

# Food Glossary

<b>Bacteria</b>	Microscopic organisms some species may cause disease
<b>Building certification</b>	Approval of plans and subsequent structure
<b>Calibration</b>	A process which checks the accuracy of equipment
<b>Chilled food</b>	Food that is kept at a temperature between 1°C and 5°C
<b>Cleaning</b>	The removal of visible dirt, grease and other material
<b>Comply</b>	Act in accordance with requirements or conditions
<b>Conditions of licence</b>	Criteria a business must follow in order to comply with a licence
<b>Cooling</b>	A process where hot food cools to a temperature of 5°C or below within a six hour period
<b>Coving</b>	A covering of the intersection of walls with floors to allow for easy cleaning.
<b>Cross-contamination</b>	The transfer of germs from one item to another - may be through direct contact, leakage of juices, incorrect food handling, or equipment or work surfaces
<b>Determination of the application</b>	Decision to grant or refuse a licence application
<b>Duly-qualified individual or professional</b>	Someone with qualifications or demonstrated experience relevant to the specific certification required, eg manufacturer, installer, architect, engineer
<b>Environmental health officer</b>	A Council officer that conducts inspections at food businesses
<b>Existing premises</b>	Premises where a food activity has an existing licence
<b>Exposed</b>	Related to food display – not protected against any likely contamination from customers
<b>Food business</b>	A business, enterprise or activity that involves the handling of food for provision or sale
<b>Food poisoning</b>	An illness caused by consuming contaminated food - main symptoms include diarrhoea and/or vomiting
<b>Food manufacturer</b>	Making food by combining ingredients, significantly changing the condition or nature of food by any process, bottling or canning food
<b>Food Safety Program</b>	Caterers and private hospitals require a plan identifying possible food safety hazards, how they shall be monitored, managed, recorded and how the plan shall be regularly reviewed. Programs required from July 2007
<b>Food safety supervisors</b>	Duly qualified employees
<b>Food standards code</b>	Australia New Zealand Food Standards Code as defined in the Food Standards Australia New Zealand Act 1991 (Commonwealth)
<b>Food transport vehicle</b>	A vehicle, other than mobile premises used to transport food for a business that involves off-site catering

For more information, contact your local Council

<b>Hazard</b>	Biological - the presence of disease causing bacteria, moulds or viruses Chemical - pesticides, toxic metals and cleaning chemicals Physical - foreign matter such as glass, plastic and hair
<b>Health licence search</b>	A request for information (including outstanding compliance notices) on a licensed food premise
<b>Hot food</b>	Food that has an internal core temperature of 60°C
<b>Hot holding</b>	When an already hot food item is kept hot at 60°C or higher for a period of time
<b>Impervious</b>	Impermeable to water, moisture or grease
<b>Legislative or agreed time frames</b>	Time frames for processing application within legislation
<b>Licence</b>	Approval to operate a business
<b>Licence amendment</b>	Changes to details on the licence
<b>Licence renewal</b>	The extension of an existing food premise licence for a specified period
<b>Mechanical exhaust ventilation system</b>	A system that will effectively remove all fumes, vapours, steam or smoke (A system installed in accordance with Australian Standard AS 1668 part 2)
<b>Non-perishable food</b>	Food that does not need to be kept under temperature control
<b>Non-profit organisation</b>	Organisations claiming this exemption require a certificate from the Australian Taxation Office as proof of their "non-profit" status
<b>Off-site catering</b>	Serving potentially hazardous food at a place other than the principal place of business for the licensed food business
<b>On-site catering</b>	Preparing and serving potentially hazardous food to all consumers of the food at the premises from which the business is carried on, under an agreement whereby the food is: <ul style="list-style-type: none"><li>• of a predetermined type</li><li>• for a predetermined number of people</li><li>• served at a predetermined time</li><li>• for a predetermined cost</li></ul>
<b>Perishable food</b>	Food that needs to be stored under temperature control to prevent spoilage
<b>Potentially Hazardous Foods (PHFs)</b>	Potentially hazardous foods are foods that might contain food poisoning bacteria and are capable of supporting growth of these bacteria or formation of toxins to levels that are unsafe for consumers, if the foods are not stored at correct temperatures. Toxins are poisonous chemicals produced by some types of bacteria.  The following are examples of potentially hazardous foods: <ul style="list-style-type: none"><li>• raw and cooked meat or foods containing meat, such as casseroles, curries and lasagne;</li><li>• dairy products, for example, milk, custard and dairy based desserts;</li><li>• seafood (excluding live seafood);</li></ul>

- processed fruits and vegetables, for example, salads;
- cooked rice and pasta;
- foods containing eggs, beans, nuts or other protein rich foods, such as quiche and soy products;
- foods that contain these foods, such as sandwiches and rolls.

**Provisional licence**

An interim licence issued for a specific period of time prior to issuing of a food premise licence. Usually subject to conditions or restrictions

**Reheating**

A process where cold, cooked food is heated to at least 60°C within a two hour time period

**Sanitise**

A process that significantly reduces the number of micro-organisms present on a surface - usually achieved by the use chemical sanitisers or high temperatures

**Sectional elevations**

Plans showing a side on view of the walls of the premises, indicating the height of structures, benches, equipment and fixtures (including fixtures, fittings and equipment in cold rooms/freezer rooms if applicable)

**Sinks**

Washing basins for food preparation, cleaners, utensil and equipment washing or personal hand washing

**Site Plan**

Plan of the site showing the food premise location, waste storage, car parking, toilet facilities and adjacent land use

**Temperature control**

Maintaining food at 5° or below or 60° or above as necessary to minimise the growth of toxigenic micro-organisms

**Tenancy fit-out**

The internal layout of a food business

**Thawing**

A process where the temperature of frozen food rises causing the food to no longer be frozen

**Town planning clearance**

Approval for a business activity under the Council planning scheme

**Trade waste**

Trade waste is water-borne waste produced by an industry, business, trade or manufacturing process, but is not domestic sewage. Trade waste includes any waterborne waste that is transported away from where it is generated