

<b>Bacteria</b>	Very small living things that cannot be seen by the human eye, can cause food to become unsafe to eat, and may cause disease
<b>Building certification</b>	Approval of plans and subsequent structure
<b>Calibration</b>	A process which checks the accuracy of equipment
<b>Chilled food</b>	Food that is kept at a temperature between 1°C and 5°C
<b>Cleaning</b>	The removal of visible dirt, grease and other material
<b>Comply</b>	Premises, facilities, actions or behaviours required to be operating as per an issued licence
<b>Cooling</b>	A process where hot food cools to a temperature of 5°C or below within a four hour period
<b>Coving</b>	A covering of the intersection of walls with floors to allow for easy cleaning.
<b>Cross-contamination</b>	The transfer of germs from one item to another - may be through direct contact, leakage of juices, incorrect food handling, or equipment or work surfaces
<b>Duly-qualified individual or professional</b>	Someone with qualifications or demonstrated experience relevant to the specific certification required, e.g. manufacturer, installer, architect, engineer
<b>Environmental health officers</b>	An environmental health officer (EHO) is an officer of Council who monitors environmental and public health within a community by identifying, preventing and remedying health and environmental related hazards and risks
<b>Exposed</b>	Related to food display – not protected against any likely contamination from customers
<b>Food business</b>	A business, enterprise or activity that involves the handling of food for provision or sale
<b>Food poisoning</b>	An illness caused by consuming contaminated food - main symptoms include diarrhoea and/or vomiting
<b>Food manufacturer</b>	Making food by combining ingredients, significantly changing the condition or nature of food by any process, bottling or canning food
<b>Food safety supervisors</b>	Duly qualified employees
<b>Food standards code</b>	Australia New Zealand Food Standards Code as defined in the Food Standards Australia New Zealand Act 1991 (Commonwealth)
<b>Food transport vehicle</b>	A vehicle, other than mobile premises used to transport food for a business that involves off-site catering
<b>Hazard</b>	Biological - the presence of disease causing bacteria, moulds or viruses Chemical - pesticides, toxic metals and cleaning chemicals Physical - foreign matter such as glass, plastic and hair
<b>Health search</b>	A request for information (including outstanding compliance notices) on a food premises.
<b>High-risk foods</b>	Foods likely to cause food poisoning if not stored, prepared or cooked properly e.g. Meat products, raw meat, poultry, seafood, dairy products and egg - based products
<b>Hot food</b>	Food that has an internal core temperature of 60°C
<b>Hot holding</b>	When an already hot food item is kept hot at 60°C or higher for a period of time
<b>Impervious</b>	Impermeable to water, moisture or grease

<b>Legislative or agreed time frames</b>	Time frames for processing application within Legislation
<b>Mechanical exhaust ventilation system</b>	A system that will effectively remove all fumes, vapours, steam or smoke (A system installed in accordance with Australian Standard AS 1668 part 2)
<b>Non-perishable food</b>	Food that does not need to be kept under temperature control
<b>Non-profit organisation</b>	Organisations claiming this exemption require a certificate from the Australian Taxation Office as proof of their “non-profit” status
<b>Off-site catering</b>	Serving potentially hazardous food at a place other than the principal place of business for the licensed food business
<b>On-site catering</b>	Preparing and serving potentially hazardous food to all consumers of the food at the premises from which the business is carried on, under an agreement whereby the food is: of a predetermined type; for a predetermined number of people; served at a predetermined time; for a predetermined cost.
<b>Perishable food</b>	Food that needs to be stored under temperature control to prevent spoilage
<b>Permanent advertising devices</b>	Sign of a fixed structure on private or public land
<b>Provisional licence</b>	An interim licence issued for a specific period of time prior to issuing of a food premise licence
<b>Reheating</b>	A process where cold, cooked food is heated to at least 60°C within a two hour time period
<b>Sanitise</b>	A process that significantly reduces the number of micro-organisms present on a surface - usually achieved by the use of both hot and cold water or by chemical sanitisers
<b>Sectional elevations</b>	Plans showing a side on view of the walls of the premises, indicating the height of structures, benches, equipment and fixtures (including fixtures, fittings and equipment in cold rooms/freezer rooms if applicable)
<b>Sinks</b>	Washing basins for food preparation, cleaners, utensil and equipment washing and personal hand washing
<b>Site Plan</b>	Plan of the site showing the food premise location, waste storage, car parking, toilet facilities and adjacent land use
<b>Temperature control</b>	Maintaining food at less than 5o or above 60°C as necessary to minimise the growth of toxigenic micro-organisms
<b>Tenancy fit-out</b>	The internal layout of a premise
<b>Thawing</b>	A process where the temperature of frozen food rises causing the food to no longer be frozen
<b>Town planning clearance</b>	Approval for a business activity under the Council Local Environment Plan
<b>Trade waste</b>	Trade waste is water-borne waste produced by an industry, business, trade or manufacturing process, but is not domestic sewage. Trade waste includes any waterborne waste that is transported away from where it is generated