

Resources

Food Processing Authorities/Services

- <http://www.afdo.org/foodprocessing>
- http://productcenter.msu.edu/venture_development_services/label_design_nutrition_labeling

Food testing labs

- <http://www.summitlaboratory.com/contact-us/>
- <http://www.bioresearchsol.com/>
- <http://www.michfpa.org/suppliers>

HACCP Assistance

- <http://glfoodprotect.com/haccp-training/>
- http://michiganfoodsafety.com/docs/HACCP_Plan_Basics.pdf

Standard Operating Procedures SOP's

General SOP's guidance

- <http://www.michigan.gov/mdardplanreview>

You may download the state approved SOP builder for assistant

- <http://www.michigan.gov/mdard/>

Terminology Guide

Acid food

- foods that have a natural pH of 4.6 or less

Acidified Foods

- means low-acid foods to which acid(s) or acid food(s) are added, they have higher water activity (A_w) than 0.85 and have a finished equilibrium pH of 4.6 or below

Low Acid Food

- any foods, other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity (A_w) greater than 0.85. Tomatoes and tomato products having a finished equilibrium pH less than 4.7 are not classed as low-acid foods

Bottling

- see canning

Canning

- placing food in an air tight container to make food shelf stable (jars, bottles, cans, pouches)

Ceviche

- fish and shell fish marinated in lime juice and spices
- non-cooking method of preparing seafood by acidification; Journal of Food Protection, Vol. 71, No. 6, 2008, Pages 1287-1308

Charcuterie

- sausages, hams, pates, and other cooked or processed meat foods

Cook Chill (see ROP)

- cooked food is hot filled into impermeable bags which have the air expelled and are then sealed or crimped closed. The bagged food is rapidly chilled and refrigerated at temperatures that inhibit the growth of psychotropic pathogens

Curing

- meat and poultry are cured by the addition of salt alone or in combination with one or more ingredients such as sodium nitrate, sugar, curing accelerators, and spices.

These are used for partial preservation, flavoring, color enhancement, tenderizing and improving yield of meat. The process may include dry curing, immersion curing, direct addition or injection of the curing ingredients

Fermentation (Kombucha/ Sauerkraut / Kimchi / Yogurts)

- the use of yeast and or/bacteria, naturally occurring or added, to convert sugars into acid, gasses or alcohol

Hermetically Sealed-Container

- a container that is designed and intended to be secure against the entry of the microorganisms and in the case of low acid canned foods, to maintain the commercial sterility of its contents after processing

Highly Susceptible Population

- Persons who are more likely than other people in the general population to experience foodborne disease because they are:
 - Immunocompromised; pre-school age children, or older adults
 - Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as child or adult day care center, kidney dialysis

Infused beverages

- to allow something (i.e. fruits vegetables) to stay in liquid in order to flavor the liquid

Non-Continuous Cooking

- the cooking of the food in a food establishment using a process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service
- “non-continuous cooking” does not include cooking procedures that only involve temporarily interrupting or slowing an otherwise continuous process

Pasteurization

- a heat process that will kill or inactivate bacteria and other harmful microorganisms likely to be in time/temperature control for safety foods

Terminology Guide

Perishable

- foods that are likely to spoil, decay or become unsafe to consume if not kept refrigerated at 41°F (4.4°C) or below frozen at 0°F (-17.8°C or below)
- any food that the manufacturer, packer or retailer, in conjunction with the department, determines to have a significant risk of spoilage, loss of value or loss of palatability within 90 days of the date of packaging

Pickling

- the process of preserving or flavoring fish, meat or vegetable using liquid, usually prepared with salt or vinegar
- immediate use (up to 7 days)
- salt brine (beyond 7 days)

Preservations

- the process of treating and handling food to stop or slow down spoilage (loss of quality, edibility or nutritional value) and thus allow for longer storage

ROP: Reduced Oxygen Package

- the reduction of the amount of oxygen in a package by removing oxygen; displacing oxygen and replacing it with another gas or combination of gases; or otherwise controlling the oxygen content to a level below that normally found in the atmosphere (approximately 21%)
- includes: vacuum packaging; modified atmosphere packaging; controlled atmosphere packaging; cook chill packaging; sous vide packaging

Shelf Stable

- products that do not spoil under ordinary unrefrigerated temperature and humidity conditions, if the package integrity is maintained. These products are free of microorganisms capable of growing in or on the product at unrefrigerated conditions (over 50°F) at which the product is intended to be held during distribution and storage.

Smoking

- hot smoke: slowly cooking food indirectly over a fire, can be done using a “smoker” which is a cooker specifically designed for the purpose
- cold smoke: application of cool smoke to a food for culinary effect

Sous Vide

- raw or partially cooked food is placed in a vacuum packaged or an impermeable bag, cooked in the bag, rapidly chilled and refrigerated at temperatures that inhibit the growth of pathogens

TCS (Time/Temperature Control for Food Safety)

- a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation
- includes: (a) an animal food that is raw or heat-treated; 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 that they are unable to support pathogenic microorganism growth or toxin formation, or garlic-in-oil mixtures that are not modified in a way so that they are unable to support pathogenic microorganism growth of toxin formation

Thermally processed

- CFR113 commercial technique used to sterilize food through the use of high temperatures

Variance

- a written document issued by the regulatory authority that authorizes a modification or waiver of one or more requirements of this Code, if in the opinion of the regulatory authority, a health hazard or nuisance will not result from the medication or waiver
- salt brine (beyond 7 days)