TLI
Food Safety Glossary

5S
is a workplace organization method that uses a list of five Japanese words: These have been translated as "Sort", "Set In order", "Shine", "Standardize" and "Sustain". The list describes how to organize a work space for efficiency and effectiveness by identifying and storing the items used, maintaining the area and items, and sustaining the new order.

5 Whys
is an iterative interrogative technique used to explore the cause-and-effect relationships underlying a particular problem. The primary goal of the technique is to determine the root cause of a defect or problem by repeating the question "Why?". Each answer forms the basis of the next question. The "5" in the name derives from an anecdotal observation on the number of iterations needed to resolve the problem.

21 CFR 117
Code of Federal Regulations; Chapter 21, Part 117 cGMP's. The US's core food safety regulation under the authority of the FDA.

Adulteration
To make imperfect by adding extraneous, improper, or inferior ingredients.

Allergen
A sustenance that triggers or sets off an allergic immune response in your body. In a sense your body sees the substance as foreign and begins to attack it as a foreign invader. "The Big 8". A hazardous ingredient. A stealth component. All allergens are proteins.

Allocations
refer to actual demand created by a sales order against a specific item. A Standard Allocation is an aggregate quantity of demand against a specific item in a specific facility. Standard Allocations do not specify that specific units will go to specific orders. A Firm Allocation or commitment is an allocation against specific units within a facility such as an allocation against a specific location, lot, or serial number. Standard Allocations simply show that there is actual demand while Firm or Hard Allocations reserve or hold the inventory for the specific order designated.

Ambient
dry space (all surroundings, no refrigeration)

Antiseptic
A substance that prevents the growth of bacteria and molds, specifically on or in the human body.

Bacteria
Microscopic, one-celled, living micro-organisms which multiply by splitting into two.

Bioterrorism Act (2002)
US Regulation that requires key components to protect the nation's food supply chain from acts of *intentional* contamination. Registration of FDA regulated food facilities was started under Section 305 of the Act. Facilities are required to renew their registration every even-numbered year during the period beginning Oct. 1 and ending Dec. 31

BRC
British Retail Consortium – A GFSI Scheme

CAPA
Corrective Action Preventive Action Program. The keystone of our Quality Program.

Carrier
A person who harbors, any may transmit pathogenic organisms without showing signs of illness.

CP
Control Point. A process to control a Food Safety hazard where loss of control does not lead to an unacceptable health risk.

CQP
Critical Quality Point. Quality is not Food Safety, although Quality can be impacted by poor Prerequisite and SOP's. CQP's have CL's, QP's do not.

CCP
Critical Control Point. Currently TWC has no CCP's. A CCP is more demanding than Control Point or Simple Control Point. CCP's have critical limits. The point at which a measure can be applied to control the hazard. If no CCP, it all comes down to the GDP's or the Prerequisite Programs.

CL
Critical Limit. The point at which the hazard is rendered safe. All CCP's have them. CP's do not.

Chemical Sensitivities
Foods or Food additives that elicit an abnormal physiological response.

Cleaning
The removal of soil, food residues, dirt, grease and other objectionable matter.

Contact Insecticide
A spray that kills by contacting the insect at the time of application: there are no long-lasting effects.

Contaminant
Any biological or chemical agent, foreign matter, or other substances not intentionally added to food which may compromise food safety or suitability.

Contamination
The occurrence of any objectionable matter in foods.

Continuous Improvement
A quality philosophy that assumes further improvements are always possible and that processes should be continuously reevaluated, and improvements implemented. CAPA and Root cause analysis is a model for a continuous improvement program.

Control Measure
Any action or activity that can be used to prevent, eliminate, or reduce a significant hazard. i.e. the controls within the prerequisite programs such as individual GDP's.

Core Competency
The main strength or strategic advantage of a business. A combination of pooled knowledge and technical capabilities that allow a business to be competitive in the marketplace. Core Competencies are functions that differentiate a company. TWC's CC are inventory accuracy and Food Safety program.

Correction
repair, rework, or adjustment and relates to the disposition of an existing nonconformity.

Corrective Action
the action taken to eliminate the causes of an existing nonconformity, defect or other undesirable situation to prevent recurrence.

Cycle Count
any process that verifies the correctness of inventory quantity data by counting portions of the inventory on an ongoing basis. Any process that uses regularly scheduled counts but does not count the entire facility's inventory in a single event.

Danger-zone of bacterial growth
The temperature range within which multiplication of pathogenic bacteria is possible (from 41degree to 140 degrees farienheight)

Dehydrate
To remove water

Detergent sanitizer
A chemical used to remove grease, dirt and food particles, also used to reduce the number of micro-organisms to a level that is safe, and which will not cause premature food spoilage.

Economically Motivated Adulteration (EMA)
Fraudulent, intentional substitution or addition of a substance in a product for the purpose of increasing the apparent value of the product or reducing the cost of its production, i.e., for economic gain.

Exit Criteria
Comprehension Verification.
Conditions that must be fulfilled in order for training or a process to be considered complete.

Fishbone Diagram
also called a cause and effect diagram or Ishikawa diagram, is a visualization tool for categorizing the potential causes of a problem in order to identify its root causes.

Food Authenticity
Is about ensuring that food offered for sale or sold is of the nature, substance and quality expected by the purchaser.

Food Business
Any businesses in the course of which commercial operations with respect to food or food source are carried out, like Taylor Logistics.

Food Fraud
illegal deception for economic gain using food including ingredients through finished goods. A collective term encompassing the deliberate and intentional substitution, addition, tampering or misrepresentation of food, food ingredients or food packaging, labeling, product information or false or misleading statements made about a product for economic gain that could impact consumer health.

Food Integrity
Can be seen as ensuring that food which is offered for sale or sold is not only safe and of the nature, substance and quality expected by the purchaser but also captures other aspects of food production, such as the way it has been sourced, procured and distributed and being honest about those elements to consumers.

Food-borne illness
An illness resulting from the consumption of the food contaminated by pathogenic micro-organisms (and /or toxins).

Food-handling
Any operation in the production, preparation, processing, packaging, storage, transport, distribution and sale of food.

Food Poisoning
A notifiable illness, usually with symptoms of acute diarrhea and /or vomiting caused by the consumption of contaminated or poisonous food. (A multiplication of bacteria usually occurs within food.)

Food Hygiene
All conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain.

FSMA
Food Safety Modernization Act- The Comprehensive Act of 2011 gives the FDA authority to recall and to withdraw registration. The fundamental aim of FSMA is to prevent and not just react to foodborne illness outbreaks.

FSSC 2200
Food Safety System Certification. One of 4 GFSI Schemes.

Gastroenteritis
An inflammation of the stomach and intestinal tract that normally results in diarrhea.

Germicide
An agent used for killing micro-organisms.

GFSI
Global Food Safety Initiative

GHS
Globally Harmonized System of Classification and Labeling of Chemicals.

Incubation (onset) period
The period between infection and the first signs of illness.

HACCP Plan
(Hazard Analysis of Critical Control Points) a scientific approach that identifies preventive controls in food production and distribution where unsafe and unsound conditions could occur.

HARPC
Hazard Analysis & Risk-Based Preventive Controls

Hazard
An agent or cause that is reasonably likely to cause illness, injury, or death or customer dissatisfaction in the absence of control. There are 3 types: biological, chemical, and physical.

Hygiene Immunity
The ability to resist an invading organism so that the body doesn't develop disease.

IFS
International Featured Standards. The German GFSI Scheme

Industrial Foods
Food Ingredients. Food that is inviting to food pests such as flour or cereal. Usually dry food. Sensitive Food. Vulnerable from a Food Defense perspective.

Insecticide/pesticide
A chemical used to kill pests.

Integrated Pest Management (IPM)
An effective and environmentally sensitive approach to pest management that relies on a combination of common sense practices. The information in combination with available pest control methods is used to manage pest damage by the most economical means and with the least possible hazard to people, food product, and the environment.

Listeria
a cold loving deadly bacteria that can be spread through food. Listeria can cause miscarriage and meningitis.

Mitigation
Intended to reduce the consequence of the event. (see prevention)

Opportunistic Count
occurs when an associate is asked to confirm how much inventory is left at a location where he or she is already working.

Packaging
converting finished product into a new SKU. Could be a display pallet. We do not use the term repack or repackaging.

Pareto Principle states that a small # of causes are responsible for a large number of effects. (Ex. A small number of order fillers are responsible for a large number of mistakes). The 80/20 Rule. Separating the vital few from the trivial many. One of our quality tools.

Pathogen
Disease- producing organism.
PDCA- (plan-do-check-act, sometimes seen as plan-do-check-adjust) is a repetitive four-stage model for continuous improvement (CI) in business process management.

Permeable
to pass through or to penetrate. An example of this would be bagged product or PHF, Potentially Hazardous Packaging.

Pest
any objectionable or noxious animals or insects including but not limited to birds, rodents, flies, and larvae.

Pheromone
A chemical secreted by an animal usually an insect that influences the behavior, development, or physiology of others of the same species, and often functions as an attractant of the opposite sex.

Prevention
Intended to reduce or eliminate the likelihood of the event occurring.

Preventive Action
action taken to eliminate the cause of a potential nonconformity, defect, or other undesirable situation in order to prevent occurrence.

Preventive Controls
Risk-based, reasonably appropriate procedures, practices, and processes that one would employ to significantly minimize or prevent the hazards identified under the hazard analysis that are consistent with the current scientific understanding of safe food manufacturing, processing, packing, or holding at the time of the analysis.

Quality Assurance
QA is process and system oriented and focused on defect prevention. QA resides within the direction and focus of management.

Quality Control
QC is product or service oriented and focused on defect identification. QC is the responsibility of the people preforming the activity. Order Checking is QC. QC is similar to Verification.

Recoup
processing TWC damage, both internal (our damage) and external (incoming damage)

Redo
a process that did not work the first time and had to be done over again. Our Food Quality Objective "Is doing it right the first time"

Residual insecticide
A long lasting insecticide applied in such a way that remains active for a considerable period of time. (unlike a contact insecticide) Some insecticides will leave a residue that will continue to kill insects for several weeks or perhaps even longer. Because of this long-lasting effect, the EPA places certain restrictions on the use of residual insecticides.

Risk
Likelihood + Severity (Consequences of exposure) an uncertainty of an outcome that is assessed in terms of likelihood and consequence.

Risk analysis
is a process consisting of three components: risk assessment, risk management and risk communication.

Risk assessment
is a scientifically-based process consisting of hazard identification, hazard characterization, exposure assessment, and risk characterization.

Reportable Food
is that for which there is a reasonable probability that the use of, or exposure to, such article of food will cause serious adverse health consequences or death to humans or animals.

Reportable Food Registry
Federal Law requires a responsible party to file a reportable food report electronically at https://www.safetyreporting.hhs.gov within 24 hours of determining that the use of, or exposure to, an FDA-regulated food (other than infant formula and dietary supplements) will cause serious health consequences or death to humans or animals.

Rework
implies open or exposed product. TWC currently preforms no rework. A hi-risk process.

Root Cause
The ultimate source of an effect rather than the symptom. The root, not the weed. Could be multiple causes.

Root Cause Analysis
the process of evaluating, assigning, and measuring root causes rather than symptoms.

SAHCODHA
serious adverse health consequences or death to humans or animals

Salmonella
an organism which can cause serious and sometimes fatal infections in young children, frail or elderly people, and others with weakened immune systems. Healthy persons infected with Salmonella often experience fever, diarrhea (which may be bloody), nausea, vomiting and abdominal pain.

Sanitary
Free of disease causing organisms

Sensitive Foods
Readily affected or vulnerable to temperature or pest activity.

SQF
Safe Quality Food

Spores
A resistant resting-place of bacteria protecting them against adverse conditions, such as high temperature.

Statistical process control
(SPC) is a method of quality control which employs statistical methods to monitor and control a process. This helps to ensure that the process operates efficiently, producing more specification-conforming products with less waste. SPC can be applied to any process where the "conforming product" output can be measured.

Stock Recovery
Used to recover product that has not been placed in retail distribution channels but is still under the BCO's direct control from which the company can assure there will be no forward distribution.

Stock Rotation
A control system which ensures food products are stored and removed from storage in a manner that prevents deterioration, obsolescence, and contamination. Ingredients, packaging supplies and other materials are rotated according to customer/consignee requested rotation. Our WMS handles all verifiable methods including First-In, First-Out (FIFO) basis or other verifiable methods (such as First Expired, First-Out (FEFO) to ensure stock rotation. Strict FIFO leads to poor rotation. Monitored by Cycle Counts. FEFO is our default protocol.

TCS Foods
Time/Temperature Control for Safety Foods

Toxins
Poisons produced by pathogens.

Threat
The cause of an unwanted event that includes generally known variables or attributes of the source of the negative consequence.

Validation
(Effectiveness) Was it designed right? Were the right controls put in place? We validate on the front end of the process. We design Quality and safety into the process. Does it follow the law?

Verification
Did you do it? Part of Validation. But Validation is not part of Verification (because Validation always come first.) We use Verification to confirm compliance. We verify on the backend of the process. Cycle counts are verification as are checking the checker. Think Verification schedules.

Vertical Harmony
It is acceptable to store food products in nested packaging (air-tight, non-permeable, moisture-vapor barrier packaging) above products in racks with different allergen profiles in permeable packaging but not below.

Vulnerability
a weakness or flaw that creates opportunities for undesirable events related to the system (system design)

Water activity
A measure of the water in food available to aid in bacteria growth.

Wholesome food
Sound food, fit for human consumption.

Withdrawal
The voluntary removal or correction of a product in the marketplace that involves a minor infraction that does not warrant legal action. Compared to a Recall. Done for Food Quality issues, not for Food Safety.

Zero Confirmation
occurs when the system shows an order picker has picked the last item in a slot and asks the picker for a simple yes or no confirmation. An Opportunistic Count that reduces overhead and improves asset utilization by allowing workers to conduct counts on the spot instead of making a separate trip.