



Common Terminology

In order to gain an increased knowledge and understanding of our inspection process, a clear understanding of the terminology which is used by the health inspector is a valuable tool for the food facility operator and their employees. The following is a list and definitions of the most commonly used terms. These terms will be used by the health inspector and may appear as part of the inspection report.

Approved Source – This is a producer, manufacturer, distributor, or food facility which is currently operating with an approved permit or license from a local or state agency.

California Retail Food Code (CALCODE) - This is the part of the California Health & Safety Code sections 113700-114437. It assigns the authority for retail food safety to Placer County Division of Environmental Health.

Critical Control Point (CCP) – A point, step, or procedure at which controls can be applied and a food safety hazard can be prevented, eliminated, or reduced to acceptable levels. An example of a CCP is the reheat temperature of 165 degrees F. Cooked foods that are cooled, then not reheated to at least 165 degrees Fahrenheit may pose an unacceptable risk of a food borne illness.

Microorganisms and the heat labile toxins that cause food borne illnesses are destroyed by the proper reheating. Heat stable toxins are not destroyed by this process. Another example of a CCP is the final cooking temperatures for raw animal foods. The following shall be heated to a minimum internal temperature of 145 degrees F or above for 15 seconds;

1. Raw shell eggs
2. Fish
3. Single pieces of meat, including beef, veal, lamb, pork, and game animals from approved sources.

The consequence of the loss of control of this CCP can result in a food borne illness.

Cross Contamination – The transfer of harmful microorganisms from one food or source of contamination to another food by means of a nonfood surface (equipment, utensils, hands, food to food, etc.).

Correction On-Site (COS) – Violations which have been identified, corrected, and verified prior to the completion of the inspection.

Food – A raw, cooked, or processed edible substance, ice, beverage, an ingredient used or intended for use or for sale in whole or in part for human consumption, and chewing gum. Ice used for temperature control must be of the same quality and approved source as ice used in drinks and or for consumption. Ice used to chill canned drinks can not be used for consumption.

Food Safety Risk Factors – Are those factors related to an employee's behaviors and preparation practices which have been identified as the leading contributing factors to food borne illness. For more detail please see the documents entitled "[Food Safety Risk Factors](#)".

Imminent Health Hazard – A significant threat or danger to health that is considered to exist when there is evidence sufficient

that a product, practice, circumstance, or event creates a situation that can cause food infection, food intoxication, disease transmission, vermin infestation, or hazardous condition that requires immediate correction or cessation of operation to prevent injury, illness, or death.

Major Violation – A violation that poses an imminent health hazard and may warrant immediate closure of the food facility, immediate correction, or restriction of food preparation activities. A reinspection may be required depending on the degree of risk and the success of the corrective measures. Some examples of Major Violations are;

1. Failure of the sewage disposal system serving the food facility.
2. Lack of a potable water supply or electricity.
3. Rodent/vermin infestation

Minor Violation – A violation that does not pose an imminent health hazard, but does warrant correction.

Out of Compliance (OUT) – An item that is found not to meet the minimum requirements for that item.

Person in Charge (PIC) – An individual present at a food facility that is responsible for the operation of the food facility.

Potentially Hazardous Food (PHF) - This is food that is capable of supporting rapid and progressive growth of microorganisms that may cause food borne illness. Examples of such foods are meat, poultry, seafood, eggs, dairy products, and cooked vegetables.

Rapid Cooling – Reduction of the internal temperature of PHF through the danger zone. The danger zone for PHF is between 135 degrees F and 41 degrees F. PHF shall be cooled rapidly from 135 degrees F to 70 degrees F within 2 hours and from 70 degrees F to 41 degrees F or below within 4 hours. Rapid cooling can be accomplished by one of the following means:

1. Placing the food in shallow pans before placing in cooling equipment.
2. Separating the food into smaller or thinner portion before placing in cooling equipment.
3. Using rapid cooling equipment.
4. Using containers that facilitate heat transfer.
5. Adding ice as an ingredient.
6. Using ice paddles.
7. Inserting appropriately designed containers in an ice bath and stirring frequently.
8. In accordance with a HACCP Plan.
9. Utilizing other effective means that have been approved by the enforcement agency.

Reheating – Potentially hazardous food that is cooked, cooled, and reheated for hot holding shall be reheated so that all parts of the food reach a temperature of at least 165 degrees F for 15 seconds. Foods that are not properly reheated increase the risk of food borne illness.

Sanitization – An application of cumulative heat or chemicals on cleaned food contact surfaces that are sufficient to yield a 99.999 percent reduction in disease causing microorganisms of public health significance.

Service Animal – An animal such as a guide dog, signal dog, or other animal individually trained to provide assistance to an individual with a disability.

Voluntary Condemnation & Destruction (VC&D) – A voluntary action taken by food facility operator to properly dispose of food suspected of being unsafe, contaminated, adulterated, or otherwise unacceptable for human consumption.