

Annex 6 - glossary

Glossary of terms used in the guidance.

A

Approvable activity

A POAO-handling activity undertaken at an establishment which does not fall within any of the exemption criteria as laid out in the regulations. Approvable activities are applicable to products of animal origin (POAO) for which requirements are laid out in Annex III of Retained Regulation (EC) No. 853/2004 and Regulation (EC) No. 853/2004.

Approved establishment

An establishment that has been approved pursuant to Article 4 of Retained Regulation (EC) No 853/2044 and Regulation (EC) No 853/2004 for handling, preparing, and/or producing products of animal origin.

B

Bacterial count

Number of bacterial cells.

Burger

For the purpose of this guidance, a meat preparation consisting of minced beef and additional ingredients. In this guidance the term burger also covers patty, which is minced beef which has been formed into a burger shape to which less than 1% salt has been added.

C

Carcass

The body of an animal after slaughter and dressing.

Caterer or catering business

A food business directly preparing, cooking and supplying food to the final consumer such as restaurants, burger outlets and pubs.

Challenge testing

The deliberate addition of specific microorganisms to monitor their growth and/or survival in a product.

Competent Authority (CA)

Has the meaning as defined in Article 3(3) of Retained Regulation (EU) 2017/625 and Regulation (EU) 2017/625 to mean the Competent Authority responsible for the performance of official controls and of other official activities, in accordance with that Regulation and the rules referred to in Article 1(2)

Critical Control Point (CCP)

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.

Critical limit

A criterion which separates acceptability from unacceptability. Critical limits apply at Critical Control Points and could include the maximum or minimum temperatures required to eliminate a hazard and the time required to achieve this or could refer to the absence of contamination or damage.

E

Enforcement Authority

Has the meaning as defined by Regulation 2(1) The Food Safety and Hygiene (England) Regulations 2013, Food Hygiene (Wales) Regulations 2006 and Food Hygiene regulations (NI) 2006 to mean the authority which is responsible for executing and enforcing the Hygiene regulations, for example a local authority or the Food Standards Agency.

Escherichia coli (E. coli)

A type of bacteria common in human and animal intestines. Many forms of E. coli are harmless, however a few types can cause serious illness. Some types of E. coli may also be toxin-producing. Avoiding E. coli can be achieved by chilling and cooking food correctly, avoiding cross-contamination and maintaining good personal hygiene

F

Food business

Means any undertaking, whether for profit or not and whether public or private, carrying out any of the activities related to any stage of production, processing, and distribution of food.

Food business operator (FBO)

The natural or legal person responsible for ensuring that the requirements of food law are met within the food business under their control.

Food Safety Management System (FSMS)

A systematic approach to controlling food safety hazards within a food business to ensure that the food produced is safe to eat.

H

HACCP

A food safety management system that identifies, evaluates and controls hazards that are significant for food safety.

Hazard

A biological, chemical or physical or allergenic agent in food, or a condition of food, with the potential to cause an adverse health effect.

L

Less than thoroughly cooked beef burger

A cooked beef burger which has been sourced and cooked using the source control method.

Local authority (LA)

In England, a county council, a district council, a London borough council, or a parish council. In Wales, a county council, county borough council or community council. In Northern Ireland a district council.

Logarithmic reduction (log reduction)

For the purpose of this guidance, log reduction is a way of measuring the decrease in bacterial numbers following a method of processing such as a cooking procedure. A detailed explanation on how log reduction works is available in [Annex 2](#).

M

Meat preparation (MP)

Defined by Annex I of Retained Regulation (EC) No 853/2004 and Regulation (EC) No 853/2004 as fresh meat, including meat that has been reduced to fragments, which has had foodstuffs, seasonings or additives added to it, or fresh meat which has undergone processes insufficient to modify the internal muscle fibre structure of the meat and thus to eliminate the characteristics of fresh meat.

Minced meat (MM)

Defined by Annex I of Retained Regulation (EC) No. 853/2004 and Regulation (EC) No 853/2004 as boned meat that has been minced into fragments and contains less than 1% salt.

Monitoring

A pre-arranged programme of observations or measurements to determine if the requirements of the FSMS have been achieved or whether control measures at critical points are in danger of failing, which will determine the need to take corrective actions

P

Pathogen

Microorganism that is capable of causing infection.

Patty

For the purpose of this guidance, it is boned meat that has been minced or otherwise reduced into fragments, compressed and given a flat shape and contains less than 1% salt. When the term beef burger or burger is used in this guidance it would include patties.

Primary authority (PA) partnership

A local authority that has formed a partnership with a business or co-ordinator and is nominated by the Secretary of State to exercise certain functions through that partnership.

Probe thermometer

Thermometer designed to be inserted into food to test core/internal temperature.

R

Raw

A raw food is one which has not undergone any processing which would reduce the levels of micro-organisms but which would not be consumed in that state. Raw foods would normally be washed, cooked or treated in some other way prior to consumption to remove dangerous bacteria. Foods which have not undergone any processing but are consumed in that state are considered to be "ready to eat." Raw foods will include red meat, poultry meat and raw fish, whether or not they have been diced, cut or filleted. It would also include root vegetables and shellfish that have not been processed and are not consumed raw.

Rare

Product subjected to some cooking, but where part of the product will not reach a sufficient temperature or is not cooked for a sufficient time to cook the product to a six-log reduction in bacteria.

Ready to eat food

A ready to eat food is one which is intended to be consumed without any further treatment or processing which would eliminate or reduce pathogens or their toxins to an acceptable level. Examples of ready to eat foods include cooked, sliced meats; cheese; washed salads; sandwiches; coleslaw and dips.

Risk

The chance of somebody being harmed by a hazard, and how serious the harm could be.

S

Salmonella

A group of bacteria commonly found in human and animal intestines. It can cause food poisoning and is usually spread by inadequate cooking or cross contamination.

Sampling

The process of collecting a portion of product to be tested.

Sear and shave

The outside surfaces of whole muscle cuts of meat are briefly heated to a high temperature (seared), while leaving inner parts uncooked. The seared surfaces are then hygienically removed leaving the (raw) inner tissues to be used in the production of raw/rare products.

Slaughterhouse

An establishment used for slaughtering and dressing animals, the meat of which is intended for human consumption.

Sous vide

French term meaning “under vacuum.” This is low temperature cooking where the food is sealed in a gas impermeable bag under a vacuum. The food is then cooked in the bag (usually in a water bath) for a defined time at a defined temperature.

Steam surface treatment

Treatment applied to carcasses which involves the use of steam at a specific temperature for a minimum time period to reduce the potential microbial load on the surface.

Steam vacuum

The use of hot water or steam to loosen visible contamination from meat carcasses and destroy certain bacteria, followed by the application of a vacuum to remove contaminants.

STEC

Shiga toxin-producing Escherichia coli

T

Testing

The process of using biological or biochemical methods for the detection, identification or enumeration of microorganisms.

Thorough cooking

Cooking process where a burger is cooked to 70°C for two minutes, or an equivalent time/temperature combination.

V

Validation

Obtaining evidence that a control measure or combination of control measures, if properly implemented, is capable of controlling the hazard to a specified outcome. Revalidation may be required in case of changes.

Verification

The application of methods, procedures, tests and other evaluations, in addition to monitoring to determine compliance with the HACCP based procedures. Verification is conducted periodically to demonstrate that the HACCP system is working as planned.

Vulnerable groups

For the purpose of this guidance, these are the following population groups: children, the elderly, immunocompromised people and pregnant women.

W

Whole muscle cut of meat

A piece of meat which has not been minced, chopped, rolled, pierced, tenderized, or undergone any process or procedure which could allow surface microbial contaminants to enter the inner parts of the muscle tissue, where a surface cook would not inactivate them.