

FOOD SAFETY 101

A Glossary of Common Food Safety Terms and Acronyms



Food safety is filled with complex requirements that can be made even more difficult by the numerous industry terms and acronyms. To make it easier to understand the language of food safety, use this glossary to clear up any confusion.

Common Food Safety Acronyms

- **AIB** – American Institute of Baking
- **Allergen** – A food that causes a severe allergic reaction
- **BRCGS** – Brand Reputation through Compliance Global Standard, which is a GFSI audit
- **CB** – Certification Body
- **CCP** – Critical Control Point is used in HACCP or food safety plans to control a hazard
- **FDA** – Food & Drug Administration
- **Foodborne illness** – An illness associated with the consumption of contaminated food
- **Foreign Material** – Physical objects that should not be in a product
- **FSMA** – Food Safety Modernization Act is a law to protect the public by preventing illness through preventive controls across the food supply chain (this includes U.S. food facilities, as well as food products entering the United States from other countries)
- **FSNS** – Food Safety Net Services
- **FSSC 22000** – Food Safety Certification Scheme
- **FSVP** – Foreign Supplier Verification Program requires importers to verify that their foreign suppliers of food for human and animal consumption meet applicable FDA safety standards
- **FSP** – Food Safety Plan encompasses the primary documents within a preventive controls food safety system, offering a systematic approach to identifying and mitigating food safety hazards. It encompasses written protocols ensuring food safety throughout various stages such as manufacturing, processing, packing, and holding.
- **GDP** – Good Distribution Practices is a non-certification audit for distributors/warehouses
- **GFSI** – Global Food Safety Initiative is a Coalition of Action from The Consumer Goods Forum (CGF), bringing together 44 retailers and manufacturers from across the CGF membership and an extended food safety community to oversee food safety standards for businesses and help provide access to safe food for people everywhere
- **Global G.A.P.** – Good Agricultural Practices
- **GMP** – Good Manufacturing Practices or cGMP (Current Good Manufacturing Practices) are a system of principles and procedures that ensure products are consistently produced and controlled to quality standards
- **HACCP** – Hazard Analysis Critical Control Points is a systematic method for managing food safety that is used to prevent biological, chemical, and physical hazards from entering into food production processes, from raw material production to consumption



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Common Food Safety Terms and Acronyms (cont.)

- **HARPC** - Hazard Analysis and Risk-based Preventive Controls (now called Food Safety Plan)
- **IFS** – International Featured Standards
- **NSF** – National Standards Foundation
- **PC** – Preventive Control is a control that prevents a hazard such as baking
- **Sanitize** – To adequately treat food-contact surfaces by a process that is effective in destroying or reducing the number of undesirable microorganisms without adversely affecting the product or its safety for the consumer
- **SCS** – Scientific Certification Services
- **SOP** – Standard Operating Procedure
- **SQF** – Safe Quality Food
- **SSOP** – Sanitation Standard Operating Procedure
- **Traceability** – Part of FSMA section 204, which instructs the FDA to develop additional recordkeeping requirements for certain foods to help establish clear tracing of a food product's source when needed to address food safety risks
- **USDA** – United States Department of Agriculture



Keep Your Facility in Compliance with Complex Food Safety Requirements

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