

## Glossary of definitions

This glossary is an alphabetical listing of all the definitions included in Standards 3.1.1, 3.2.2 and 3.2.3. The applicable standard is referenced in the brackets that follow each definition.

### **adequate supply of water**

potable water that is available at a volume, pressure and temperature that is adequate for the purposes for which the water is used. (Standard 3.2.3)

### **appropriate enforcement agency**

an enforcement agency prescribed by the regulations under the Act for the purposes of enforcement of the Act or similar purposes. (Standard 3.1.1)

### **authorised officer**

a person authorised or appointed under the Act or other legislation for the purposes of enforcement of the Act, or similar purposes, such as an 'authorised officer', 'environmental health officer' or 'inspector'. (Standard 3.1.1)

### **carrier of a food-borne disease**

does not include a person who is a carrier of *Staphylococcus aureus*. (Standard 3.2.2)

### **clean**

clean to touch and free of extraneous visible matter and objectionable odour. (Standard 3.1.1)

### **condition**

an infected skin lesion or discharges from the ear, nose or eye. (Standard 3.2.2)

### **contaminant**

any biological or chemical agent, foreign matter, or other substances that may compromise food safety or suitability. (Standard 3.1.1)

### **contamination**

the introduction or occurrence of a contaminant in food. (Standard 3.1.1)

### **environmental conditions**

conditions under which certain food may be required to be stored including temperature, humidity, lighting conditions and atmosphere. (Standard 3.2.2)

### **equipment**

a machine, instrument, apparatus, utensil or appliance, other than a single-use item, used or intended to be used in or in connection with food handling and includes any equipment used or intended to be used to clean food premises or equipment. (Standard 3.1.1)

**food-borne disease**

a disease that is likely to be transmitted through consumption of contaminated food. (Standard 3.2.2)

**food business**

a business, enterprise or activity (other than primary food production) that involves:

- (a) the handling of food intended for sale; or
- (b) the sale of food;

regardless of whether the business, enterprise or activity concerned is of a commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only. (Standard 3.1.1)

**food handler**

a person who directly engages in the handling of food, or who handles surfaces likely to come into contact with food, for a food business. (Standard 3.1.1)

**food handling operation**

any activity involving the handling of food. (Standard 3.1.1)

**food premises**

any premises including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be premises under the Food Act kept or used for the handling of food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling, but does not mean food vending machines or vehicles used only to transport food. (Standard 3.1.1)

**food safety program**

a program set out in a written document retained at the food premises of the food business, including records of compliance and other related action, that:

- (a) systematically identifies the potential hazards that may be reasonably expected to occur in all food handling operations of the food business;
- (b) identifies where, in a food handling operation, each hazard identified under paragraph (a) can be controlled and the means of control;
- (c) provides for the systematic monitoring of those controls;
- (d) provides for appropriate corrective action when that hazard, or each of those hazards, is found not to be under control;
- (e) provides for the regular review of the program by the food business to ensure its adequacy; and
- (f) provides for appropriate records to be made and kept by the food business demonstrating action taken in relation to, or in compliance with, the food safety program. (Standard 3.2.2)

**food safety standards**

standards contained in Chapter 3 of the *Australia New Zealand Food Standards Code*. (Standard 3.1.1)

**frozen**

does not include partly thawed. (Standard 3.2.2)

**handling of food**

includes the making, manufacturing, producing, collecting, extracting, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food. (Standard 3.1.1)

**hazard**

a biological, chemical or physical agent in, or condition of, food that has the potential to cause an adverse health effect in humans. (Standard 3.1.1)

**pests**

include birds, rodents, insects and arachnids. (Standard 3.1.1)

**potable water**

water that is acceptable for human consumption. (Standard 3.2.3)

**potentially hazardous food**

food that has to be kept at certain temperatures to minimise the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. (Standard 3.2.2)

**primary food production**

the growing, cultivation, picking, harvesting, collection or catching of food, and includes the following:

- (a) the transportation or delivery of food on, from or between the premises on which it was grown, cultivated, picked, harvested, collected or caught,
- (b) the packing, treating (for example, washing) or storing of food on the premises on which it was grown, cultivated, picked, harvested, collected or caught,
- (c) any other food production activity that is regulated by or under an Act prescribed by the regulations for the purposes of this definition.

However, primary food production does not include:

- (a) any process involving the substantial transformation of food (for example, manufacturing or canning), regardless of whether the process is carried out on the premises in which the food was grown, cultivated, picked, harvested, collected or caught; or
- (b) the sale or service of food directly to the public, or
- (c) any other food production activity prescribed by the regulations under the Act for the purposes of this definition. (Standard 3.1.1)

**process, in relation to food**

activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, thawing and washing, or a combination of these activities. (Standard 3.2.2)

**proprietor of a food business**

- (a) the person carrying on the food business, or
- (b) if that person cannot be identified — the person in charge of the food business. (Standard 3.1.1)

**ready-to-eat food**

food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts in the shell and whole, raw fruits and vegetables that are intended for hulling, peeling or washing by the consumer. (Standard 3.2.2)

**sanitise**

to apply heat or chemicals, heat and chemicals, or other processes, to a surface so that the number of micro-organisms on the surface is reduced to a level that:

- (a) does not compromise the safety of food with which it may come into contact; and
- (b) does not permit the transmission of infectious disease. (Standard 3.2.3)

**sell**

- (a) barter, offer or attempt to sell, or
- (b) receive for sale, or
- (c) have in possession for sale, or
- (d) display for sale, or
- (e) cause or permit to be sold or offered for sale, or
- (f) send, forward or deliver for sale, or
- (g) dispose of by any method for valuable consideration, or
- (h) dispose of to an agent for sale on consignment, or
- (i) provide under a contract of service, or
- (j) supply food as a meal or part of a meal to an employee, in accordance with a term of an award governing the employment of the employee or a term of the employee's contract of service, for consumption by the employee at the employee's place of work, or
- (k) dispose of by way of raffle, lottery or other game of chance, or
- (l) offer as a prize or reward, or
- (m) give away for the purpose of advertisement or in furtherance of trade or business, or
- (n) supply food under a contract (whether or not the contract is made with the consumer of the food), together with accommodation, service or entertainment, in consideration of an inclusive charge for the food supplied and the accommodation, service or entertainment, or
- (o) supply food (whether or not for consideration) in the course of providing services to patients or inmates in public institutions, where 'public institution' means 'public institution' as defined in the Act, if it is so defined; or
- (p) sell for the purpose of resale. (Standard 3.1.1)

**sewage**

includes the discharge from toilets, urinals, basins, showers, sinks and dishwashers, whether discharged through sewers or by other means. (Standard 3.2.3)

**single-use item**

an instrument, apparatus, utensil or other thing intended by the manufacturer to only be used once in connection with food handling, and includes disposable gloves. (Standard 3.1.1)

**symptom**

diarrhoea, vomiting, sore throat with fever, fever or jaundice. (Standard 3.2.2)

**temperature control**

maintaining food at a temperature of:

- (a) 5°C, or below if this is necessary to minimise the growth of infectious or toxigenic microorganisms in the food so that the microbiological safety of the food will not be adversely affected for the time the food is at that temperature; or
- (b) 60°C or above; or
- (c) another temperature — if the food business demonstrates that maintenance of the food at this temperature for the period of time for which it will be so maintained will not adversely affect the microbiological safety of the food. (Standard 3.2.2)