

Glossary

**Indicates a FSMA Produce Safety Rule definition outlined in Subpart A – General Provisions § 112.3(c) or within the codified language of the rule. In some cases, the definitions below have been abridged. Please refer to General Provisions § 112.3(c) or codified language for the complete definitions. The remaining glossary terms have been adapted from existing educational materials or reflect standard produce industry use.*

Agricultural Tea*

A water extract of biological materials (such as stabilized compost, manure, non-fecal animal byproducts, peat moss, pre-consumer vegetative waste, table waste, or yard trimmings), excluding any form of human waste, produced to transfer microbial biomass, fine particulate organic matter, and soluble chemical components into an aqueous phase. Agricultural teas are held for longer than one hour before application. Agricultural teas are soil amendments for the purpose of this rule.

Agricultural Tea Additive*

A nutrient source (such as molasses, yeast extract, or algal powder) added to agricultural tea to increase microbial biomass.

Agricultural Water*

Water used in covered activities on covered produce where water is intended to, or is likely to, contact covered produce or food contact surfaces, including water used in growing activities (including irrigation water applied using direct water application methods, water used for preparing crop sprays, and water used for growing sprouts) and in harvesting, packing, and holding activities (including water used for washing or cooling harvested produce and water used for preventing dehydration of covered produce).

Application Interval*

Application interval means the time interval between application of an agricultural input (such as a biological soil amendment of animal origin) to a growing area and harvest of covered produce from the growing area where the agricultural input was applied.

Animal Intrusion

Wildlife or other animal activity in produce growing and handling areas that leaves observable evidence in the form of animal feces, urine, tracks, or crop damage. Animal intrusion should be evaluated during the growing season and immediately prior to harvest to minimize risks of produce contamination from animal fecal material that may contain human pathogens.

Biofilm

A complex structure of different microorganisms adhering to a surface and protected by glue-like carbohydrates secreted by the microorganisms. Once the microorganisms attach to food contact surfaces as a biofilm, they are very difficult to completely remove.

Biological Soil Amendment*

Any soil amendment containing biological materials such as stabilized compost, manure, non-fecal animal byproducts, peat moss, pre-consumer vegetative waste, sewage sludge biosolids, table waste, agricultural tea, or yard trimmings, alone or in combination.

Biological Soil Amendment of Animal Origin*

A biological soil amendment which consists, in whole or in part, of materials of animal origin, such as manure or non-fecal animal byproducts including animal mortalities, or table waste, alone or in combination. The term “biological soil amendment of animal origin” does not include any form of human waste.

Cleaning

Physical removal of dirt (soil) from surfaces which can include the use of clean water and detergent.

Clean Break

A break in production where all the food contact surfaces on the production line are cleaned and sanitized with a documented, verified, and validated process.

Colony Forming Unit (CFU)

A measure of viable cells quantifying the number of bacteria in a sample based on an analysis that measures how many visible, viable colonies (large mass of bacterial growth) form when a liquid sample (or sample dilution) is placed onto an Agar surface for growth. This calculation is based on the assumption that each colony stems from the deposition of a single bacterial cell onto the agar surface that divides over several generations. Results are reported in CFU/100 mL.

Co-Management

Practices that minimize the risk of fecal contamination and resulting microbiological hazards associated with food production while simultaneously conserving and protecting soil, water, air, wildlife, and other natural resources.

Come-Up Time

The time to achieve the appropriate temperature in a composting system for the reduction or elimination of harmful microorganisms.

Communicable

Able to be transmitted from one person to another; contagious or infectious.

Composting*

A process to produce stabilized compost in which organic material is decomposed by the actions of microorganisms under thermophilic conditions for a designated period of time (for example, 3 days) at a designated temperature (for example, 131°F (55 °C)), followed by a curing stage under cooler conditions.

Corrective Actions

Actions taken to correct a problem and identify why it occurred in order to prevent it from happening again. Some corrective actions can be anticipated ahead of time if a problem is likely to occur. For example, a corrective action can be outlined for what to do after animal intrusion into a field, including the actions workers need to take to reduce food safety risks. These prevention-oriented corrective actions should be documented in the Farm Food Safety Plan.

Covered Activity*

Covered activity means growing, harvesting, packing, or holding covered produce on a farm. This includes manufacturing/processing of covered produce on a farm, but only to the extent that such activities are performed on raw agricultural commodities and only to the extent that such activities are within the meaning of “farm”. Providing, acting consistently with, and documenting actions taken in compliance with written assurances as described in § 112.2(b) are also covered activities. The FSMA Produce Safety Rule does not apply to activities of a facility that are subject to 21 CFR part 117.

Covered Produce*

Produce that is subject to the requirements of the FSMA Produce Safety Rule in accordance with §112.1 and §112.2. The term “covered produce” refers to the harvestable or harvested part of the crop.

Cross-Contamination

Contamination of one food item with microbial pathogens from another food item, water, surface, or other object. Sources of cross-contamination may include pathogens transferred to produce through contaminated wash or irrigation water, improperly applied manure, animal feces, packing lines, worker hands, harvest bins, or trucks.

Cull Pile

A pile of discarded plant material or produce. Cull piles may become an attractant to pests or a source of nutrients for the growth of bacterial pathogens.

Curing*

The final stage of composting, which is conducted after much of the readily metabolized biological material has been decomposed, at cooler temperatures than those in the thermophilic phase of composting, to further reduce pathogens, promote further decomposition of cellulose and lignin, and stabilize composition. Curing may or may not involve insulation, depending on environmental conditions.

Detergent

A cleaning agent that contains surfactants that reduce surface tension between food surfaces and dirt (soil) or other debris. Detergents aid in lifting dirt off of surfaces. Detergents are used in the cleaning process before a sanitizer.

Direct Water Application Method*

Using agricultural water in a manner whereby the water is intended to, or is likely to, contact covered produce or food contact surfaces during use of the water.

Dropped Covered Produce*

Covered produce that drops to the ground before harvest. Dropped covered produce does not include root crops that grow underground such as carrots, crops that grow on the ground such as cantaloupes, or produce that is intentionally dropped to the ground as part of harvesting such as almonds. Covered produce unintentionally dropped to the ground during harvest is also considered dropped covered produce, according to the FSMA Produce Safety Rule (§ 112.114).

Facility

Any establishment, structure, or structures under one ownership at one general physical location, or, in the case of a mobile facility, traveling to multiple locations, that manufactures/processes, packs, or holds food for consumption in the United States. Transport vehicles are not facilities if they hold food only in the usual course of business as carriers. A facility may consist of one or more contiguous structures, and a single building may house more than one distinct facility if the facilities are under separate ownership. The private residence of an individual is not a facility. Non-bottled water drinking water collection and distribution establishments and their structures are not facilities (21 CFR §1.227).

Farm*

(i) **Primary Production Farm** is an operation under one management in one general (but not necessarily contiguous) physical location devoted to the growing of crops, the harvesting of crops, the raising of animals (including seafood) or any combination of these activities. The term “farm” includes operations that, in addition to these activities: (A) Pack or hold raw agricultural commodities; (B) Pack or hold processed food, provided that all processed food used in such activities is either consumed on that farm or another farm under the same management, or is processed food identified in (i)(C)(2)(i) of this definition; and (C) Manufacture/process food, provided that: (1) All food used in such activities is consumed on that farm or another farm under the same management; or (2) Any manufacturing/processing of food that is not consumed on that farm or another farm under the same management consists only of: (i) Drying/dehydrating raw agricultural commodities to create a distinct commodity (such as drying/dehydrating grapes to produce raisins), and packaging and labeling such commodities, without additional manufacturing/processing (an example of additional manufacturing/processing is slicing); and (ii) Treatment to manipulate the ripening of raw agricultural commodities (such as by treating with ethylene gas), and packaging and labeling treated raw agricultural commodities, without additional manufacturing/processing; and (iii) Packaging and labeling raw agricultural commodities, when these activities do not involve additional manufacturing/processing (an example of additional manufacturing/processing is irradiation); or (ii) **Secondary Activities Farm** is an operation, not located on a Primary Production Farm, devoted to harvesting (such as hulling or shelling), packing, and/or holding of raw agricultural commodities, provided that the Primary Production Farm(s) that grows, harvests, and/or raises the majority of the raw agricultural commodities harvested, packed, and/or held by the Secondary Activities Farm owns, or jointly owns, a majority interest in the Secondary Activities Farm. A Secondary Activities Farm may also conduct those additional activities allowed on a Primary Production Farm in (i)(B) and (C) of this definition.

Farm Food Safety Plan

A written document that outlines the farm's food safety practices and may include recordkeeping logs, Standard Operating Procedures, and other supporting documents that help growers implement food safety practices. A Farm Food Safety Plan is not required for the FSMA Produce Safety Rule, but is required for many third-party food safety audits.

Farmers' Market

A farmers' market is a physical location where more than one farmer, and sometimes other vendors, sell products they have grown or raised directly to consumers. The products sold often include fresh fruits and vegetables, but may also include meat, eggs, dairy products, baked goods and processed foods produced on the farm.

Food Contact Surfaces*

The surfaces that contact human food and those surfaces from which drainage, or other transfer, onto the food or onto surfaces that contact the food ordinarily occurs during the normal course of operations. This includes food contact surfaces of equipment and tools used during harvest, packing and holding.

Foodborne Illness Outbreak

The occurrence of two or more cases of illness resulting from eating or drinking the same foods contaminated with the same pathogen. In the case of botulism, only one illness is required to be recognized as an outbreak.

Geometric Mean (GM)

A measure of the central tendency of your microbial water quality data, the average of log-transformed values. The geometric mean is a required criterion of the Microbial Water Quality Profile for agricultural water (§ 112.44(b)(1)).

Good Agricultural Practices (GAPs)

Any agricultural management practice or operational procedure that reduces microbial risks or prevents contamination of fruits and vegetables on the farm or in packing areas.

Good Manufacturing Practices (GMPs)

Standards published in the Code of Federal Regulations (Title 21, Section 117, Subpart B) to ensure the safety of foods by outlining sanitary standards and practices for production and handling.

Green Waste

Biodegradable waste that may be composed of garden or farm waste, such as grass, flower cuttings, hedge trimmings, as well as domestic and commercial plant-based food waste. Green waste cannot be considered zero risk since it may contain physical, chemical, or biological hazards. If the waste contains any materials of animal origin, including animal feces, it cannot be considered green waste.

Ground Water*

The supply of fresh water found beneath the Earth's surface, usually in aquifers, which supply wells and springs. Ground water does not include any water that meets the definition of surface water.

Growth Media*

Material that acts as a substrate during the growth of covered produce (such as mushrooms and some sprouts) that contains, may contain, or consists of components that may include any animal waste (such as stabilized compost, manure, non-fecal animal byproducts or table waste). Liquid-only matrices are not considered to be growth media.

Harvesting*

Harvesting applies to farms and farm mixed-type facilities and means activities that are traditionally performed on farms for the purpose of removing raw agricultural commodities from the place they were grown or raised and preparing them for use as food. Harvesting is limited to activities performed on raw agricultural commodities, or on processed foods created by drying/dehydrating a raw agricultural commodity without additional manufacturing/processing, on a farm. Harvesting does not include activities that transform a raw agricultural commodity into a processed food as defined in section 201 (gg) of the Federal Food, Drug, and Cosmetic Act. Examples of harvesting include cutting (or otherwise separating) the edible portion of the raw agricultural commodity from the crop plant and removing or trimming part of the raw agricultural commodity (e.g., foliage, husks, roots or stems). Examples of harvesting also include cooling, field coring, filtering, gathering, hulling, removing stems and husks from, shelling, sifting, threshing, trimming of outer leaves of, and washing raw agricultural commodities grown on a farm.

Hazard*

Any biological agent that has the potential to cause illness or injury in the absence of its control.

Hazard Analysis Critical Control Point (HACCP)

A process that identifies critical control points (CCPs) where contamination can occur and manages these points as a way of ensuring the safety of the products being produced. HACCP requires processes be monitored at all times and be corrected if the processes exceed the established critical control points. HACCP is commonly used in processing plants but not considered appropriate in fresh produce fields because the necessary level of control is not achievable.

Holding*

The storage of food and also includes activities performed incidental to storage of a food (e.g., activities performed for the safe or effective storage of that food, such as fumigating food during storage, and drying/dehydrating raw agricultural commodities when the drying/dehydrating does not create a distinct commodity (such as drying/dehydrating hay or alfalfa)). Holding also includes activities performed as a practical necessity for the distribution of that food (such as blending of the same raw agricultural commodity and breaking down pallets)), but does not include activities that transform a raw agricultural commodity into a processed food. Holding facilities could include warehouses, cold storage facilities, storage silos, grain elevators, and liquid storage tanks.

Infiltration

The movement of water passing into fresh produce during immersion, such as in a dump tank during postharvest handling. Factors that increase the risk of infiltration include temperature differentials, when dump tank water is cooler than the produce pulp temperature; pressure differentials or rapid pressure change, such as when produce is deeply submerged; the presence of surfactants, such as detergents or wetting agents; extended contact time with the water; and the presence of wounds or other openings in the produce.

Inorganic Fertilizer

A chemical fertilizer of synthetic or mineral origin.

Julian Date

The number of elapsed days since the beginning of the new calendar year or another pre-determined starting date in the calendar year. For example, January 23 would have a Julian date of 023 or December 31 would have a Julian date of 365 (during non-leap years).

Lot

A distinct and limited portion of the crop that can be grouped and identified. For small farms, it may be all the tomatoes harvested by one work crew on the same day from the same field that received similar inputs (e.g., soil amendments, irrigation water, protective sprays).

Known or Reasonably Foreseeable Hazard*

A biological hazard that is known to be, or has the potential to be, associated with the farm or in the food.

Manufacturing/Processing*

Manufacturing/processing means making food from one or more ingredients, or synthesizing, preparing, treating, modifying or manipulating food, including food crops or ingredients. Examples of manufacturing/processing activities include: baking, boiling, bottling, canning, cooking, cooling, cutting, distilling, drying/dehydrating raw agricultural commodities to create a distinct commodity (such as drying/dehydrating grapes to produce raisins), evaporating, eviscerating, extracting juice, formulating, freezing, grinding, homogenizing, labeling, milling, mixing, packaging (including modified atmosphere packaging), pasteurizing, peeling, rendering, treating to manipulate ripening, trimming, washing, or waxing. For farms and farm mixed-type facilities, manufacturing/processing does not include activities that are part of harvesting, packing, or holding.

Manure*

Animal excreta, alone or in combination with litter (such as straw and feathers used for animal bedding) for use as a soil amendment.

Microorganisms*

Microorganisms means yeasts, molds, bacteria, viruses, protozoa, and microscopic parasites and includes species having public health significance. The term “undesirable microorganisms” includes those microorganisms that are of public health significance, that subject food to decomposition, that indicate that food is contaminated with filth, or that otherwise may cause food to be adulterated.

Mixed-Type Facility*

An establishment that engages in both activities that are exempt from registration under section 415 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 350d) and activities that require the establishment to be registered. An example of such a facility is a “farm mixed-type facility,” which is an establishment that is a farm, but that also conducts activities outside the farm definition that require the establishment to be registered.

Mock Recall

An evaluation of a farm’s ability to trace a specific product lot to the buyer to which it was sold (one step forward) and to farm records indicating all inputs used during crop production (one step back).

Monitor*

To conduct a planned sequence of observations or measurements to assess whether a process, point or procedure is under control and, when required, to produce an accurate record of the observation or measurement.

Most Probable Number (MPN)

A statistical estimate of the number of bacteria in a sample determined through laboratory analysis. Results are reported in MPN/100 mL.

No-Harvest Buffer Zone

A defined distance around an identified risk from which produce should not be harvested. No-harvest buffer zones can be established around fecal contamination or around areas of significant animal intrusion to minimize the risk of harvesting produce that has been contaminated.

Non-Fecal Animal Byproduct*

The solid waste (other than manure) that is animal in origin (such as meat, fat, dairy products, eggs, carcasses, blood meal, bone meal, fish meal, shellfish waste (such as crab, shrimp, and lobster waste), fish emulsions, and offal) and is generated by commercial, institutional, or agricultural operations.

Non-Food Contact Surface

Surface that does not contact produce directly, but may contribute to the risk of contamination of fruits and vegetables. For example, brush rollers on a sorting or grading table that contact produce directly are considered direct food contact surfaces whereas a gear box attached to the rollers that does not come into contact with produce would be considered a non-food contact surface.

Packing*

Placing food into a container other than packaging the food and also includes activities performed incidental to packing a food (e.g., activities performed for the safe or effective packing of that food (such as sorting, culling, grading, and weighing or conveying incidental to packing or re-packing)), but does not include activities that transform a raw agricultural commodity as defined in section 201(r) of the Federal Food, Drug, and Cosmetic Act, into a processed food as defined in section 201 (gg) of the Federal Food, Drug, and Cosmetic Act.

Parts Per Million (PPM)

A way of expressing very dilute concentrations of substances; in this document it refers to chemical concentration, such as the amount of sanitizer. One ppm is equivalent to 1 milligram of a chemical per liter of water (mg/L).

Pathogen

A disease-causing microorganism, or other microorganism of public health significance.

Pest*

Any objectionable animal or insect, including birds, rodents, flies, and larvae.

Personal Protective Equipment (PPE)

Equipment worn to minimize exposure to a variety of hazards. Examples of PPE include items such as gloves, eye protection, hearing protection devices (earplugs, muffs), hard hats, respirators, and full body suits.

Policy

A statement that explains practices aimed at achieving a specific food safety outcome. Policies are specific to each farm. Policies should be included in the Farm Food Safety Plan.

Postharvest Handling

Any practices that occur during or after harvest including cooling, culling, washing, and packing.

Postharvest Water

Water that meets the definition of agricultural water and is used during and after harvest of covered produce, or during postharvest handling of covered produce; this can include agricultural water used during harvest activities in the field as well as during packing or holding activities, such as water used in a packinghouse.

Potable

Meets the Environmental Protection Agency (EPA) primary drinking water standards including microbiological quality.

Pre-Consumer Vegetative Waste*

Solid waste that is purely vegetative in origin, not considered yard trash, and derived from commercial, institutional, or agricultural operations without coming in contact with animal products, byproducts or manure or with an end user (consumer). Pre-consumer vegetative waste includes material generated by farms, packinghouses, canning operations, wholesale distribution centers and grocery stores; products that have been removed from their packaging (such as out-of-date juice, vegetables, condiments, and bread); and associated packaging that is vegetative in origin (such as paper or corn-starch based products). Pre-consumer vegetative waste does not include table waste, packaging that has come in contact with materials (such as meat) that are not vegetative in origin, or any waste generated by restaurants.

Produce*

Any fruit or vegetable (including mixes of intact fruits and vegetables) and includes mushrooms, sprouts (irrespective of seed source), peanuts, tree nuts, and herbs. A fruit is the edible reproductive body of a seed plant or tree nut (such as apple, orange, and almond) such that fruit means the harvestable or harvested part of a plant developed from a flower. A vegetable is the edible part of an herbaceous plant (such as cabbage or potato) or fleshy fruiting body of a fungus (such as white button or shiitake) grown for an edible part such that vegetable means the harvestable or harvested part of any plant or fungus whose fruit, fleshy fruiting bodies, seeds, roots, tubers, bulbs, stems, leaves, or flower parts are used as food and includes mushrooms, sprouts, and herbs (such as basil or cilantro). Produce does not include food grains meaning the small, hard fruits or seeds of arable crops, or the crops bearing these fruits or seeds, that are primarily grown and processed for use as meal, flour, baked goods, cereals and oils rather than for direct consumption as small, hard fruits or seeds (including cereal grains, pseudo cereals, oilseeds and other plants used in the same fashion). Examples of food grains include barley, dent- or flint-corn, sorghum, oats, rice, rye, wheat, amaranth, quinoa, buckwheat, and oilseeds (e.g., cotton seed, flax seed, rapeseed, soybean, and sunflower seed).

Produce Safety Rule Codified Language

The specific legal requirements associated with the final Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption published in the Federal Register on November 27, 2015.

Produce Safety Rule Preamble

A section published in the Federal Register on November 27, 2015 associated with the Standards for the Growing, Harvesting, Packing, and Holding of Produce for Human Consumption (Produce Safety Rule) that outlines the rationale for the provisions in the codified rule and describes FDA's thinking about the final rule and responses to submitted comments.

Production Water

Water that meets the definition of agricultural water and is used during growing activities for covered produce (other than sprouts) for the purposes of the FSMA Produce Safety Rule (112.44(b)).

Qualified End-User*

With respect to a food, means the consumer of the food (where the term consumer does not include a business); or a restaurant or retail food establishment (as those terms are defined in § 1.227) that is located: (i) In the same State or the same Indian reservation as the farm that produced the food; or (ii) Not more than 275 miles from such farm.

Raw Agricultural Commodity

Any food in its raw or natural state, including, but not limited to, all fruits that are washed, colored, or otherwise treated in their unpeeled natural form prior to marketing (FD&C Act. 21 USC §321 201 Part R).

Recall

A voluntary or mandatory action taken by growers, packers, or produce distributors to remove potentially contaminated produce from the marketplace and consumers' homes.

Retail Food Establishment

An establishment that sells food products directly to consumers as its primary function. A retail food establishment may manufacture/process, pack, or hold food if the establishment's primary function is to sell from that establishment food, including food that it manufactures/processes, packs, or holds, directly to consumers. A retail food establishment's primary function is to sell food directly to consumers if the annual monetary value of sales of food products directly to consumers exceeds the annual monetary value of sales of food products to all other buyers. The term "consumers" does not include businesses. A "retail food establishment" includes grocery stores, convenience stores, and vending machine locations (21 CFR §1.227).

Riparian Areas

Interface between land and a river or stream.

Risk Assessment

A process to identify potential hazards on a farm and/or in a packinghouse as well as the likelihood the hazards will impact the safety of fruits and vegetables.

Runoff

Rainwater, leachate, or other liquid that drains over land, leaves the land surface, and enters unintended areas such as streams, fields, or packing areas.

Safety Data Sheets (SDS) (previously Material Safety Data Sheets (MSDS))

Documents that contain information on the potential health effects of exposure to chemicals, or other potentially dangerous substances, and on safe working procedures when handling chemical products. SDS are specific to each substance and are provided by the manufacturer.

Sanitary Design

The design, fabrication, construction, and installation of food contact surfaces and food processing equipment to facilitate easy cleaning and sanitation practices. Sanitary design helps prevent buildup of harmful microorganisms and ensure surfaces are constructed of materials that can withstand daily exposure to corrosive food products and/or cleaning and sanitizing agents.

Sanitize*

To adequately treat cleaned surfaces by a process that is effective in destroying vegetative cells of microorganisms of public health significance, and in substantially reducing numbers of other undesirable microorganisms, but without adversely affecting the product or its safety for the consumer.

Sanitizer

A substance that reduces the amount of microorganisms to acceptable levels, typically for use on food contact surfaces. Sanitizers are generally considered to be part of a broader group of substances called antimicrobial pesticides. The antimicrobial product label will describe approved uses, such as for water or for food contact surfaces, as well as approved concentrations or dosages.

Sewage Sludge Biosolids*

The solid or semi-solid residue generated during the treatment of domestic sewage in a treatment works within the meaning of the definition of "sewage sludge" in 40 CFR 503.9(w).

Side-Dressing

Application of a soil amendment to the side of the planted crop row so the nutrients are available in the root zone without damaging the plant.

Soil Amendment*

Any chemical, biological, or physical material (such as elemental fertilizers, stabilized compost, manure, non-fecal animal byproducts, peat moss, perlite, pre-consumer vegetative waste, sewage sludge biosolids, table waste, agricultural tea and yard trimmings) intentionally added to the soil to improve the chemical or physical condition of soil in relation to plant growth or to improve the capacity of the soil to hold water. The term soil amendment also includes growth media that serve as the entire substrate during the growth of covered produce (such as mushrooms and some sprouts).

Standard Operating Procedure (SOP)

Written description of an activity and how to properly complete the activity. An SOP should specify all the materials needed to complete the activity, the frequency with which the activity is conducted, and how to document the activity. An SOP may also include which employees are responsible for completing the activity and provide corrective actions to mitigate the problems that are likely to happen.

Stabilized Compost*

A stabilized (i.e., finished) biological soil amendment produced through a controlled composting process.

Static Composting*

A process to produce stabilized compost in which air is introduced into biological material (in a pile (or row) that may or may not be covered with insulating material, or in an enclosed vessel) by a mechanism that does not include turning. Examples of structural features for introducing air include embedded perforated pipes and a constructed permanent base that includes aeration slots. Examples of mechanisms for introducing air include passive diffusion and mechanical means (such as blowers that suction air from the composting material or blow air into the composting material using positive pressure).

Statistical Threshold Value (STV)

A measure of variability of your water quality distribution, derived as a model-based calculation approximating the 90th percentile using the log-normal distribution. The statistical threshold value is a required criterion of the Water Quality Profile for agricultural water and various tools and worksheets are available to assist with the calculation. (§ 112.44(b)(2)).

Surface Water*

All water open to the atmosphere (rivers, lakes, reservoirs, streams, impoundments, seas, estuaries, etc.) and all springs, wells, or other collectors that are directly influenced by surface water.

Table Waste*

Any post-consumer food waste, irrespective of whether the source material is animal or vegetative in origin, derived from individuals, institutions, restaurants, retail operations, or other sources where the food has been served to a consumer.

Template

Samples of recordkeeping logs, SOPs, and language to aid in the development of a Farm Food Safety Plan. Templates must be edited to reflect activities on the specific farm represented in the Farm Food Safety Plan.

Total Coliforms, Fecal Coliforms, and *Escherichia coli* (*E. coli*)

Coliforms are bacteria that are found in the environment, soil and intestines of warm-blooded animals. Fecal coliforms are a type of coliform that are more likely to be specifically associated with human or animal fecal material and are a more accurate indication of the presence of feces than total coliforms. *Escherichia coli* (*E. coli*) is within the group of fecal coliforms. Generic *E. coli* is considered to be the most likely species within the fecal and total coliforms to indicate that the water may contain fecal contamination and is designated as the indicator organism to meet the agricultural water quality criteria in the FSMA Produce Safety Rule.

Traceability

The ability to track a food product through the food production and distribution system. In the case of fruits and vegetables, this includes back to the field where it was grown and any subsequent handling, storage, and sale.

Turbidity

The cloudy appearance of water when suspended sediments such as soil and organic matter are present. The level of turbidity is measured in Nephelometric Turbidity Units (NTU). Turbidity is one measurement that can be used to monitor postharvest water for buildup of organic material, and help growers establish an appropriate water-change schedule.

Turned Composting*

A process to produce stabilized compost in which air is introduced into biological material (in a pile, row, or enclosed vessel) by turning on a regular basis. Turning is the process of mechanically mixing biological material that is undergoing a composting process with the specific intention of moving the outer, cooler sections of the material being composted to the inner, hotter sections.

Visitor*

Any person (other than personnel) who enters your covered farm with your permission.

Water Distribution System*

A system to carry water from its primary source to its point of use, including pipes, sprinklers, irrigation canals, pumps, valves, storage tanks, reservoirs, meters, and fittings.

Worker

Any person, paid or unpaid, working on a farm that grows or packs fresh fruits and vegetables. This includes growers, farm managers, family members, migrant labor, summer help, and packinghouse employees.

Yard Trimmings*

Purely vegetative matter resulting from landscaping maintenance or land clearing operations, including materials such as tree and shrub trimmings, grass clippings, palm fronds, trees, tree stumps, untreated lumber, untreated wooden pallets, and associated rocks and soils.

Zones

Areas defined by their likelihood to have contact with fruits and vegetables. Zone 1 designation indicates a surface that has direct contact with fruits and vegetables such as harvest containers, conveyor belts, grading tables, rollers, utensils, storage bins, and worker hands. Zone 2 defines an area immediately adjacent to Zone 1 including non-food contact surfaces that are in close proximity to fruits and vegetables, such as internal and external parts of washing or processing equipment. Zone 3 includes areas inside the packing space immediately adjacent to Zone 2 that may contribute to contamination such as trash cans, cull piles, floor drains, catwalks, or restrooms. Zone 4 includes areas outside of the packing area and adjacent to Zone 3 including loading docks, warehouses, or compost piles.