

TERMS AND DEFINITIONS

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Terms and definitions are based on those found in the FDA 2009 Food Code and the CIFOR Guidelines and have been converted to plain language.

Asymptomatic: When a person shows no evidence of disease or symptoms of illness.

Chain of Custody: A method of tracking evidence from the time it is collected until it is presented, with the goal of showing that it has not been tampered with while in custody. A chain of custody affidavit documents the evidence's collection, transportation, and storage. It is often in the form of written documentation clearly showing who had control of the evidence and that at no time did the evidence leave their possession.

Close Contacts: Family members, coworkers, associates, and other persons who are or have been exposed to persons with possible foodborne illness symptoms, confirmed foodborne infection, or virus.

Critical/Priority Violation: A provision of the applicable food laws, that if not followed, is more likely than other violations to contribute to food contamination, foodborne illness, or other environmental health hazard.

Food Establishment: An operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption, such as (1) a restaurant; satellite, or catered feeding location; catering operation if the operation provides food directly to a consumer or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution; or food bank; and (2) a business that relinquishes posses-

sion of food to a consumer directly, or indirectly, through a delivery service such as home delivery of grocery orders or restaurant take-out orders, or delivery service that is provided by common carriers.

Food Establishment Operator/Manager:

A person who manages the practice or business of making, transporting, holding, serving, or dispensing foods, such as in a restaurant or other food establishment.

Food Safety Professional: An individual who is trained and experienced in food safety, including food microbiology, quality assurance, and food regulation. Examples of food safety professionals include internal quality assurance personnel and consultants. Resources may be obtained by contacting Regulatory/Health Authorities, state or national restaurant and retail associations.

Highly Susceptible Population (HSP):

Regulatory definition for persons who are more likely than other people in the general population to experience foodborne disease because they are:

A. Immuno-compromised; preschool age children, or older adults;

AND

B. Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.

Industry: The entity engaged in the processing, preparing, preserving, distributing, holding and/or serving of foods and beverages.

Jaundice: A yellow discoloration of the skin, whites of the eyes, etc., due to an increase of bile pigments in the blood. This is often a sign of liver inflammation, which can arise from infection with hepatitis A or other infections and conditions.

Outbreak*: Two or more cases of a similar illness shown by an investigation to result from a common exposure, such as ingestion of a common food. An outbreak is a cluster with a clear association between cases, with or without a recognized common source or known disease agent. However, even single cases of certain rare and serious conditions, such as gastrointestinal anthrax, botulism, or cholera, are considered public health emergencies and should elicit an outbreak-like response.

Person-in-Charge: The individual present at a Food Establishment who is responsible for the operation at the time of inspection.

Potentially Hazardous Food (Time/Temperature Control for Safety Food): Food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation. Some examples are:

- A. An animal food that is raw or heat-treated;
- B. A plant food that is heat-treated or consists of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes or mixtures

of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; or

- C. Garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation.

Privacy Laws: Local, State and/or Federal laws designed to protect personal health information from public disclosure. An example may be the Health Insurance Portability and Accountability Act (HIPAA) Privacy Rule, enacted in 2003, which established regulations for the use and disclosure of Protected Health Information (PHI). PHI is any information which concerns health status, provision of health care, or payment for health care that can be linked to an individual. This is interpreted rather broadly and includes any part of an individual’s medical record or payment history.

Regulatory/Health Authority: The governmental agency responsible for matters of public health and/or regulatory jurisdiction over the food establishment. This may include the local and/or State Public Health Department, State Departments of Agriculture, Environmental Health or any other agencies with jurisdiction over food safety issues. It may also include the U.S. Food and Drug Administration (FDA), U.S.D.A Food Safety Inspection Service (FSIS), or the U.S. Centers for Disease Control and Prevention (CDC).

*Reference: *Council to Improve Foodborne Outbreak Response (CIFOR). Guidelines for Foodborne Disease Outbreak Response.* Atlanta: Council of State and Territorial Epidemiologists, 2009.

Note: Local and State public health officials may have a different definition of “Outbreak.”