

# GLOSSARY / TERM DEFINITIONS



- **Diversion:** The process of diverting food waste from landfills or farmland tillage for a higher value and more productive purpose, like prevention, recovery, animal feed, or composting
- **Excess Food:** Any extra wholesome, edible food, including food that was prepared for service, but not served or sold.
- **Food Bank:** A surplus food collection and distribution system operated and established to assist in bringing donated food to nonprofit charitable organizations and individuals for the purposes of reducing hunger and supplying nutritional needs.
- **Food Distribution Organization (FDO):** An organization that accepts donated food and directly distributes it to needy consumers or, in some cases, distributes donated food to another facility (receiving facility) which will then directly distribute it to the consumer. This FDO and the receiving facility may be one and the same.
- **Food Facility:** An operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption at the retail level. \*\* For the full list see- CalCode Section 113789
- **Food Loss:** Generally refers to unintended loss of food during harvesting, post-harvest handling, processing, and distribution
- **Food Pantry:** Directly serve local residents who suffer from hunger and food insecurity (e.g. provide hot meals or provide regular grocery products)
- **Food Recovery:** The collection of edible food for distribution to food insecure individuals. Food recovery takes several forms: gleaning, perishable food rescue/salvage, non-perishable food collection, and rescue of prepared food. (2) The collection of wholesome food for distribution to people in need and is sometimes referred to as food rescue.
- **Food Scraps:** Generally used to refer to food that is no longer fit for human consumption
- **Food Waste:** Food grown and produced for human consumption but not eaten. This includes food still safe to eat — surplus, damaged, or expired — as well as unavoidable waste, such as bones or rinds
- **Gleaner:** A person who harvests for free distribution to the needy, or for donation to a nonprofit organization for ultimate distribution to the needy, an agricultural crop that has been donated by the owner
- **Gleaning:** The act of collecting excess fresh produce from farms, gardens, farmers markets, grocers, restaurants, state/county fairs, or any other sources in order to provide it to those in need
- **Hazard:** A biological, chemical, or physical property that may cause an unacceptable consumer health risk.
- **Nonprofit Charitable Organization:** (a) A corporation incorporated pursuant to the Nonprofit Corporation Law (Division 2 (commencing with Section 5000) of Title 1 of the Corporations Code), that is exempt from taxation pursuant to paragraphs (1) to (10), inclusive, and paragraph (19) of Section 501(c) of the Internal Revenue Code [FN1] and Section 23701d of the Revenue and Taxation Code. (b) An organization that was organized and is in operation for charitable purposes and meets the requirements of Section 214 of the Revenue and Taxation Code.
- **Perishable foods:** Meats, dairy products, produce, and bakery items that have been donated from grocery stores, produce distributors, food distributors, etc.
- **Potentially Hazardous Foods:** “Potentially Hazardous” food as a natural or synthetic food that requires temperature control because it is capable of supporting the rapid and progressive growth of bacteria. Bacteria growth in food can lead to foodborne illness. (2) Food that has to be kept at certain temperatures to minimize the growth of any pathogenic microorganisms that may be present in the food or to prevent the formation of toxins in the food. Potentially hazardous foods are also referred to as “Temperature Control for Safety” (TCS) foods For more detailed see § 113871 of the California Retail Food Code
- **Prepared foods:** Foods of all descriptions that have been prepared but were never served. This includes cooked items, such as meats, entrees, vegetables, starches, deli trays, and vegetable trays, for example. Receiving facility: The organization that accepts donated food and directly distributes it to the consumer.
- **Reclamation Centers:** Centers operated by retail supermarket chains or wholesale distributors that collect product that will not be sold through the company’s normal distribution channels. This may include damaged product or discontinued items being claimed for credit from the vendor/manufacturer.

- **Reduced oxygen packaging (ROP):** Provides an environment that contains little or no oxygen in the package. The term ROP can be used to describe any packaging procedure that results in a reduced oxygen level in a sealed package. The term is often used because it is an inclusive term and can include packaging options such as Cook chill, Controlled Atmosphere Packaging (CAP), Modified Atmosphere Packaging (MAP), and Sous Vide (French, under vacuum).
- **Served food:** Food that has come into contact with the customer. This does not include food on merchandised display, which if sealed can be rescued
- **The Person-in-Charge (PIC):** The Person-in-Charge (PIC) in any food establishment will often be the person who has the overall responsibility for running that Location during the entire time of operation. If there are multiple shifts, the PIC will be responsible for the proper functioning of the food establishment's operation during the work shift.
- **Share Table/ Food Share Table/ Sharing Table:** Tables in the student common eating area where students can leave their unwanted, unbitten, unopened food and beverage items for other students to take if they would like more food than what was provided.
- **Surplus Food:** Excess edible food
- **Time/Temperature Control for Safety (TCS) Food).**
  - 1) "Time/temperature control for safety (TCS) food)" is a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation. Most, but not all perishable food and prepared foods are TCS foods.
  - 2) "Time/temperature control for safety (TCS) food)" includes:
    - a) An animal FOOD that is raw or heat-treated; a plant FOOD that is heat- treated or consists of raw seed sprouts, cut melons, or garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support pathogenic microorganism growth or toxin formation; and
    - b) Except as specified in Subparagraph (3)(d) of this definition, a food that because of the interaction of its water activity (AW) and PH values is designated as Product Assessment Required (PA) in Tables A and B from the FDA Food Code and provided at the end of the Food Safety Procedures section 1
  - 3) "Time/temperature control for safety (TCS) food" does not include:
    - a) An air-cooled hard-boiled egg with shell intact, or an egg with shell intact that is not hard-boiled, but has been pasteurized to destroy all viable Salmonellae;
    - b) A food in an unopened hermetically sealed container that is commercially processed to achieve and maintain commercial sterility under conditions of non-refrigerated storage and distribution;
    - c) A food that because of its PH or AW value, or interaction of AW and PH values, is designated as a non-TCS food in this definition;
    - d) A food that is designated as Product Assessment Required (PA) in Table A or B of the Food Code definition and has undergone a Product Assessment showing that the growth or toxin formation of pathogenic microorganisms that are reasonably likely to occur in that food is precluded due to:
      - i) Intrinsic factors including added or natural characteristics of the food such as preservatives, antimicrobials, humectants, acidulants, or nutrients,
      - ii) Extrinsic factors including environmental or operational factors that affect the food such as packaging, modified atmosphere such as reduced oxygen-packaging (ROP), shelf life and use, or temperature range of storage and use, or
      - iii) A combination of intrinsic and extrinsic factors;
        - A food that does not support the growth or toxin formation of pathogenic microorganisms in accordance with one of the Subparagraphs (3)(a) - (3)(d) of this definition even though the food may contain a pathogenic microorganism or chemical or physical contaminant at a level sufficient to cause illness or injury.
- **Value-Added Processing:** Extending the usable life of donated foods through processing methods such as making soups, sauces, or other value-added products