

FOOD SAFETY– PROPER TERMINOLOGY

By

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Proper Terminology is Important!

INCORRECT	CORRECT
Food Safety Certified	Operating under a Food Safety program
Halal Foods Certified	Our products meet Halal specifications.
GAP Certified	<ul style="list-style-type: none">• Operating under GAP guidelines.• GAP-compliant• __-certified for GAP where __ is the auditing unit e.g., USDA, Primus, Global GAP
HACCP Certified	<ul style="list-style-type: none">• HACCP Plan-compliant• Our products and processes are under a HACCP plan.• I completed a HACCP certificate course.• I have a HACCP certificate.• We operate under a HACCP Plan.



Proper Terminology is Important!

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INCORRECT	CORRECT
Food Hygiene and Food Safety Certified	<ul style="list-style-type: none">• I meet FSMA training requirement for Qualified Individual.
Preventive Controls for Human Food Certified	<ul style="list-style-type: none">• I meet FSMA training requirement for Preventive Controls Qualified Individual.
FSMA certified	<ul style="list-style-type: none">• I attended a FSMA training course.• I meet FSMA training requirement for____<ul style="list-style-type: none">• Preventive Controls Qualified Individual.• Qualified Individual.



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INCORRECT	CORRECT
<p>FSPCA- certified, licensed, accredited, qualified, registered, sanctioned, authorized, recognized, endorsed, or approved</p> <p>OR</p> <p>Certified, licensed, accredited, qualified, registered, sanctioned, authorized, recognized, endorsed, or approved by the FSPCA</p>	<p>Depending on the situation:</p> <ul style="list-style-type: none">• I completed a FSPCA training course.• I have a FSPCA certificate.• I meet FSMA training requirement for Preventive Controls Qualified Individual.• I am a FSPCA Lead Instructor.

