

Glossary of Terms

TERMS, DEFINITIONS, AND ABBREVIATIONS

Algae: a simple nonflowering plant of a large group that includes the seaweeds and many of their single-celled forms.

Animal-source food: livestock (meat, milk, eggs) and fish. Sources of micronutrients and high quality proteins.

Anticonvulsant: a medication used to control (i.e. prevent) seizures (convulsions) or stop an ongoing series of seizures.

ASTDR: Agency for Toxic Substances and Disease Registry

Bacterium (*bacteria, pl.*): any of a domain (Bacteria) of prokaryotic round, spiral, or rod-shaped single-celled microorganisms that may lack cell walls or, if they have cell walls, are gram-positive or gram-negative, and that are often aggregated into colonies or motile by means of flagella.

CDC: U.S. Centers for Disease Control and Prevention

Contagious: (for a disease) spread from a sick to a well person or animal.

Dinoflagellates: a single-celled organism with two flagella, occurring in large numbers in marine plankton and also found in fresh water. Some produce toxins that can accumulate in shellfish, resulting in poisoning when eaten.

Endemic: present in a community at all times.

EPA: Environmental Protection Agency

Exposure: being subjected to something that may have a harmful effect.

FAO: Food and Agriculture Organization of the United Nations

FDA: U.S. Food and Drugs Administration

Fermentation of milk: after fresh milk is boiled, a small amount of previously fermented milk is added. The mixture is held at ambient temperature in a gourd or plastic container until thickened and soured. The acidity of this food product can limit the growth of harmful bacteria in the food.

Food safety hazards: the Codex Alimentarius Commission defines a hazard as a biological, chemical, or physical agent in food, or as a condition of food, that has the potential to cause an adverse health effect. Therefore, food safety hazards can be classified into three categories: physical, chemical, or biological.

Food safety risk: an estimate of the probability of adverse health effects and their severity in a population that has been exposed to hazards in food.

Foodborne outbreak: an incident in which two or more persons experience a similar illness after ingestion of a common food, and epidemiologic analysis implicates the food as the source of the illness.

Fungi: any of a diverse group of eukaryotic single-celled or multinucleate organisms that live by decomposing and absorbing the organic material in which they grow. Examples include mushrooms, molds, mildews, smuts, rusts, and yeasts.

Gangrene: localized death and decomposition of body tissue, resulting from either obstructed circulation or bacterial infection.

HACCP: Hazard Analysis and Critical Control Points; this risk-based methodology assessed potential hazards to identify the key control points that could be monitored and for which remedial action would reduce the health risks.

IARC: International Agency for Research on Cancer

Incubation period: the period between exposure to an infection and the appearance of the first symptoms.

Infection: invasion and multiplication of micro-organisms in the body's tissues, which may or may not cause disease.

JMPR: Joint Food and Agriculture Organization/World Health Organization Meeting on Pesticide Residues

Mannitol: a sugar alcohol widely present in plants and fungi.

Nephropathy: kidney disease or damage.

Pathogenicity: refers to the ability of an organism to cause disease (ie, harm the host). This ability represents a genetic component of the pathogen, and the overt damage done to the host is a property of the host-pathogen interactions.

Pathotypes: any of a group of organisms (of the same species) that have the same pathogenicity on a specified host.

PPB: parts per billion

Risk analysis: comprises three components: (1) risk assessment (method to identify and characterize a hazard and determine the level of exposure needed to cause disease, plus the level of exposure likely to be experienced by those exposed to the hazard); (2) risk management (assessment and implementation or remedial action); and (3) risk communication.

STEC: Shiga toxin producing E. coli

Ubiquitous: present, appearing, or found everywhere.

Virus: a microorganism that is smaller than a bacterium and must invade living cells and use their chemical machinery to keep itself alive, to grow, and to replicate itself.

Wet or informal market: a domestic market that is unlicensed and not formally regulated, where traditional processing, products, and retail prices prevail. More than 80 percent of food in developing countries is believed to be sold in informal markets.

VTEC: Verocytotoxin producing E. coli

WHO: World Health Organization

Zoonosis: transmission of an infectious agent from animals to humans (and the reverse).