

Glossary of Terms

The SALSA Guidance also provides an explanation of Terms used in Issue 4 of the Standard.

<b>TERM</b>	<b>EXPLANATION</b>
<b>ATP or rapid test</b>	A swab test which uses ATP bioluminescence methods (adenosine triphosphate) to detect biological materials. An accurate system used for validating cleaning results. When the swab is connected to the handheld monitor, a read-out of results can be interpreted.
<b>Cleaning Swab tests</b>	Other in-house cleaning swab tests can be protein- or glucose-based. When the swab is returned to a test tube solution, the colour change will provide an indication of the presence of protein or glucose.  Microbiological testing is where swabs are taken by the business and sent to an external laboratory. The results will be tested to specifically indicate the presence of individual, or groups of, bacteria, viruses, moulds or yeasts.
<b>Calibration</b>	A set of operations, used under controlled conditions, which will check the accuracy of a range of equipment such as thermometers and weighing scales.
<b>Competency</b>	The ability to demonstrate that a task can be successfully undertaken in order to achieve the desired results.
<b>Contamination</b>	The presence or introduction of an unwanted substance such as physical, chemical, microbiological or allergen material in food or within the food premises.
<b>Cross Contamination</b>	The unwanted transfer of a contaminant from one food to another, or food to surface etc. either directly or indirectly.
<b>Control Measure</b>	Any action or activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
<b>Corrective Action</b>	The action taken to eliminate the cause of a detected non-compliance or deviation.
<b>Critical Control Point</b>	A step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.
<b>Critical Limit</b>	A measure that separates acceptability from unacceptability for the prevention, elimination or reduction of identified hazards, e.g. it may be specified that a chilled ready to eat product may be stored at a temperature between 1°C and 5°C.
<b>Disinfectant</b>	Chemical disinfectant – a product capable of reducing the levels of specific bacteria when applied to visibly clean surfaces at the specified dilution and for the recommended contact time. Chemical disinfectants must comply with BS EN 1276 and/or BS EN 13697.  Heat disinfecting – when heat, such as steam, is used to clean/visibly clean equipment or surfaces to reduce the level of bacteria.
<b>Hazard</b>	A biological, chemical, physical or allergenic agent found in food with the potential to cause an adverse effect to health.
<b>HACCP</b>	Hazard Analysis and Critical Control Point (system). A system that identifies, evaluates and controls hazards which are significant for food safety.
<b>High Care/ High Risk</b>	<b>High Care/High Risk food:</b> A chilled, ready to eat or heat product that is vulnerable to the growth of pathogens. <b>High Care/High Risk area:</b> A physically segregated area where controls and practices are aimed at preventing product contamination by pathogenic organisms.
<b>Incident</b>	An event which has resulted in the production or supply of unsafe, illegal or non-compliant product
<b>Low Risk</b>	<b>Low Risk food</b> – a food which is microbiologically safe for the consumer to eat without further preparation (e.g. a biscuit) or requires further preparation, such as cooking, by the consumer which will render it safe (e.g. raw meat).

	<b>Low Risk area:</b> A processing area where the processing of food presents a minimum risk of product contamination or is microbiologically safe, or where further preparation by the consumer will render it safe (e.g. cooking)
<b>Potable water</b>	Water which is safe to drink and meets legal requirements. This would normally be 'mains' water.
<b>Prerequisites</b>	The basic set of environmental and operating controls (or 'house rules') which control food hazards and are necessary for the production of safe food. Prerequisites provide the foundation for HACCP and the overall food safety management programme.
<b>Product Recall</b>	When customers are asked to return or dispose of a food product.
<b>Mass Balance</b>	A calculation which accounts for raw materials intake and the resultant finished quantity of a product. The calculation must also take into account all process waste and rework. This would usually form part of a traceability or costing exercise.
<b>Ready to eat</b>	Foodstuffs or ingredients that are intended to be eaten without the need for further cooking or processing e.g. smoked salmon, sandwiches, pies, desserts, salads, cheese etc.
<b>Ready to heat</b>	Foodstuffs or ingredients that are intended to be further heated or cooked before being eaten e.g. ready meals, black pudding, pies etc.
<b>Refresher training</b>	Refresher training is a short-term course aimed at reinforcing previously acquired knowledge and skills.
<b>Regular Review</b>	<b>Review:</b> an assessment of a set (of processes) within the food safety system with the intention of making changes if required.  The HACCP and/or systems review should be carried out whenever there is a change to any product or practice. Otherwise, reviews should be undertaken at least annually.
<b>Risk Analysis</b>	A process which analyses potential dangers to consumers. In SALSA, this will usually involve consideration of the chemical, physical, biological and allergen hazards associated with producing food.
<b>Risk Assessment</b>	The assessment of a process step where the likelihood of a hazard occurring and the severity of its effect on consumers is calculated to demonstrate the level of risk to be considered.
<b>Sanitiser</b>	A combined disinfectant and detergent in one product. For effective disinfection, they must be used twice, first to clean, then to disinfect. If used for disinfection the product must comply with BS EN 1276 and/or BS EN 13697.
<b>Segregation</b>	<b>Physical Segregation:</b> Where clean and dirty areas are separated by distance and/or barriers. Necessary for the processing or handling of High Care/High Risk products. <b>Time Segregation:</b> Where clean and dirty processes are carried out in the same area or using the same equipment but are not carried out at the same time. <b>Clean area:</b> an area or surface where any contaminants present on surfaces or equipment could carry over to the final product.
<b>Shall</b>	This is a <b>requirement to comply</b> with the contents of the clause.
<b>Should</b>	This is the <b>desired requirement to comply</b> with the contents of the clause.
<b>Traceability</b>	The <b>ability to trace and follow a product or ingredient</b> through all stages of receipt, production, processing and distribution.
<b>Validation</b>	Obtaining evidence that the elements of the HACCP plan are effective e.g. cleaning validation may include the use of ATP swab testing.
<b>Verification</b>	Obtaining evidence that the methods, procedures, tests, evaluations and monitoring have been fulfilled by checking e.g. cleaning verification can be evidenced by supervisor checks of actual cleaning, swab tests, monitoring records etc.