

Servsafe Acronyms

A.L.E.R.T.= Assure, Look, Employees, Reports, Threat

ANSI = American National Standards Institute

Aw =Water Activity

CCP = Critical Control Points

CDC = Center for Disease Control

CFR = Code of Federal Regulations

FAT TOM = Food, Acid, Temperature, Time, Oxygen, Moisture = optimum conditions

FDA= Food and Drug Administration

FIFO = First in First Out

for Pathogens to grow

GAP = Good Agricultural Practices

GMP = Good Manufacturing Practices

HACCP = Hazard Critical Plan

MAP = Modified Atmosphere Packaging

MSDS= Material Safety Data Sheet

NSF – National Safety Foundation

OSHA = Occupational Safety and Health Administration

PCO = Pest Control Operator

PHS = Public Health Service

ppm = parts per million

Quats = Quaternary Ammonium Compound

ROP = Reduced Oxygen Packaging

RTE = Ready to Eat foods

TCS =Time and Temperature Controlled for Safety

TTI = Time and Temperature Indicators

USDA = United States Department of Agriculture

VP = Vacuum Packed