



## Stearns County Food Safety Glossary

**Contaminate:** To make something impure, especially by adding something that could cause illness.

**Cross-Contamination:** Physical movement or transfer of harmful microorganisms from one person, object or place to another.

**Foodborne illness:** Illness caused by eating or drinking contaminated food or beverages. Most foodborne illnesses are caused by bacteria, viruses and parasites. Some illnesses may be caused by chemical poisons.

**NSF (National Safety Foundation):** A public health and environmental organization that certifies safety of products such as kitchen equipment, and provides standards development testing, auditing, education and risk management services for public health and the environment. Other commercially acceptable microwaves under the Minnesota Food Code include ETL (the European equivalent of NSF) and UL(san) Underwriters Laboratory sanitation listing.

**Pathogen:** A microorganism that can cause illness.

**Potentially hazardous foods:** This includes raw or cooked foods of animal origin such as meat, poultry, fish, and eggs. Also includes cooked food of plant origin, such as cooked rice, cooked potatoes, and cooked noodles. And includes raw seed sprouts, cut melons (including watermelon, cantaloupe, and honeydew) and garlic and oil mixtures.

**Utensil:** Fork, spoon, spatula, knife or other tool used for handling food.

**Sanitize:** To reduce the amount of microorganisms (germs) that could cause illness to a safe level.