
Global Certificate Course in Public Health and Sanitation on Cruise Ships

Food Safety and Hygiene Practices

Food Safety and Hygiene Practices in Public Health and Sanitation on Cruise Ships Glossary

A

Acronym

- Definition: An abbreviation formed from the initial components in a phrase or a word.
- Related Terms: Initialism, abbreviation
- Example: CDC (Centers for Disease Control and Prevention)

B

Bacteria

- Definition: Microscopic organisms that can cause foodborne illnesses if consumed.
- Related Terms: Pathogens, microorganisms
- Example: Salmonella, E. coli

C

Chemical Hazard

- Definition: Any chemical substance that can cause harm if not properly handled or ingested.
- Related Terms: Hazardous chemicals, toxic substances
- Example: Cleaning agents, pesticides

D

Disinfection

- Definition: The process of killing or inactivating microorganisms on surfaces to prevent the spread of infection.
- Related Terms: Sanitization, sterilization
- Example: Using bleach to disinfect food preparation surfaces

E

Employee Health

- Definition: The state of well-being of individuals working in a food service establishment to prevent the spread of foodborne illnesses.
- Related Terms: Occupational health, wellness programs
- Example: Regular health screenings for food handlers

F

Food Handler

- Definition: A person who works with food in any capacity, including preparation, serving, or storage.
- Related Terms: Cook, chef, server
- Example: Kitchen staff, waiters

G

Good Manufacturing Practices (GMP)

- Definition: Guidelines and practices that ensure the quality and safety of food products during production.
- Related Terms: Quality control, food safety standards
- Example: Proper storage of raw ingredients in a food processing plant

H

HACCP (Hazard Analysis and Critical Control Points)

- Definition: A systematic approach to identifying and preventing food safety hazards in the production process.
- Related Terms: Risk assessment, food safety management
- Example: Monitoring temperatures during cooking to prevent bacterial growth

I

Illness Reporting

- Definition: The process of reporting any cases of foodborne illness to the appropriate authorities for investigation.
- Related Terms: Outbreak investigation, epidemiology
- Example: Notifying the CDC of a suspected norovirus outbreak on a cruise ship

J

Just-in-Time Inventory

- Definition: A method of inventory management where goods are ordered and received only as needed for production or sales.
- Related Terms: Inventory control, supply chain management
- Example: Ordering fresh produce daily to minimize waste

K

Kitchen Sanitation

- Definition: The practice of maintaining cleanliness and hygiene in a food preparation area to prevent contamination.
- Related Terms: Food safety practices, cleaning protocols
- Example: Regularly washing and sanitizing cutting boards and utensils

L

Liquid Waste Management

- Definition: The process of collecting, treating, and disposing of liquid waste generated in a food service establishment.
- Related Terms: Wastewater treatment, sewage disposal
- Example: Properly disposing of grease and oil to prevent clogging of drainage systems

M

Microbiological Hazard

- Definition: Any microorganism that can cause illness or contamination of food products.

- Related Terms: Pathogens, bacteria
- Example: Norovirus, Listeria

N

No-Contact Thermometers

- Definition: Thermometers that can measure temperature without touching the surface being measured.
- Related Terms: Infrared thermometers, non-invasive thermometers
- Example: Using a no-contact thermometer to check the temperature of food without piercing it

O

Outbreak Investigation

- Definition: The process of identifying the source and spread of a foodborne illness within a population.
- Related Terms: Epidemiology, contact tracing
- Example: Interviewing affected individuals to determine where they ate before getting sick

P

Personal Hygiene

- Definition: Practices that promote cleanliness and prevent the spread of pathogens through proper handwashing and grooming.
- Related Terms: Hand hygiene, sanitation
- Example: Washing hands before and after handling food

Q

Quality Control

- Definition: Processes and procedures used to ensure that food products meet specific standards of safety and quality.
- Related Terms: Inspection, testing
- Example: Checking the temperature of cooked meat to ensure it is properly done

R

Refrigeration

- Definition: The process of cooling and storing food items at low temperatures to prevent spoilage and bacterial growth.
- Related Terms: Cold storage, chilling
- Example: Storing perishable items in a refrigerator at 40°F or below

S

Safe Food Handling

- Definition: Practices that prevent foodborne illness by properly storing, cooking, and serving food.
- Related Terms: Food safety, cross-contamination
- Example: Using separate cutting boards for raw meat and produce

T

Temperature Control

- Definition: Monitoring and maintaining the temperature of food items to prevent bacterial growth and spoilage.
- Related Terms: Thermometers, cold chain management
- Example: Keeping hot foods hot (above 140°F) and cold foods cold (below 40°F)

U

Utensil Sanitization

- Definition: Cleaning and disinfecting kitchen tools and equipment to prevent the spread of pathogens.
- Related Terms: Dishwashing, sterilization
- Example: Soaking knives and cutting boards in a bleach solution after each use

V

Vector Control

- Definition: Measures taken to prevent the transmission of diseases through insects or rodents.
- Related Terms: Pest control, insecticides
- Example: Placing traps and bait stations to control cockroach infestations

W

Water Quality Testing

- Definition: The process of analyzing water samples for contaminants and pathogens to ensure safe drinking water.
- Related Terms: Water purification, microbial testing
- Example: Testing water from onboard tanks for E. coli and coliform bacteria

X

Xenobiotics

- Definition: Chemical substances that are foreign to the body and can be harmful if ingested.
- Related Terms: Toxic compounds, pollutants
- Example: Pesticides, heavy metals

Y

Yersinia enterocolitica

- Definition: A bacterium that can cause food poisoning when ingested through contaminated food or water.
- Related Terms: Foodborne illness, gastroenteritis
- Example: Outbreaks of Yersinia enterocolitica linked to raw or undercooked pork

Z

Zoonotic Disease

- Definition: Diseases that can be transmitted from animals to humans through direct contact or contaminated food.
- Related Terms: Animal-borne diseases, zoonoses
- Example: Salmonella infection from handling reptiles or poultry without proper handwashing.