow the timely and effective Cleaning of the entire manufacturing asset.</p> <p>Principle #1 - Distinct hygienic zones established in the facility</p> <p>Principle #2 - Personnel and material flows are controlled to reduce hazards</p> <p>Principle #3 - Water accumulation controlled inside facility</p> <p>Principle #4 – Room air flow and room air quality controls</p> <p>Principle #5 - Site elements facilitate sanitary conditions</p> <p>Principle #6 - Building envelope facilitates sanitary conditions</p> <p>Principle #7 - Interior spatial design promotes sanitation</p> <p>Principle #8 - Building components and construction facilitate sanitary conditions</p> <p>Principle #9 - Utility systems designed to prevent contamination</p> <p>Principle #10 - Sanitation integrated into facility design</p>	<p>GMA Sanitary Design Checklist</p>
<p>341. Sanitation</p>	<p>(1) Control of physical factors in the human environment that could harm development, health, or survival.</p> <p>(2) All actions dealing with cleaning or maintaining hygienic conditions of the facility. This ranges from cleaning/sanitizing specific equipment to periodic cleaning activities throughout the facility, including building, structural and grounds cleaning activities.</p> <p>(3) Sanitation is the term used when cleaning the food production equipment and facility. Sanitation is the development and application of scientifically valid cleaning principles and procedures, prior to and during and at the conclusion of the production of food; with the goal of assuring that the environment and product-contact surfaces are: (i) free of microorganisms; (ii) free of foreign material; (iii) free of unintended allergens; (iv) free of off-flavors and off-odors.</p>	<p>EPA-Terms & Acronyms, GMA Industry Handbook for Safe Processing of Nuts GMA Sanitary Design Workgroup</p>
<p>342. Sanitation Break</p>	<p>A production break that concludes with a documented verified and validated cleaning process. This Validation process is proven consistent by consecutive scientific challenged as the process is developed; the process itself being validated annually.</p>	<p>GMA Sanitary Design Workgroup</p>
<p>343. Sanitation Standard Operating Procedure (SSOP)</p>	<p>Sanitation Standard Operating Procedures (SSOPs) are written procedures that an establishment develops and implements to prevent direct Contamination or adulteration of product (Adulterated Food).</p>	<p>9 CFR 416.11 through 416.17</p>
<p>344. Sanitization</p>	<p>The application of cumulative heat or chemicals on cleaned food-contact surfaces that, when evaluated for efficacy, is sufficient to yield a reduction of 5 logs, which is equal to a 99.999% reduction, of representative disease Microorganisms of public health importance.</p>	<p>FDA Food Code 2009:1-201.10</p>
<p>345. Sanitize</p>	<p>To adequately treat cleaned food-contact surfaces by a process that is effective in destroying vegetative cells of Microorganisms of public health significance, and in substantially reducing numbers of other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer.</p>	<p>21CFR111.3</p>
<p>346. Sanitizer</p>	<p>A substance that reduces, but not necessarily eliminates microbial contaminants on inanimate surfaces to levels that are considered to be safe from a public health standpoint. A sanitizer is effective in destroying vegetative cells.</p>	<p>Principles of Food Plant Sanitation 5th Edition</p>
<p>347. Sanitizing Belt Treatment</p>	<p>Acid liquid belt treatment for meat and poultry, fruits and vegetables, and cheese processing conveyors can be incorporated to apply a Sanitizer such as a peroxyacid solution for continuous or intermittent belt treatment during production.</p>	<p>Principles of Food Plant Sanitation 5th Edition</p>

TERM	DEFINITION	REFERENCE
348. Scale	Calcium or mineral deposits in steam boilers and in steam and water pipes.	ISSA Terms
349. Scouring Pad	A hand-sized pad that supplies the cleaning action of an Abrasive .	ISSA Terms
350. Scrub	The use of a brush or synthetic floor cleaning pad and Detergent solution to clean a floor without removing the floor finish.	ISSA Terms
351. Sealer	A coating designed to penetrate and provide the initial protection to a floor surface by filling in the tiny holes. Also, a product which prevents color bleeding.	ISSA Terms
352. Seasonal Cleaning	Seasonal cleaning or services scheduled based on seasonal or climatic needs such as mowing or snow removal.	GMA Sanitary Design Workgroup
353. Servicing Area	An operating base location to which a mobile food establishment or transportation vehicle returns regularly for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.	FDA Food Code 2009:1-201.10
354. Shelf Line	The time between manufacturing and the time that a product becomes spoiled, unusable or ineffective because of age.	ISSA Terms
355. Sick Building Syndrome (SBS)	Term that refers to a set of symptoms that affect some number of building occupants during the time they spend in the building and diminish or go away during periods when they leave the building. Cannot be traced to specific pollutants or sources within the building.	EPA-Indoor Air: Glossary
356. Significantly Minimize	To reduce to an acceptable level, including eliminating.	21CFR117.3
357. Simple Hand Tools	Mean implements or utensils, such as a screwdriver, wrench, or mallet, normally used by operating and cleaning personnel.	USDA (AMS Guidelines)
358. Slimicide	Prevents or inhibits the growth of biological slimes which contain combinations of algae, bacteria or fungi.	ISSA Terms
359. Sludge	Any solid, semi-solid, or liquid waste generated from a municipal, commercial, or industrial wastewater treatment plant, water supply treatment plant, or air pollution control facility exclusive of the treated effluent from a wastewater treatment plant.	40CFR260.10
360. Slurry	A temporary suspension of insoluble solid or immiscible liquids in a carrier base. Usually refers to the suspension of dirt or the thick, dark, soapy mixture created when stripping a floor.	ISSA Terms
361. Soil	Particles of unconsolidated mineral and/or organic matter from the earth's surface that are located outdoors, or are used indoors to support plant growth.	EPA Exposure Factors Handbook
362. Soil Resistance	A condition of the floor that occurs due to the application of protective coatings. A finished floor will remain cleaner than an unfinished floor exposed to the same traffic and soil. Finishes are applied to be resistant to dirt, oil, grease, soap, acids, bleaches, solvents, and boiling water.	ISSA Terms
363. Soil Retardant	A chemical finish applied to carpet and fabric surfaces, which inhibits attachment to the soil fiber.	ISSA Terms
364. Solvents	Substances used to solubilize other materials.	ISSA Terms
365. Splash Contact Surface	Means a non-product contact surface that during normal use is subject to accumulations of soil and which require routine cleaning.	USDA (AMS Guidelines)

TERM	DEFINITION	REFERENCE
366. Spore	(1) A special hard shell-like cell structure of a rod shaped Bacteria which has an inactive form, and is the most resilient of all living things to heat, chemical and drying. Can only be destroyed by sterilization. (2) The means by which Molds reproduce. Spores are microscopic. They vary in shape and range from 2 to 100 microns in size. Spores travel in several ways: passively moved by a breeze or water drop, mechanically disturbed (by a person or animal passing by), or actively discharged by the mold (usually under moist conditions or high humidity).	ISSA Terms EPA-Mold and Moisture: Glossary
367. Spray Sanitizing	This method involves use of a sanitizer dissolved in water and a spray device to transport the Sanitizer to the area to be sanitized.	Principles of Food Plant Sanitation 5th Edition
368. Stack Effect	The overall upward movement of air inside a building that results from heated air rising and escaping through openings in the building super structure, thus causing an indoor pressure level lower than that in the soil gas beneath or surrounding the building foundation.	EPA-Indoor Air: Glossary
369. Standard Operating Procedures (SOP)	An SOP is a written document or instruction detailing all relevant steps and activities of a process or procedure. An SOP provides employees with a reference to common business practices, activities, or tasks. New employees use an SOP to answer questions without having to interrupt supervisors to ask how an operation is performed. The international quality standard ISO 9001 essentially requires the determination of processes (documented as standard operating procedures) used in any manufacturing process that could affect the quality of the product.	GMA Sanitary Design Workgroup
370. Steam Cleaning	The process of using steam as part of the seven step of Wet Sanitation (steps) . It can be the pre-rinse step, the step of cleaning with chemical heat and agitation and the step of potable final rinse. A chemical food contact Sanitizer is required as the final step.	GMA Sanitary Design Workgroup
371. Steam Sanitization	The process of using steam heat as a step of Sanitation , verified by time and temperature.	GMA Sanitary Design Workgroup
372. Sterilant	A substance, or mixture of substances, that destroys or eliminates all forms of microbial life in the inanimate environment, including all forms of vegetative Bacteria , bacterial Spores , Fungus , fungal spores, and Viruses . These products are commonly used in hospitals, laboratories, pharmaceutical clean rooms, and similar environments where Sterilization is necessary.	EPA Pesticide Registration Manual
373. Sterilization	Process of killing all forms of microbial life, including vegetative Bacteria , bacterial Spores , Fungus , fungal spores, and Viruses .	ISSA Terms
374. Stripper	Specially formulated Detergent that breaks the bond of floor wax and finish, when used as directed, without damaging flooring material.	ISSA Terms
375. Surface Tension	The attractive forces which water molecules have for each other.	ISSA Terms
376. Surfactant	Surface-active agent which increases the emulsifying, foaming, dispersing and wetting properties of a product.	ISSA Terms
377. Suspension	The process of a Cleaning agent holding insoluble dirt particles in the cleaning solution and keeping them from re-depositing on a clean floor.	ISSA Terms
378. Synergistic	Chemicals that when combined have a greater effect than the sum of the two independently.	ISSA Terms
379. Synthetic Detergent	A washing or cleaning product that utilizes synthetic Surfactants rather than traditional soaps.	ISSA Terms
380. Swab	A small sponge to collect samples (microbiological/allergen/general protein).	GMA Sanitary Design Workgroup

TERM	DEFINITION	REFERENCE
381. Tackiness	A sticky or adhesive condition that is a property of applied floor finishes, when not completely dried.	ISSA Terms
382. Tack Rag	A cloth, dampened in solution that is used to remove surface particles (lint, dust, floor pad abrasive) prior to refinishing a surface.	ISSA Terms
383. Telescope Handle	An adjustable length pole that extends by pulling out, one inside the other.	ISSA Terms
384. Temperature Danger Zone	Temperature range where Bacteria can grow and reproduce rapidly (between 41 and 135 degrees F), possibly causing foodborne illness.	FDA Food Code 2009: Annex 4
385. Temporary Food Establishment	Food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.	FDA Food Code 2009:1-201.10
386. Toxic Substance	A chemical or mixture that can cause illness, death, disease, or birth defects. The quantities and exposures necessary to cause these effects can vary widely. Many toxic substances are pollutants and contaminants in the environment.	EPA-Pesticides: Glossary
387. Toxicity	The capacity of a chemical to do harm to an organism by other than mechanical means. Acute toxicity: The poisoning that occurs after a single exposure (effects shortly after exposure). Chronic Toxicity: The effects of long term or repeated low level exposures to a toxic substance (cancer, liver damage, reproductive disorders, etc.).	EPA-Pesticides: Glossary
388. Toxicity Testing	Biological testing (usually with an invertebrate, fish, or small mammal) to determine the adverse effects, if any, of a chemical, compound, or effluent.	EPA-Pesticides: Glossary
389. Toxin	Poisonous substance produced by bacterial cells.	ISSA Terms
390. Traceability	The ability to track a specific lot of Ingredient/Component to the product that contains it; and to track finished product to the primary external customer(s) or destination(s).	GMA Industry Handbook for Safe Processing of Nuts
391. Trash	Material considered worthless or offensive that is thrown away. Generally defined as dry waste material, but in common usage it is a synonym for garbage, rubbish, or refuse.	EPA-Terms & Acronyms
392. Tuberculocide	A substance or mixture of substances that destroys or irreversibly inactivates tubercule bacilli in the inanimate environment.	EPA Pesticide Registration Manual
393. Tucker Pole	Special multi-story outside window-washing tool.	ISSA Terms
394. Traffic Lane	High traffic areas that show worn or soiled "lanes".	ISSA Terms
395. Underground Storage Tank (UST)	A tank and any underground piping connected to the tank that has 10% or more of its volume (including pipe volume) beneath the surface of the ground. USTs are designed to hold gasoline, other petroleum products, and hazardous materials.	EPA-Pesticides: Glossary
396. USDA	United States Department of Agriculture	EPA-Pesticides: Glossary
397. Use Dilution	The final concentration at which a product is used.	ISSA Terms
398. Use Dilution Test	Test used to determine antimicrobial activity of a hard surface Disinfectant in its final use concentration.	ISSA Terms
399. Validation	Validation means that element of verification focused on collecting and evaluating scientific and technical information to determine whether the food safety plan, when properly implemented, will effectively control the identified Hazards	21CFR120.3

TERM	DEFINITION	REFERENCE
400. Vapor	The gas given off by substances that are solids or liquids at ordinary atmospheric pressure and temperatures.	EPA-Pesticides: Glossary
401. Vapor Dispersion	The movement of vapor clouds or plumes in the air due to wind, gravity, spreading, and mixing.	EPA-Pesticides: Glossary
402. Variable Air Volume System (VAV)	Air handling system that conditions the air to constant temperature and varies the outside airflow to ensure thermal comfort.	EPA-Indoor Air: Glossary
403. Vector	Any organism capable of transmitting the causative agent of human disease or capable of producing human discomfort or injury, including mosquitoes, flies, fleas, cockroaches, or other insects and ticks, mites, or rats.	FIFRA
404. Vegetative Cell	A Bacterial cell capable of growing actively.	FDA: Glossary for Managing Food Safety
405. Vent	The connection and piping through which gases enter and exit a piece of equipment.	EPA-Pesticides: Glossary
406. Ventilation Air	Defined as the total air, which is a combination of the air brought inside from outdoors and the air that is being re-circulated within the building. Sometimes, however, used in reference only to the air brought into the system from the outdoors; this document defines this air as "outdoor air ventilation."	EPA-Indoor Air: Glossary
407. Ventilation Rate	The rate at which outdoor air enters and leaves a building. Expressed in one of two ways: the number of changes of outdoor air per unit of time (Air Changes Per Hour (ACH)) or the rate at which a volume of outdoor air enters per unit of time (CFM).	EPA-Indoor Air: Glossary
408. Verification	Verification means those activities, other than monitoring, that establish the validity of the Food Quality/Safety Plan and that the system is operating according to the plan.	21CFR120.3
409. Virus	A group of filterable infective agents that require the presence of living cells in order to multiply.	ISSA Terms
410. Virucide	A substance or mixture of substances that destroys or irreversibly inactivates Viruses in the inanimate environment.	EPA Pesticide Registration Manual
411. Viscosity	The thickness of a liquid which determines pourability. The resistance to flow is measured in relationship to water in centipoises (cp). Water has a viscosity of 1 cp.	ISSA Terms
412. Volatile	Any substance which evaporates quickly.	EPA-Pesticides: Glossary
413. Volatile Organic Compounds (VOCs)	Any organic compound which evaporates readily to the atmosphere. VOCs contribute significantly to photochemical smog production and certain health problems.	EPA-Pesticides: Glossary
414. Ware-washing	Washing of dishes, utensils, glassware, pots, pans, etc. In the institutional market.	ISSA Terms
415. Wash Down	Is the term used to describe Equipment and or Environmental areas that have been specifically designed for Wet Sanitation (steps) ; these equipment and environments will withstand some type or level of pressurized method of potable water and Detergent solution application along with an aggressive mechanical action. Additional terms of reference would include Nema electrical ratings, sealed bearings hermetically sealed rollers and spaces. This type of equipment will most often conform to the AMI Sanitary Design Standards or the 3A Sanitary Design Standards.	GMA Sanitary Design Workgroup
416. Waterlift	An efficiency rating for vacuums used to pick up water. Tells how many inches the water would be raised or "lifted" in a measuring column.	ISSA Terms

TERM	DEFINITION	REFERENCE
417. Water Activity (a_w)	A measure of the free moisture in a product. It is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature.	FDA
418. Water Conditioning	A material that improves the quality of water for a given application or use.	ISSA Terms
419. Water Hardness	A measure of the amount of metallic salts found in water. Hard water can inhibit the action of some surfactants and reduce the effectiveness of the cleaning process.	ISSA Terms
420. Water Quality Standard (WQS)	The combination of a designated use and the maximum concentration of a pollutant which will protect that use for any given body of water. For example, in a trout stream, the concentration of iron should not exceed 1 mg/l.	EPA-Pesticides: Glossary
421. Water Softener	Substance which removes or counteracts the hardness of water.	ISSA Terms
422. Wear	Distortion of the surface of a floor coating due to traffic and Abrasion .	ISSA Terms
423. Weed	Any plant which grows where not wanted.	FIFRA
424. Wet Mopping	Applying a liberal amount of cleaning solution. Used in Disinfecting , through Cleaning , Scrubbing , and stripping. Requires removing excess solution.	ISSA Terms
425. Wetting	The ability of a solution to disperse or spread over an oily or otherwise water-repellent surface.	ISSA Terms
426. Wetting Agent	A chemical which reduces surface tension of water, allowing it to spread more freely.	ISSA Terms
427. Wet Sanitation (steps)	7 Steps of Effective Wet Sanitation: Step 1: Secure, Disassemble, Dry Sanitation Step 2: Pre-Rinse Step 3: Soap & Scrub Step 4: Final Rinse Step 5: Self Inspect & Pre-Op Preparation Step 6: Final Inspection Step 7: Final Sanitizing and returning equipment and area to a dry condition	GMA Industry Handbook for Safe Processing of Nuts
428. Yeast	A form of Fungus .	ISSA Terms
429. Z-List	OSHA's Toxic and Hazardous Substances Tables (Z-1, Z-2, and Z-3) of air contaminants; any material found on these tables is considered Hazardous .	EPA-Pesticides: Glossary
430. Zoning	The division of areas of the facility based upon the barriers, cleaning procedures, employee practices and control of movement of people, equipment and materials necessary to protect products from potential hazards originating from the manufacturing environment and its surroundings. <ul style="list-style-type: none"> • Zone 1 is a food contact surface • Zone 2 is an area that if contaminated with a pathogen there is a likelihood that zone 1 could become contaminated by the actions of human or machine • Zone 3 is an area that if contaminated with a pathogen there is a likelihood that zone 2 could become contaminated by the actions of human or machine 	GMA: Zoning Preventive Control FDA: The Zone Concept

APPENDIX 1
MASTER SANITATION SCHEDULE (MSS) – EXAMPLE

AREA	CLEANING/SANITATION METHOD	TOOLS	CLEANING MATERIALS	FREQUENCY
Walls	Foam, brush, rinse	Soft nylon brush and High Pressure Hose (when appropriate)	Chlorine-Quaternary ammonium ("quat")-based cleaner	Once/Month Walls adjacent to processing equipment should be cleaned daily
Ceiling	Foam, brush, rinse	Nylon brush, high pressure machine	Chlorine-quat-based cleaner	Once/Month
Floors	Wash, rinse	Hard bristle broom (not straw), floor scrubbers, low pressure hose	Chlorine-quat-or iodine based cleaner	Daily
Doors	Foam, scrub, rinse	Scouring pad, cloth	Chlorine-quat-based cleaner	Once/Week
Plastic curtains	Foam, rinse	Foam and Rinse	Chlorine-quat-based cleaner	Once/Week
Overhead pipes, electrical conduits, structural beams	Foam, brush	Brush, bucket, high water pressure machine	Chlorine-quat-based cleaner	Once/Month
Hoist, overhead light fixtures	Wipe, clean	Cleaning pad	Water, light detergent	Once/Quarter
Refrigeration coils	Rinse, sanitize	High pressure hose	Water, sanitize with quat	Once/Quarter
Chillers	Scouring	Scouring pad	Acid cleaner	As Needed/Audit
Air distribution filters	Soak	Plastic bins	Chlorine-alkaline detergent	Once/Quarter
Drains, trench	Clean, flood, rinse	Soft Nylon brush, 50 gallon container	Chlorine-alkaline detergent, quat or iodine based sanitizer	Daily
Grids	Brush, rinse	Nylon brush, high water pressure machine	Chlorine-alkaline detergent	Daily
Waste, dumpster areas	Foam, brush, rinse	Nylon brush, high water pressure machine	Heavy duty chlorine-based cleaner	Daily
Employee break rooms/bathrooms	Wash, rinse	Nylon brush, sanitary brushes	Chlorine-based soap or quat	Frequently throughout the day
Maintenance areas	Scrub, rinse	Nylon brush	Degreasing agent	Once/Month

- Including as part of the sanitation schedule the name of the employee (and alternate when primary employee is absent) responsible for the activity, the equipment to be cleaned and how to disassemble it, the frequency of cleaning, procedures for cleaning (including type and concentration of cleaning compound and sanitizer), time and temperature requirements, cleaning solution flow rate (pressure) if applicable, and the name of an employee responsible for verifying the program effectiveness by inspection
- Cleaning the condenser unit, drip pans, and hoses of refrigerators
- Keeping cold storage as dry as possible
- After cleaning and sanitizing, visually inspecting the area cleaned for product residue and conducting routine microbiological tests (conventional or rapid microbiological methods, such as total count or bioluminescence) to verify effectiveness of the cleaning and sanitizing program
- When reassembling sanitized equipment, placing the equipment parts on a sanitary mat and not on the floor
- Cleaning and sanitizing all processing equipment, facility utilities (e.g., air system, water system), and food-contact surfaces after maintenance work and prior to use in production
- Cleaning and sanitizing processing equipment and food-contact surfaces between the processing of different commodities, if appropriate based on risk
- Avoiding cleaning and sanitizing equipment during processing operations to prevent contamination
- Minimizing splashing during the cleaning of floor drains by using an appropriate brush, such as a ¼ inch smaller brush than the diameter of the drain opening, or a splash guard.
- For cleaning drains, we recommend using dedicated utensils (color coded and used for cleaning drains only) to minimize the potential for contamination. We also recommend that floor drains not be cleaned during processing operations and that the person who cleaned drains not clean fresh-cut produce food contact surfaces without changing outer garments, and washing and sanitizing his or her hands.
- Regularly inspecting tools for cutting, slicing, and shredding for damage that could impair cleaning and sanitizing them
- FDA recommends replacing a tool if it cannot be fixed so that it can be adequately cleaned.

See [FDA Guidance for Industry: Guide to Minimize Microbial Food Safety Hazards of Fresh-cut Fruits and Vegetables](#).
Also see [FDA Guidelines for Equipment, Utensils and Linens](#) and [ISSA Guide to Chemical Cleaning Product Regulation](#).

APPENDIX 2
LIST OF CHEMICALS USED IN CLEANING & SANITATION

CLEANING				
CLASS	IMPACT	MECHANISM		
Basic Alkali	Soften the water	By precipitation of the hardness ions		
	Saponify fats	The chemical reaction between an alkali and a fat in which soap is produced		
Complex Phosphate	Emulsify fats and oils	Disperse and suspend oils, peptize proteins		
	Soften water	By sequestering, and provide rinsability characteristics without being corrosive		
Surfactant	Emulsify fats	Disperse fats, provide wetting properties, form suds, and provide rinsability characteristics without being corrosive		
Chelating	Soften water	By sequestering, prevent mineral deposits, and peptize proteins without being corrosive		
Acid	Mineral deposit control, soften water			
SANITIZING				
CLASS	OPTIMUM pH	OPTIMUM USE TEMPERATURE	ADVANTAGE	DISADVANTAGE
Chlorine releasing (Sodium hypochlorite)	Neutral to slightly acidic	Room temperature	Kills broad spectrum of microorganisms	Corrosive if not used correctly, short shelf life, organic matter reduces activity
Iodine based (Iodophor)	Acidic	Room temperature (<35°C)	Stable, long shelf life, less corrosive	Can stain, less effective against bacterial spores
Quaternary ammonium compounds (Quat)	Alkaline	Room temperature	Stable, long shelf life, less corrosive	Leaves residues, high foaming
Peroxyacetic acid (Peracetic acid)	Acidic	Chilled to room temperature	Kills broad spectrum of microorganisms, biodegradable	Hazardous in concentrate form
Acid-anionic	Acidic	Room temperature to hot	Less corrosive	Narrower spectrum of antimicrobial activity
Alcohols (70% Isopropyl)	Neutral to slightly acidic	Room temperature	Fast acting	Not effective against spores, limited effectiveness against viruses, flammable

The following outlines detergents that are suitable to use for different types of soiling:

- mineral deposits (including milkstone), protein scale – acidic detergent (apply periodically)
- starchy foods, fruits, sugar, salt, organic acids – mildly alkaline detergent
- fatty foods (fat, butter, margarine, oil) – mildly alkaline or strong alkaline detergent
- high protein foods (meat, poultry, fish) – chlorinated alkaline detergent

It is important to avoid the use of phenolic and metal-ion based products as they may cause product tainting and consumer safety issues.

See [Sanitary Operations: Cleaning & Sanitizing](#) and [ADPH: Cleaning & Sanitizing](#) for more information.

**APPENDIX 3
LIST OF COMMON MICROORGANISMS**

MICROORGANISM	% of Total Foodborne Illnesses
Norovirus	58
<i>Salmonella</i> (nontyphoidal)	11
<i>Clostridium perfringens</i>	10
<i>Campylobacter spp.</i>	9
<i>Staphylococcus aureus</i>	3
MICROORGANISM	% of Total Foodborne Hospitalizations
<i>Salmonella</i> (nontyphoidal)	35
Norovirus	26
<i>Campylobacter spp.</i>	15
<i>Toxoplasma gondii</i>	8
<i>E.coli</i> (STEC) O157	4
MICROORGANISM	% of Total Foodborne Deaths
<i>Salmonella</i> (nontyphoidal)	28
<i>Toxoplasma gondii</i>	24
<i>Listeria monocytogenes</i>	19
Norovirus	11
<i>Campylobacter spp.</i>	6

Descending Order of Resistance of Microorganisms to Germicidal Chemicals (Listed from Most Resistant to Least Resistant).

- Bacterial Spores
- Mycobacteria
- Nonlipid or Small Viruses
- Fungi
- Vegetative Bacteria
- Lipid or Medium-Size Viruses

See [FDA Bad Bug Book](#) and [CDC Estimates: Findings](#) for information on most prevalent pathogens.

**APPENDIX 4
LIST OF COMMON ALLERGENS**

MAJOR ALLERGENS	
Peanuts	
Eggs	
Soy	
Shellfish	
Tree Nuts	Almonds Beech nut Brazil nut Butternut Cashew Chestnut (Chinese, American, European, Seguin) Chinquapin Coconut Filbert/Hazelnut Ginko nut Hickory nut Lichee nut Macadamia nut/Bush nut Pecan Pine nut/Pinon nut Pili nut Pistachio Sheanut Walnut (English, Persian ,Black, Japanese, Californis), Heartnut
Milk (dairy)	
Wheat	
Fish	

See FDA [Guidance for Industry](#) and [FALCPA](#) for more information on allergens and related regulations.

**APPENDIX 5
LIST OF COMMON ADULTERANTS & CONTAMINANTS**

ADULTERANTS & CONTAMINANT TYPE		FDA RESOURCE
Chemical Contaminants	Acrylamide Dioxins and PCBs Ethyl Carbamate Furan Melamine Perchlorate Radionuclides	Chemical Contaminants
Metals	Lead Arsenic Mercury	Metals
Natural Toxins	Patulin Fumonisin	Natural Toxins
Pesticides		Glossary of Pesticide Chemicals

See [FDA Food Defect Levels Handbook](#) for information on acceptable limits of adulterants in different foods.

APPENDIX 6 SANITATION SOP – EXAMPLE

SAMPLE – SANITATION STANDARD OPERATING PROCEDURE (SSOP)

XYZ Meat Packers, Inc. is a red meat processing establishment. This plant receives beef and pork for further processing. This plant cuts and grinds product and also packages it.

MANAGEMENT STRUCTURE

Owner –
Plant Manager –
Team Captains –

The Team Captains are responsible for implementing and daily monitoring of Sanitation SOP and recording the findings and any corrective actions. The Team Captains are responsible for training and assigning specific duties to other employees and monitoring their performance within the Sanitation SOP. All records, data, checklists, and other information pertaining to the Sanitation SOP will be maintained on file and made available to inspection personnel.

I. Preoperational Sanitation – Equipment and Facility Cleaning Objective

A. All equipment will be disassembled, cleaned, and sanitized before starting production.

1. Establishment sanitary procedure for cleaning and sanitizing equipment.
 - a. All equipment will have product debris removed.
 - b. Equipment will be rinsed with water to remove remaining debris.
 - c. An approved cleaner will be applied to equipment and properly cleaned.
 - d. Equipment will be sanitized with approved sanitizer and rinsed with potable water.
 - e. The equipment is reassembled.

2. Implementing, Monitoring and Recordkeeping

Team Captains perform daily organoleptic sanitation inspection after preoperational equipment cleaning and sanitizing. The results will be recorded on a Preoperational sanitation form. If found to be acceptable, the appropriate line will be checked. If corrective actions are needed, such actions will be documented.

3. Corrective Actions

The Team Captains determines that the equipment on hand does not pass organoleptic examination, the cleaning procedure and inspections are repeated. The Team Captains monitor the cleaning of the equipment on hand and retrains employees if necessary. Corrective actions are recorded on Pre-Operational sanitation forms.

B. Cleaning of Facilities including floors, walls, and ceilings.

1. Cleaning procedures:

- a. Debris is swept up and discarded.
 - b. Facilities are rinsed with potable water.
2. Cleaning of floors and walls are done at the end of each production day. Ceilings are cleaned as needed.
3. Establishment monitoring The Team Captain performs daily organoleptic inspection before operation begins. Results are recorded on a preoperational sanitation form.

4. Corrective action When the Team Captain finds that the facilities do not pass organoleptic inspection, the cleaning procedures and inspections are repeated. The Team Captain inspects the cleaning of the facilities and retrains employees as needed. Corrective action to prevent direct product contamination or adulteration are Recorded on Pre-operational sanitation forms.

II. OPERATIONAL SANITATION—EQUIPMENT AND FACILITY CLEANING OBJECTIVE

A. Processing is performed under sanitary conditions to prevent direct and cross contamination of the product.

1. Sanitary procedures for processing.

- a. Employees clean and sanitize hands, gloves, knives, other hand tools, cutting boards, etc., as necessary during processing to prevent contamination of products.
- b. All equipment tables and other product contact surfaces are cleaned and sanitized throughout the day as needed.
- c. Outer garments such as aprons and gloves are hung in designed areas when employees leave processing area. Outer garments are maintained in a clean and sanitary manner and are changed at least daily and more often if necessary.

2. Monitoring and Recordkeeping

The Team Captains are responsible for ensuring that employees' hygiene practices, sanitary handling procedures and cleaning procedures are maintained. The Team Captain monitors the sanitation procedures during the day. Results are recorded on an Operational Sanitation Form daily.

3. Corrective Action

The Team Captain identifies sanitation problems and stops production if necessary and notifies processing employees to take appropriate action to correct sanitation problems. If necessary, processing employees are retrained and corrective actions are recorded on Operational Sanitation form.

See [FSIS/USDA SSOP Example](#).

REFERENCES

#	REFERENCE	LINK
1	21CFR	http://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfcfr/CFRSearch.cfm
2	40CFR	http://www.ecfr.gov/cgi-bin/retrieveECFR?gp=&SID=217d3ee10bf7d30445751212ada807f6&n=40y27.0.1.1.1&r=PART&ty=HTML
3	EPA Exposure Factors Handbook	http://ofmpub.epa.gov/sor_internet/registry/termreg/searchandretrieve/glossariesandkeywordlists/search.do?details=&glossaryName=Exposure%20Factors%20Glossary
4	EPA Indoor Air Glossary	http://www.epa.gov/iaq/glossary.html
5	EPA Mold and Moisture Glossary	http://www.epa.gov/mold/glossary.html
6	EPA Pesticides Glossary	http://www.epa.gov/pesticides/glossary/
7	EPA Pesticide Registration Manual	http://www.epa.gov/opprd001/registrationmanual/intro.html
8	EPA Terms & Acronyms	http://iaspub.epa.gov/sor_internet/registry/termreg/searchandretrieve/termsandacronyms/search.do
9	FDA Food Code 2009	http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/ucm186464.htm
10	FDA Glossary for Managing Food Safety	http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm078052.htm
11	FFDCA Section 201	http://epw.senate.gov/FDA_001.pdf
12	FFDCA Section 402	http://www.gpo.gov/fdsys/pkg/USCODE-2010-title21/pdf/USCODE-2010-title21-chap9-subchapIV-sec342.pdf
13	FIFRA	http://www.epa.gov/pesticides/bluebook/FIFRA.pdf
14	GMA Industry Handbook for Safe Processing of Nuts	http://www.gmaonline.org/downloads/technical-guidance-and-tools/Industry_Handbook_for_Safe_Processing_of_Nuts_1st_Edition_22Feb10.pdf
15	ISSA Terms	http://www.maintex.com/page/issaterms
16	Principles of Food Plant Sanitation 5th Edition	http://firatozel.files.wordpress.com/2011/08/principles-of-food-sanitation.pdf
17	The SQF code, 7 th Edition	http://www.sqfi.com/wp-content/uploads/SQF-Code-Ed-7-Final-8-13-12.pdf#page=150
18	SQF Program Vocabulary	http://www.sqfi.com/wp-content/uploads/Program-Vocab.pdf
19		http://www.maintex.com/page/terms
20	UIUC-IPM Glossary	http://uiuc.libguides.com/content.php?pid=53025&sid=388768
21	USDA (AMS Guidelines)	http://www.ams.usda.gov/AMSV1.0/getfile?dDocName=STELPRDC5048589
22	USDA Glossary	http://origin-www.fsis.usda.gov/Help/glossary-A/index.asp



Grocery Manufacturers Association

