

**290-5-14-.01 Definitions. Amended.**

The following definitions shall apply in the interpretation and enforcement of this Chapter.

(a) "**Accredited program**" means a food protection manager certification program that has been evaluated and listed by an accrediting agency as conforming to national standards for organizations that certify individuals. It refers to the certification process and is a designation based upon an independent evaluation of factors such as the sponsor's mission; organizational structure; staff resources; revenue sources; policies; public information regarding program scope, eligibility requirements, re-certification, discipline and grievance procedures; test development and administration.

(b) "**Adulterated**" means contaminated with extraneous ingredients not usually meant for the food product and is further defined as stated in the Federal Food, Drug, and Cosmetic Act, § 402.

(c) "**Approved**" means acceptable to the Health Authority based on a determination of conformity with principles, practices, and generally recognized standards that protect public health.

(d) "**Asymptomatic**" means without obvious symptoms, not showing or producing indications of a disease or other medical condition, such as an individual infected with a pathogen but not exhibiting or producing any signs or symptoms of vomiting, diarrhea, or jaundice. It includes not showing symptoms because symptoms have resolved or subsided, or because symptoms never manifested.

(e) "**a<sub>w</sub>**" means water activity which is a measure of the free moisture in a food, is the quotient of the water vapor pressure of the substance divided by the vapor pressure of pure water at the same temperature, and is indicated by the symbol a<sub>w</sub>.

(f) "**Balut**" means an embryo inside a fertile egg that has been incubated for a period sufficient for the embryo to reach a specific stage of development after which it is removed from incubation before hatching.

(g) "**Base of Operation**" means a food service establishment, or any other place in which food, containers or supplies are kept, handled, prepared, packaged or stored for subsequent transport, sale or service elsewhere.

(h) "**Beverage**" means a liquid for drinking, including water.

(i) "**Bottled drinking water**" means water that is sealed in bottles, packages, or other containers and offered for sale for human consumption, including bottled mineral water.

(j) "**Casing**" means a tubular container for sausage products made of either natural or artificial (synthetic) material.

(k) "**Certification**" means a document certifying that an individual has completed an approved food safety training program and has passed a professionally validated food safety examination.