

Word, Phrase, Term, Acronym	Definition	Source
AAFC	Agriculture and Agri-Food Canada	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
AC	Area coordinator	Food Safety Recognition Program Canadian Food Inspection Agency
Acceptable level of a food safety hazard	The level at which the finished product will not cause harm to the consumer when it is prepared and/or consumed according to its intended use.	CFIA Food Safety Enhancement Program
Acceptable Limit	A criterion that separates acceptability from unacceptability in relation to food safety.	Food Safety Recognition Program Canadian Food Inspection Agency
Acceptable Limit	An acceptable limit is criteria that is within the range given by industry standards, regulations, etc. Acceptable limits must meet the criteria outlined in the monitoring procedure in an effort to minimize or reduce the hazard. They must meet regulatory requirements.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Accepted Product Status	All products of producer group members shall be set to this product status within the GLOBAL G.A.P. Database before they can be affiliated to the producer group certificate. Indicates an intermediary step in the certification process.	GLOBAL Good Agriculture Practices (G.A.P.)
Accreditation	A procedure by which the Canadian Food Inspection Agency (CFIA) On-Farm-Food-Safety Recognition Program (OFFSRP) gives formal recognition that a body is competent to conduct an audit of the National Producer Organization's (NPO) OFFSP and its management system.	Food Safety Recognition Program Canadian Food Inspection Agency
Accreditation Body	Organization responsible for assessing and accrediting GLOBAL G.A.P. certification bodies against EN 45011 or ISO/IEC Guide 65 and that is a member of the International Accreditation Forum (IAF) or the European Cooperation for Accreditation (EA) and is a signatory of both the Multi-Lateral Agreement (MLA) for product certification and the Memorandum of Understanding between the EA and/or IAF and GLOBAL G.A.P.	GLOBAL Good Agriculture Practices (G.A.P.)
Accredited	Recognized, on the basis of ISO criteria, by the Canadian Food Inspection Agency (CFIA) to be competent to provide a specific service.	Food Safety Recognition Program Canadian Food Inspection Agency
Acidification	A technology used by processors to preserve foods by adding acids and rendering food safe from harmful bacteria. Food Safety Implication: During processing, the proper pH (the measure of acidity, less than 7, or alkalinity, greater than 7, of a solution) must be maintained in order to prevent the growth of harmful bacteria. Most foodborne bacteria can't grow at pH levels below 4.6. Acidification is one way to maintain safe pH levels and keep various foods safe from harmful bacteria. (Also see pH2.) How It Works: There are 2 ways foods are acidified: Acid is added to foods as a chemical. Specific microorganisms like bacteria or yeast are added to foods. These microorganisms will, in turn, produce acid. This is known as fermentation, a process used to make certain foods safer. Some common acidulents and some of their corresponding foods: Acetic Acid (vinegar, salad dressing) Citric Acid (candy, orange juice) Phosphoric Acid (cola soda) Propionic Acid (Swiss cheese) Lactic Acid (yogurt, pepperoni, sauerkraut)	FDA US Food and Drug Administration
Acknowledgement of Conformance	Statement issued by a body that a production unit meets the requirements of an On-Farm-Food Safety Program.	Food Safety Recognition Program Canadian Food Inspection Agency
Active Ingredient: Pesticide	Pesticide or pharmaceutical drug that is biologically active. Some pesticides and medications may contain more than one active ingredient/substance.	GLOBAL Good Agriculture Practices (G.A.P.)
Activity	Anything active; an active force or operation - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989 in respect to sections 27.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Additive	Any substance that is added to food and affects the food's characteristics. Food Safety Implication: Additives are used in foods during processing to prevent food spoilage, reduce bacterial growth, and thus help prevent foodborne illness. Two Types of Food Additives: Direct Additives - These additives are intentionally added to food for a specific purpose. Some examples include: Preservatives - Prevent foods from spoiling. Sweeteners and Flavorings - Protect flavor or add a specific flavor or sweetness. Artificial and Natural Colorings - Make foods look brighter and more attractive. Nutritional Supplements - Improve the nutritional value of foods by adding vitamins or minerals. Indirect Additives - These substances can become part of the food in trace amounts due to packaging, storage, or handling. For instance, minute amounts of packaging substances may find their way into foods during storage. Food packaging manufacturers must prove to the Food and Drug Administration (FDA) that all materials coming in contact with food are safe before they are permitted for use in such a manner.	FDA US Food and Drug Administration
Adequately Controlled	Adequately Controlled is defined as equal to the requirement; in keeping with logic, fair, sensible, rational.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Adequately Controlled	Indicates that the identified hazard is eliminated or reduced to an acceptable level and defined as "equal to the requirement, in keeping with logic, fair, sensible and rational."	Food Safety Recognition Program Canadian Food Inspection Agency

Adjustment Needs Action	A response (part B of an Adjustment Needs Request (ANR) Form) to an ANR from a National Producer Organization (NPO).	Food Safety Recognition Program Canadian Food Inspection Agency
Adjustment Needs Request	The Adjustment Needs Request (ANR) form is a document recording missing, incomplete or inaccurate aspects of a national producer organization's On-Farm-Food-Safety Program.	Food Safety Recognition Program Canadian Food Inspection Agency
Agricultural Production Unit	A geographic area composed of fields, yards, plots, orchards, greenhouses, livestock building, hatcheries, group of geographic areas of restricted fresh water and/or restricted sea water activities and/or any other area/location/transport used for production of registered products.	GLOBAL Good Agriculture Practice (G.A.P.)
AHPA	American Herbal Products Association	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
ANA	Adjustment Needs Action	Food Safety Recognition Program Canadian Food Inspection Agency
Annual Crop	Plant that completes its life cycle in one year (i.e. germinates from seed, grows, flowers, produces seed, and dies in the same season). This definition covers also potato "tuber" seed.	GLOBAL Good Agriculture Practice (G.A.P.)
Annulled Producer Status	A GLOBAL G.A.P. Database designation indicating that the producer/producer group is not linked to either a Farm Assurer/Certification Body or a producer group. Registration information is retained in the database for at least two years.	GLOBAL Good Agriculture Practice (G.A.P.)
ANR	Adjustment Needs Request	Food Safety Recognition Program Canadian Food Inspection Agency
APF	Agriculture Policy Framework	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Appeal	A formal request in writing, given in accordance with and as provided for in this document, that a notification of nonconformance, a suspension or withdrawal of recognition be rescinded (reevaluated).	Food Safety Recognition Program Canadian Food Inspection Agency
Applicant	A national producer organization, or an organization of primary producers for which a national producer organization does not exist, that can demonstrate that it's On-Farm-Food-Safety Program can be implemented and maintained across Canada.	Food Safety Recognition Program Canadian Food Inspection Agency
Applicant	Candidate who has applied or is in the process of applying for registration by a GLOBAL G.A.P. approved certification body or Farm Assurer. An applicant may be an individual producer, individual producer with multiple sites, or a producer group.	GLOBAL Good Agriculture Practices (G.A.P.)
Applicant	Any person who applies for a license, exemption or certificate.	CFIA new regulatory framework
Aquaculture Scope	A GLOBAL G.A.P. Scope of the Integrated Farm Assurance (IFA). Standard covers all production stages of finfish, crustaceans, and molluscs present on the farm as registered per production management unit (PMU).	GLOBAL Good Agriculture Practice (G.A.P.)
Arable Land	Land which can be used to produce agricultural crops.	GLOBAL Good Agriculture Practice (G.A.P.)
ASFS	Agri- Subcommittee On Food Safety	Canadian Food Inspection Agency (CFIA) Safe Food for Canadians
Associate Member	Certification Bodies, Consulting companies, Plant protection or Fertilizer Industries, Universities, etc. and their associations who sign up to promote GLOBAL G.A.P. as a standard.	GLOBAL Good Agriculture Practice (G.A.P.)
Audit	A systematic and functionally independent examination to determine with reasonable assurance that food safety, worker safety, and pesticide safety activities and results comply with planned procedures and that these procedures are implemented effectively and are suitable to achieve intended objectives. Within the GLOBAL G.A.P. system an audit refers to the verification of the Quality Management System (QMS) of a producer group or an option 1 producer with multi-sites who implemented a QMS.	GLOBAL Good Agriculture Practice (G.A.P.)
Audit criteria	A set of policies, procedures or requirements used as a reference.	Food Safety Recognition Program Canadian Food Inspection Agency
Audit Log	A report containing a record of all audits done by the applicant in the last three years.	Food Safety Recognition Program Canadian Food Inspection Agency
Audit Trail	The growers proof that they have used acceptable growing practices in their business and that these are traceable throughout the system.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Auditee	The organization (National Producer Organization (NPO) and/or outsourced agent) being audited.	Food Safety Recognition Program Canadian Food Inspection Agency
Auditor	(1) Individual qualified to carry out Quality Management System Audits. (2) Individual who is employed by, or contracts with, a certification body to undertake independent third party audits against the GLOBAL G.A.P. Standard.	GLOBAL Good Agriculture Practice (G.A.P.)
Auditor (on farm auditor)	A person who is responsible for conducting audits of production units in accordance with the requirement of the recognized On-Farm-Food-Safety Program (OFFSP) and who meets the standards set out in the OFFSP management workbook and policy and procedures criteria	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Auditor Training	Both formal training and on the job training, to develop competence in carrying out On-Farm-Food-Safety Program (OFFSP) audits.	Food Safety Recognition Program Canadian Food Inspection Agency
B, C, P	B-Biological, C-Chemical, P-Physical	Food Safety Recognition Program Canadian Food Inspection Agency
Bacteria	Living single-celled organisms. They can be carried by water, wind, insects, plants, animals, and people. Bacteria survive well on skin and clothes and in human hair. They also thrive in scabs, scars, the mouth, nose, throat, intestines, and room-temperature foods.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>

Batch (or Lot)	A quantity of a product that is uniform in composition, method of manufacture and probability of chemical or microbial contamination; and made in one cycle of manufacture.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Batch Number (Lot or lot number)	A unique combination of numbers, letters, and/or symbols that identifies a batch and from which the production and distribution history can be determined. An identification process that makes a product traceable.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Benchmark	A measurable set of variables used as a baseline or reference in evaluating the performance of schemes.	GLOBAL Good Agriculture Practice (G.A.P.)
Benchmarked Standard	An equivalent standard that is operated under the GLOBAL Good Agriculture Practice (G.A.P.) Certification System and has been formally recognized by GLOBAL G.A.P.	GLOBAL Good Agriculture Practice (G.A.P.)
Biennial	A plant which completes its life cycle within two years and then dies.	GLOBAL G.A.P.
Bio-based Products	Bio-based products are derived from plants and other renewable agricultural, marine, and forestry materials and provide an alternative to conventional petroleum derived products. Bio-based products include diverse categories such as lubricants, cleaning products, inks, fertilizers, and bio-plastics. For purposes of the Bio-Preferred program, bio-based products do not include food, animal feed, or fuel.	U.S. Department of Agriculture (USDA)
Biocide	A biocide can be a chemical substance or a microorganism used to manage, mitigate, or remove any harmful organisms via chemical or biological methods. There are two primary categories of biocides (1) pesticides (e.g. fungicides, herbicides, insecticides, algicides, molluscicides, miticides and rodenticides) and (2) antimicrobials (e.g. germicides, antibiotics, antibacterials, antivirals, antifungals, antiprotoas and antiparasites).	GLOBAL Good Agriculture Practice (G.A.P.)
Biodiversity	The 1992 United Nations Earth Summit in Rio de Janeiro defined biodiversity as "the variability among living organisms from all sources, including, 'inter alia', terrestrial, marine, and other aquatic ecosystems, and the ecological complexes of which they are part this includes diversity within species, between species and of ecosystems". Biodiversity is of main relevance during Environmental Impact Assessments (EIA) and Environmental Management Plans (EMP).	GLOBAL Good Agriculture Practice (G.A.P.)
Biodiversity Outcomes Framework	Canada's biodiversity goals and targets for 2020 complement the Canadian Biodiversity Strategy and the Biodiversity Outcomes Framework, and focus on Canada's biodiversity priorities in the coming years. They will guide further action on the conservation and sustainable use of living resources in Canada and provide the basis for measuring and reporting on progress. Canada's national goals and targets support the global Strategic Plan for Biodiversity 2011-2020 adopted by Canada and other Parties to the Convention on Biological Diversity in 2010. These goals and targets are aspirational objectives that Canada will strive to achieve by 2020 and are intended to encourage and promote collective action. They are goals and targets for Canada as a whole and progress will be reported at the national level.	Convention on Biological Diversity (2010)
Biological Hazard	Microorganisms that can directly cause illness or death, or create toxins in the food that could cause illness or death. These include pathogenic bacteria, yeast, mold, viruses, and parasites.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Biological Hazard	Refers to the danger of food contamination by disease-causing microorganisms (bacteria, viruses, parasites, or fungi) and their toxins and by certain plants and fish that carry natural toxins.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Biological Control	The control of destructive organisms by the use of other organisms such as natural predators of the pest.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Bio-Preferred	Managed by the U.S. Department of Agriculture (USDA), the goal of the Bio-Preferred program is to increase the purchase and use of bio-based products. The Bio-Preferred program was created by the 2002 Farm Bill and reauthorized and expanded as part of the Agricultural Act of 2014 (the 2014 Farm Bill). The program's purpose is to spur economic development, create new jobs and provide new markets for farm commodities. The increased development, purchase, and use of bio-based products reduces our nation's reliance on petroleum, increases the use of renewable agricultural resources, and contributes to reducing adverse environmental and health impacts.	U.S. Department of Agriculture (USDA)
Biosecurity	A set of preventative measures taken to protect from infectious diseases, quarantined pests, invasive alien species, and living modified organisms. Mortality due to diseases and decreased production due to infections are major factors for economic loss but also a serious food safety concern for the consumers.	GLOBAL Good Agriculture Practice (G.A.P.)
Biosecurity Plan	A written document addressing potential pathways for the introduction and spread of disease in a zone or compartment, and describing the preventative measures which are being or will be applied to mitigate the chemical and biological risks. The plan also describes procedures to ensure that the risks are regularly re-assessed and the measures adjusted accordingly.	GLOBAL Good Agriculture Practice (G.A.P.)

BIPRO	Brand Integrity Program of GLOBAL Good Agriculture Practices (G.A.P.) monitors the use of the GLOBAL G.A.P. brand, database usage, and data accuracy as well as addresses the non-conformances of fraud and/or repeated incomplete/missing registrations in the database on the part of the certifying body.	GLOBAL Good Agriculture Practice (G.A.P.)
Block Model of Scheduled Technical Reviews	The "block model" provides a visual representation of scheduled and future technical reviews and a week by week breakdown (not including the screening process) of activities for the process.	Food Safety Recognition Program Canadian Food Inspection Agency
Botanical Identity	Scientific name (genus, species, subspecies/variety, author, and family), can include the local and English common names and possibly the cultivar name, ecotype, chemotype or phenotype. For commercially available cultivars, the name of the cultivar and of the supplier should be provided. In the case of landraces collected, propagated, disseminated and grown in a specific region, records should be kept of the locally named line, including the origin of the source seeds, plants or propagation materials.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Botanical name	Latin binomial system used specifically to define a plant to its genus, species and sometimes the sub-species.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Broiler chickens	Bred and raised specifically for meat production.	GLOBAL Good Agriculture Practice (G.A.P.)
Brood Stock (source Fish base)	A group of sexually mature individuals of a cultured species that is kept separate for breeding purposes.	GLOBAL Good Agriculture Practice (G.A.P.)
Buffer Zone	(1) The region adjacent to the border of a protected area. (2) A transition zone between areas managed for different objectives.	GLOBAL Good Agriculture Practice (G.A.P.)
Bund	A barrier on the surface of the soil/ground/floor to prevent runoff, spillage and soil erosion (also known as dyke, embankment, etc.).	GLOBAL Good Agriculture Practice (G.A.P.)
Calibration	Determination of the accuracy of an instrument, usually by measurement of its variation from a standard, to ascertain necessary correction factors.	GLOBAL Good Agriculture Practice (G.A.P.)
CanadaGAP™	CanadaGAP™ is a food safety program for companies that produce, pack and store fruits and vegetables.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Canadian Biodiversity Strategy	Canada's biodiversity goals and targets for 2020 complement the Canadian Biodiversity Strategy and the Biodiversity Outcomes Framework, and focus on Canada's biodiversity priorities in the coming years. They will guide further action on the conservation and sustainable use of living resources in Canada and provide the basis for measuring and reporting on progress. Canada's national goals and targets support the global Strategic Plan for Biodiversity 2011-2020 adopted by Canada and other Parties to the Convention on Biological Diversity in 2010. These goals and targets are aspirational objectives that Canada will strive to achieve by 2020 and are intended to encourage and promote collective action. They are goals and targets for Canada as a whole and progress will be reported at the national level.	Convention on Biological Diversity (2010)
Canadian Centre for Occupation Health and Safety	Canadian Centre for Occupation Health and Safety	Canadian Centre for Occupational Health and Safety (CCOHS)
Canadian Commission on Construction Materials Evaluation (CCCME)	The Canadian Construction Material Centre (CCMC) operates under the general policy and technical advice of the Canadian Commission on Construction Materials Evaluation (CCCME).	Canadian Commission on Construction Materials Evaluation (CCCME)
Canadian Construction Material Centre (CCMC)	The Canadian Construction Materials Centre (CCMC), which operates within the National Research Council of Canada, offers a national evaluation service for all types of innovative building construction materials, products, systems and services. CCMC evaluations are supported by the latest technical research and expertise and are based on the requirements of the National Building Code of Canada or Provincial/Territorial Building Codes	Canadian Construction Materials Centre (CCMC)
Canadian Food Inspection Agency (CFIA)	The Canadian Food Inspection Agency (CFIA) is responsible for the monitoring and enforcement of the regulations. Under the Regime, Certification Bodies are accredited based on the recommendation of CFIA-designated Conformity Verification Bodies. The Certification Bodies are responsible for verifying the application of the Canadian Organic Standards.	Canadian Food Inspection Agency (CFIA)
Canadian Herb, Spice and Natural Health Products Coalition (CHSNC)	A Canadian organization whose mission is to build a viable national herb, spice and natural health industry which highlights regional strengths and expertise and optimizes national synergies. <a href="http://www.nationalherbspice.com/">http://www.nationalherbspice.com/</a>	Canadian Herb Spice and Natural Health Products (CHSNC) Good Agriculture and Collection Practice (GACP)
Canadian Organic Regime	The Canada Organic Regime is the Government of Canada's response to requests by the organic sector and consumers to develop a regulated system for organic agricultural products. The Organic Products Regulations define specific requirements for organic products to be labelled as organic or that bear the Canada Organic logo. The regulations came into effect on June 30, 2009.	Canadian Food Inspection Agency (CFIA)

CB/PG Accepted Producer Status	A GLOBAL Good Agriculture Practice (G.A.P.) Database designation indicating that the CB or PG has accepted the producer/producer group as contracted. They will be set automatically to that status as soon as minimum one product have been set to the product status "accepted". Producers must now pay the registration fee.	GLOBAL Good Agriculture Practice (G.A.P.)
CCP	Critical Control Point	Food Safety Recognition Program Canadian Food Inspection Agency
Certificate of Analysis	A document certifying the test results for a particular batch of raw material.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Certificate of competence	Document issued by the Canadian Food Inspection Agency (CFIA) OFFSR Manager which confirms that a person is competent to perform 3rd party audit of the National Producer Organization's (NPO) On-Farm-Food-Safety (OFFS) Program and its management system.	Food Safety Recognition Program Canadian Food Inspection Agency
Certification	All those actions leading to issuing of a certificate in terms EN45011 or ISO/IEC Guide 65 Product Certification (e.g. application, registration, audit/inspection, corrective actions, etc.).	GLOBAL Good Agriculture Practice (G.A.P.)
Certification	Written assurance from a competent authority that foods or preventive control systems conform to requirements.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Certification Body	An organization which provides conformity assessment services such as inspections and certifications to producers or producer groups for the GLOBAL Good Agriculture Practice (G.A.P.) Standards in context with the requirements established under EN 45011 / SO/IEC Guide 65.	GLOBAL Good Agriculture Practice (G.A.P.)
Certification Body Committee (CBC)	The main function of the CBC is to harmonize the interpretation of the compliance criteria set by the Technical Committees.	GLOBAL Good Agriculture Practice (G.A.P.)
Certification Committee	Decision making person or group of persons within a certification body who bears the responsibility for making the final decision on whether an applicant producer or producer group becomes a certified producer or producer group.	GLOBAL Good Agriculture Practice (G.A.P.)
Certification of 3rd Party Auditors	A process whereby a third party audit service organization issues a written statement that a 3rd party auditor meets the requirements of the government On-Farm-Food-Safety Recognition Program.	Food Safety Recognition Program Canadian Food Inspection Agency
Certified Producer or Producer Group	Applicant who has successfully applied for and obtained a GLOBAL Good Agriculture Practice (G.A.P.) Certificate by successfully passing the inspection/audit and working with an approved GLOBAL G.A.P. certification body.	GLOBAL Good Agriculture Practice (G.A.P.)
CFIA	Canadian Food Inspection Agency	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
CFIA	The Canadian Food Inspection Agency. (ACIA)	CFIA Pre-requisite Programs
CFIA OFFSRP	Representative(s) of the Canadian Food Inspection Agency On-Farm Food Safety Recognition Program.	Food Safety Recognition Program Canadian Food Inspection Agency
Checklist (CL)	Inspection documents developed by GLOBAL G.A.P. to facilitate inspections and audits (by producers, producer groups, certification bodies and/or farm assurers).	GLOBAL Good Agriculture Practice (G.A.P.)
Chemical Hazard	Contaminants that may include residues from cleaners, agricultural chemicals, nitrates, heavy metals, lubricants and naturally occurring toxins.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
CHSNC	Canadian Herb, Spice and Natural Health Products Coalition	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
CIP	Cleaned In Place, definition as per NSF/ANSI/3-A 14159-1-2002 "Standard Cleaning of equipment by impingement or circulation of flowing chemical solutions, cleaning liquids, and water rinses, without dismantling, into, onto, and over surfaces in equipment or systems designed for this specific purpose". (NEP)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
CIPRO	Certification Integrity Program of GLOBAL Good Agriculture Practice (G.A.P.) addresses inspections, audits, and/or certification performance of the certifying bodies associated with GLOBAL G.A.P. It is a risk based program consisting of two kinds of assessments (1) office assessments to check CB certification performance and (2) producer assessments or witness certifying body assessments to check CB inspection and audit performance.	GLOBAL Good Agriculture Practice (G.A.P.)
CITES	Convention on International Trade in Endangered Species	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
CL	Critical Limit	Food Safety Recognition Program Canadian Food Inspection Agency
Clean	Free from dirt, contamination and disease.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Cleaning	The complete removal of food soil using appropriate detergent chemicals under recommended conditions. It is important that personnel involved have a working understanding of the nature of the different types of food soil and the chemistry of its removal.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practices (GACP)
Cleaning Methods	Equipment can be categorized with regard to cleaning method as follows:	Canadian Herb, Spice and Natural Health Products (CHSNC) Good Agriculture and Collection Practices (GACP)

Clean-out-of-Place (COP)	Can be partially disassembled and cleaned in specialized COP pressure tanks.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture Practices (GACP)
Codex	Codex Alimentarius or Codex Alimentarius Commission	Canadian Food Inspection Agency (CFIA) new regulatory framework
Codex Alimentarius Commission	An intergovernmental body to implement the Joint FAO/WHO Food Standards Programme, which was established by an FAO conference resolution in 1961 and a World Health Assembly resolution, WHA 16.42, in 1963. Its principal objective is to protect the health of consumers and facilitate the trade of food by setting international standards on foods (i.e. the Codex standards) and developing other texts which can be recommended to governments for acceptance	Food Safety Recognition Program Canadian Food Inspection Agency
Codex Alimentarius Commission	<a href="http://www.codexalimentarius.net/">Http://www.codexalimentarius.net/</a> .	ISO-22000-definitions
Codex Alimentarius Commission	A subsidiary body of the Food and Agriculture Organization and the World Health Organization of the United Nations.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
COFFS	Canadian On-Farm-Food-Safety	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Coming into Force	Coming into force or entry into force (also called enactment) refers to the process by which legislation, regulations, and other legal instruments come to have legal force and effect. For more information, please see this Department of Justice website: <a href="http://www.justice.gc.ca/eng/dept-min/pub/legis/rm-mr/part4/cif_orders-decret.html">http://www.justice.gc.ca/eng/dept-min/pub/legis/rm-mr/part4/cif_orders-decret.html</a>	Canadian Food Inspection Agency (CFIA) new regulatory framework
Communication	A process whereby subject matter/information is disseminated.	Food Safety Recognition Program Canadian Food Inspection Agency
Compatible	In respect of activities taking place in a Registered Establishment activities that can take place at the same time in the same area and do not create a potential risk of adulterated meat products.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Competence	Demonstrated ability to apply appropriate knowledge and skills effectively.	Food Safety Recognition Program Canadian Food Inspection Agency
Competent Authority	Person or organization who has the legally delegated or invested authority, capacity, or power to perform a designated function or issue a recommendation/decision.	GLOBAL Good Agriculture Practice (G.A.P.)
Compliance Criteria (CC)	Information provided to further illustrate each control point and how to successfully address the requirement(s) identified in the control point.	GLOBAL Good Agriculture Practice (G.A.P.)
Compost	The controlled biological decomposition of organic material in the presence of air to form a humus-like material. Controlled methods of composting include mechanical mixing and aerating, ventilating the materials by dropping them through a vertical series of aerated chambers, or placing the compost in piles out in the open air and periodically mixing or turning.	GLOBAL Good Agriculture Practice (G.A.P.)
Compound Feed Manufacturing (CFM) Standard	A set of rules and regulations to acknowledge an established assurance system of Compound Feed Manufacturers (CFMs). It helps livestock and aquaculture producers to select appropriate and assured resources for suppliers of compound feed.	GLOBAL Good Agriculture Practice (G.A.P.)
Compound Feed	(Which can be Complete or Complementary), that may be produced using any ingredients (except medicated feed/supplements) as raw materials. Compound Feeds in the context of GLOBAL Good Agriculture Practice (G.A.P.) exclude the production of ingredients such as forage or grains (Simple Feed Materials), pre-mixtures, additives or medicated feeds (Prepared Feed Supplements) etc.	GLOBAL Good Agriculture Practice (G.A.P.)
Consumer	An individual who buys products or services for personal use and not for manufacture or resale.	GLOBAL Good Agriculture Practice (G.A.P.)
Contaminant	Any biological, physical, chemical agents or other substances that are present in food and that compromise food safety or suitability.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Contaminate	To make unfit for intended use by the introduction of unwholesome or undesirable elements.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Contamination	Refers to the undesired introduction of impurities of a biological, chemical or physical nature, into or on a starting material. These may be but not limited to bacteria, yeast, mold, heavy metals, pesticides, radionuclide, insects, fecal matter, fur and dirt.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Contamination	The unintended presence of potentially harmful substances, including microorganisms in food.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Contamination	The undesired introduction of impurities of a chemical or microbiological nature, or of foreign matter, into or on to a starting material or intermediate during production, sampling, packaging or repackaging, storage or transport.	WHO Good Agriculture and Collection Practices (GACP)
Contamination	The presence of any contaminant in food or food contact surfaces.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Continual Improvement	In the context of ISO 22000, the term continual improvement refers to an ongoing need to improve the effectiveness of a food safety management system (FSMS). The effectiveness of any FSMS can be continually improved through the use of communications, management reviews, internal audits, corrective actions, system updates, verification research, and validation studies.	ISO-22000-definitions

Contract Farming	(FAO AGRICULTURAL SERVICES BULLETIN 145, 2001) defines contract farming as an agreement between farmers and processing and/or marketing firms for the production and supply of agricultural products under forward agreements, frequently at predetermined prices that takes into account market provisions, resource provisions, and management specifications.	GLOBAL Good Agriculture Practice (G.A.P.)
Contractual Non-Conformance	(1) Occurs when Certification Body is not in compliance with contracts signed with GLOBAL G.A.P. and can lead to sanctioning of the CB or (2) when a producer is not in compliance with contracts signed with the certification body and can lead to the cancellation of the producer.	GLOBAL Good Agriculture Practice (G.A.P.)
Control Measure	Control measures are actions or activities that are used to manage and control food safety hazards. Control measures must be capable of preventing or eliminating food safety hazards or reducing them to an acceptable level. See Codex at <a href="http://www.codexalimentarius.net">http://www.codexalimentarius.net</a> for examples of specific control measures.	
Control Measure	Any action or activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level. (Hazard Analysis and Critical Control Point System and Guidelines for Its Application, Annex to CAC/RCP 1-1969 (Rev.4 – 2003), FAO/CODEX)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Control Measures	Any action and activity that can be used to prevent or eliminate a food safety hazard or reduce it to an acceptable level.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Control Point	Any point, step or procedure at which a biological, chemical or chemical factor can be controlled.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Control Points (CP)	Those measurable issues associated with the implementation of good agricultural practices throughout the farming business. Within the GLOBAL G.A.P. Standards, control points are classified as major musts, minor musts, or recommendations.	GLOBAL Good Agriculture Practice (G.A.P.)
Control Points and Compliance Criteria (CPCC)	The comprehensive set of control points and compliance criteria that make up the checklist against which producer/farm performance is measured both internally and externally.	GLOBAL Good Agriculture Practice (G.A.P.)
Conversion Ratios	Loss during handling, to be used in mass balance calculations.	GLOBAL Good Agriculture Practice (G.A.P.)
Corrections	A correction is any action that is taken to eliminate a nonconformity. In the context of the ISO 22000 standard, a correction is any action that is taken to deal specifically with potentially unsafe products (nonconforming products). Corrections may include the following types of actions: reprocessing or further processing of potentially unsafe products, assigning them to a different use, or simply destroying them. In the context of this standard, a correction is not the same as a corrective action (see below). Corrections are carried out in order to deal immediately with unsafe products, while corrective actions are designed to prevent recurrence by addressing causes. Corrective actions often take a longer term perspective and tend to take a more systemic approach.	ISO-22000-definitions
Corrective Action	The steps that a regulated party takes to address non-compliance, which can include controlling affected product, conducting root cause analysis and preventing recurrence.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Corrective Actions	Corrective actions are steps that are taken to eliminate the causes of an existing nonconformity. The corrective action process includes causal analysis and is designed to prevent recurrence.	ISO-22000-definitions
Corridor	(1) A linear strip of land identified for present or future location of transportation or utility rights-of-way within its boundaries. (2) A thin strip of vegetation used by wildlife and potentially allowing movement of biotic factors between two areas.	GLOBAL Good Agriculture Practice (G.A.P.)
Corrosion-resistant	That which resists destruction by chemical action; esp. by the actions of acids upon metal (as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989). (Anticorrosion)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Cover Crop	A crop that (1) provides temporary protection for delicate seedlings and/or (2) provides a canopy for seasonal soil protection and improvement. Except in orchards, groves, and vineyards where permanent vegetative cover is maintained, cover crops are typically grown for one year or less and, often, between normal crop production periods. When ploughed under and incorporated into the soil, cover crops are also referred to as green manure crops.	GLOBAL Good Agriculture Practice (G.A.P.)

Covered Crops	A crop is considered as covered when it is grown beneath or within a structure (e.g. greenhouse), with or without building foundations, where the cropping environment has some kind of overhead protection (not including individual plant/tree covers, nets, low tunnels, hail protection, mulches or anything that is not a greenhouse) during the production of that crop. The cover can be plastic, glass or other similar materials, and must be accessible by persons (walk-in possible).	GLOBAL Good Agriculture Practice (G.A.P.)
Critical Defect	A deviation at a critical control point which results in a hazard occurring.	GLOBAL Good Agriculture Practice (G.A.P.)
Critical limit	A critical limit is a criterion or boundary that is used to distinguish between what is acceptable (safe) and what is unacceptable (unsafe). A critical limit is a value of a parameter or variable.	ISO-22000-definitions
Critical Limit	The maximum or minimum criterion to which a hazard shall be controlled at a critical control point.	Food Safety Recognition Program Canadian Food Inspection Agency
Critical limit	A criterion that separates acceptability from unacceptability.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Critical limits	Set at critical control points. Critical limits (values) are used to ensure that a process produces safe food products. When critical limits are violated or exceeded, products are deemed to be potentially unsafe. Critical limits are established at Critical Control Points (CCPs). They are used to determine whether or not a CCP is still under control. Whenever critical limits are violated or exceeded, CCPs are out of control and the associated products are considered to be potentially unsafe.	ISO-22000-definitions
Critical Limits	A maximum and/or minimum value to which a biological, chemical or physical parameter must be controlled at a Critical Control Point (CCP) to prevent, eliminate or reduce to an acceptable level the occurrence of a food-safety hazard.	GLOBAL Good Agriculture Practice (G.A.P.)
Critical Control Point (CCP)	A point, step, or procedure at which control can be applied and a biological, chemical, or physical hazard can be prevented, eliminated, or reduced to acceptable safety levels.	GLOBAL Good Agriculture Practice (G.A.P.)
Critical Control Point (CCP)	As set out in Hazard Analysis and Critical Control Point System and Guidelines for its Applications; Annex to the Recommended International Code of Practice General Principles of Food Hygiene (CAC/RCP 1 (1969), Rev. 3 (1997), a step at which control can be applied and which is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.	Food Safety Recognition Program Canadian Food Inspection Agency
Critical Control Point (CCP)	Corrective actions Critical Control Point (CCP) control measure must be applied. It is a point that is critical or essential to safety. It is the point where a control measure can be used to prevent or eliminate a food safety hazard or to reduce it to an acceptable level.	ISO-22000-definitions
Critical Control Point (CCP)	A point or a step at which a control measure can be applied and a food safety hazard can be prevented, eliminated or reduced to an acceptable level.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Crop Rotation System	The crops on a certain plot are following other crops according to a predefined plan. Normally the crops are changed annually, but they can also be multi-annual. Among other factors, crop species and order of rotation are selected to increase soil fertility, maintain good yields and form part of Integrated Pest Management (IPM) program.	GLOBAL Good Agriculture Practice (G.A.P.)
Cross-Contamination	Contamination of a starting material, intermediate product or finished product by another starting material or product during production.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Cross-Contamination	Contamination of a starting material, intermediate product or finished product by another starting material or product during production.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Cross Contamination	A situation that occurs when hazards that are carried by utensils, equipment, surfaces or food handlers are transferred from one food, ingredient or surface to another.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Cross-Contamination	The transfer of harmful substances or disease-causing microorganisms to food by hands, food-contact surfaces, sponges, cloth towels, and utensils that touch raw food, are not cleaned, and then touch ready-to-eat foods. Cross-contamination can also occur when raw food touches or drips onto cooked or ready-to-eat foods.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Customer	A customer is a person or entity who purchases products or services from a supplier.	GLOBAL Good Agriculture Practice (G.A.P.)
Declaration	Written statement that covers the relevant subject, and which is signed by the person that makes the statement, and will be taken by the CB as evidence for verification of compliance to the applicable control points.	GLOBAL Good Agriculture Practice (G.A.P.)
Deviation	Failure to meet or stay within a critical limit.	GLOBAL Good Agriculture Practice (G.A.P.)
Deviation	A failure to meet required critical limits for a critical control point, or a failure to meet a standard identified in a prerequisite program or a process control	Canadian Food Inspection Agency (CFIA) Pre-requisite Program
Deviation Procedure	A deviation is a situation where the limits set are not met, as determined by a written procedure (SOP), resulting in a potential impact on food safety. A deviation procedure is an alternative action when your SOP cannot be or has not been followed. The deviation procedure should meet the same outcome as the SOP.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)

Deviation Procedure	A deviation procedure must reflect any regulatory requirements and define the action to be taken when deviations occur, to control the safety of the product and prevent recurrence.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Deviation Procedure	A process that reflects any regulatory requirements and defines the action to be taken when deviations occur, to control product and prevent reoccurrence.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practices (GACP)
Deviation Procedure	A documented set of corrective actions that are implemented when a deviation occurs.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Directly Drained	Either connected to the sewage system or discharging of fluid waste directly into a drain inlet.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Disinfect	Disinfect refers to inanimate objects and the destruction of all vegetative cells (not spores).	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Documented Procedure	An established, written, implemented and maintained description for executing an activity; may include work instructions and records to be generated. A procedure can be documented through flowcharts, diagrams, etc.	Food Safety Recognition Program Canadian Food Inspection Agency
Drain	A channel by which liquid is drained or gradually carried off; esp. an artificial conduit or channel for carrying off water, sewage, etc. - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989. (Drain)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Drainage	That which is drained off by system of drains; sewage - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989. (Drainage)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Dressing Room	A room for changing clothing.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Dry	Refers to materials of botanical origin that have been dried to reduce the moisture content to a specified level to allow storage and/or enable further processing.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Dubbing	Refers to trimming of wattle/comb through electro - cauterizing of male breeders to reduce further injury due to pecking and fighting.	GLOBAL Good Agriculture Practice (G.A.P.)
Due Diligence	Means that if something goes wrong, you can demonstrate that you have taken all reasonable precautions to prevent the problem from happening. The key word is 'demonstrate' with written records as proof.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Eco-efficiency	The World Business Council for Sustainable Development (WBCSD) describes eco-efficiency as "being achieved by the delivery of competitively priced goods and services that satisfy human needs and bring quality of life, while progressively reducing ecological impacts and resource intensity throughout the life	World Business Council for Sustainable Development (WBCSD)
Ecological Aspects	The dynamic complex of plant, animal, and micro-organism communities and their non-living environment interacting as a functional unit.	GLOBAL Good Agriculture Practice (G.A.P.)
Education	A process whereby participants are presented with subject matter on which they are evaluated (e.g. tested).	Food Safety Recognition Program Canadian Food Inspection Agency
Electronic Service Delivery Platform (ESDP)	The ESDP will be phased-in with a tentative start date of April 1, 2016 and is expected to expedite cross-border movement of goods. It will automate paper based processes—issuing permissions and licenses online—and improve the management of CFIA's workload. The system will also issue on-line certificates, which will reduce delivery costs, and provide industry self-serve access to data and information. Overall, the ESDP is expected to increase internal efficiencies, improve tracking and performance metrics, improve service to industry and help protect Canada's access to export markets.	Canadian Food Inspection Agency (CFIA) Safe Food for Canadians
Employee	A person who is employed by a food operation or establishment.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Employees	Anyone working on the operation, including producer, family members, hired employees, contract employees, etc.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
End Product	An end product is a finished product. It requires no further	ISO-22000-definitions
Endangered Species	A plant or animal species that is in threat of extinction and as defined by relevant international country and provincial legislation.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
EnviFood Protocol	EU standards and guidelines on environmental assessment of food and drink	EU environment commission
Environment	Water, air, land, wild species of fauna and flora, and any interrelationship between them, as well as any relationship with living organisms.	GLOBAL Good Agriculture Practice (G.A.P.)
Environmental Aspects	The interaction of climate, soil, topography (non-living) and other plants and animals (living) in any given area.	GLOBAL Good Agriculture Practice (G.A.P.)
Environmental Assessment (EA)	Process of estimating and evaluating significant short-term and long-term effects of a program, project, or facility on the quality of the environment in which it takes place. An environmental impact assessment is prepared on the basis of an EA. (Also called environmental evaluation.)	GLOBAL Good Agriculture Practice (G.A.P.)

Environmental Impact Assessment (EIA)	Detailed study based on environmental assessment (EA) to determine the type and level of effects an existing program, project and/or facility is having, or a proposed project would have, on its natural environment. Its objectives include (1) to help decide if the effects are acceptable or have to be reduced for continuation of the facility or proceeding with the proposed project, (2) to design/implement appropriate monitoring, mitigation, and management measures, (3) propose acceptable alternatives, and (4) to prepare an environmental impact report (EIR).	GLOBAL Good Agriculture Practice (G.A.P.)
Environmental Impact Report (EIR)	Written record of an environmental impact assessment (EIA) exercise which identifies and examines the likely environmental effects of the continuing operations of an existing facility or those of a proposed project, and proposes measures to avoid, mitigate, or offset them. An environmental impact statement (EIS) is only a part of EIA process and not its definitive product.	GLOBAL Good Agriculture Practice (G.A.P.)
Environmental Product Declaration (EPD)	Environmental Product Declaration, or EPD, is a standardized document that describes the environmental impacts of a product (such as the raw material depletion, water footprint, water toxicity, carbon footprint, ozone layer depletion as well as other relevant environmental information such as the recycling potential or the energy consumption of the product). The impact categories are based on a life cycle assessment (LCA).	Canada Green Building Council
Environmental Risk	Potential threat of adverse effects on living organisms and/or environment by effluents, emissions, wastes, resource depletion, etc., arising out of a program, project, activity, and/or facility.	GLOBAL Good Agriculture Practice (G.A.P.)
Environmental Risk Assessment (ERA)	The process of gathering data and making assumptions to estimate the short- and long-term harmful effects of one or more substances, products or technologies on the natural environment and human health.	GLOBAL Good Agriculture Practice (G.A.P.)
Erosion	Erosion is the movement of the land surface by wind, rain, running water or moving ice resulting in the wearing away of land or soil.	GLOBAL Good Agriculture Practice (G.A.P.)
Erosion	The process whereby water or wind moves soil from one location to another. Types of erosion are (1) sheet and rill—a general washing away of a thin uniform sheet of soil, or removal of soil in many small channels or incisions caused by rainfall or irrigation run-off; (2) gully—channels or incisions cut by concentrated water run-off after heavy rains; (3) ephemeral—a water-worn, short-lived or seasonal incision, wider, deeper and longer than a rill, but shallower and smaller than a gully; and (4) wind—the carrying away of dust and sediment by wind in areas of high prevailing winds or low annual rainfall. (2) gully—channels or incisions cut by concentrated water run-off after heavy rains; (3) ephemeral—a water-worn, short-lived or seasonal incision, wider, deeper and longer than a rill, but shallower and smaller than a gully; and (4) wind—the carrying away of dust and sediment by wind in areas of high prevailing winds or low annual rainfall.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Establishment	Any place, including a conveyance, where a food commodity is manufactured, prepared, stored, packaged or labelled. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Establishment	A Canadian Food Inspection Agency (CFIA) registered company, plant or manufacturer that processes agri-food products (meat and poultry, dairy, processed fruits and vegetables, shell eggs, processed eggs, honey, and maple). Hatcheries are considered establishments.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
European Co-operation for Accreditation (EA)	EA is the European network of nationally recognized accreditation bodies located in the European geographical area ( <a href="http://www.european-accreditation.org">http://www.european-accreditation.org</a> ).	GLOBAL Good Agriculture Practice (G.A.P.)
Evaluation	Method or procedure as a part of the certification process to assess a person's fulfilment of competence requirements	Food Safety Recognition Program Canadian Food Inspection Agency
Export	For the purposes of this paper, export is sending food commodities from Canada to another country.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Exporter	Any person who sells or trades food from Canada to another country.	Canadian Food Inspection Agency (CFIA) new regulatory framework
External Inspection	May be announced or unannounced and shall be carried out by a certification body inspector or auditor (in common terms, this is also called an "audit.")	GLOBAL Good Agriculture Practice (G.A.P.)
F/P/T	Federal - Provincial – Territorial	Food Safety Recognition Program Canadian Food Inspection Agency
F2F	Face-to-face (meeting)	Food Safety Recognition Program Canadian Food Inspection Agency
Face to Face Meeting	Led by a CFIA team leader with participation of the NPO and federal, provincial and territorial representatives. The face to face meeting is intended for the review and discussion of the compiled comments on the Master Technical Review Members Checklist.	Food Safety Recognition Program Canadian Food Inspection Agency
FAO	Food and Agriculture Organization	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Farm	Geographically owned or rented land with sufficient infrastructure and management to enable the production of the product.	GLOBAL Good Agriculture Practice (G.A.P.)

Farm Assurer	An organization (independent individual or group of individuals) who has signed a License Agreement with GLOBAL G.A.P. to act as trained and approved consultants to help producers implement good agricultural practices and work towards obtaining GLOBAL G.A.P. Certification.	GLOBAL Good Agriculture Practice (G.A.P.)
Federal Provincial Territorial Pathogen Reduction Initiative	The Pathogen Reduction Initiative (PRI) was identified as a priority by the FPT Ministers of Agriculture in February 2009 and a FPT Working Group was subsequently established to develop an action plan to reduce pathogens in meat and poultry. Work is underway on a communication plan to release results from some of the work carried out by the working group.	Canadian Food Inspection Agency (CFIA) Safe Food for Canadians
Feed Conversion Efficiency (FCE)	A measure of an animal's efficiency in converting feed mass into increased body mass. Specifically Feed Conversion Ratio (FCR) is the mass of the food eaten (in kg of "dry" weight) divided by the body mass gain (in kg of "wet" weight), all over a specified period of time. FCR is dimensionless, i.e. there are no measurement units associated with FCR. Animals that have a low FCR are considered efficient users of feed.	GLOBAL Good Agriculture Practice (G.A.P.)
Feed Conversion Ratio/Rate (FCR)	A measure of an animal's efficiency in converting feed mass into increased body mass. Specifically Feed Conversion Ratio (FCR) is the mass of the food eaten (in kg of "dry" weight) divided by the body mass gain (in kg of "wet" weight), all over a specified period of time. FCR is dimensionless, i.e. there are no measurement units associated with FCR. Animals that have a low FCR are considered efficient users of feed.	GLOBAL Good Agriculture Practice (G.A.P.)
Finished Herbal Products	Finished herbal products consist of herbal preparations made from one or more herbs. If more than one herb is used, the term mixed herbal product can also be used. Finished herbal products and mixed herbal products may contain excipients in addition to the active ingredients. In some countries, herbal medicines may contain, by tradition, natural organic or inorganic active ingredients that are not of plant origin (e.g. animal materials and mineral materials). Generally, however, finished products or mixed products to which chemically defined active substances have been added, including synthetic compounds and/or isolated constituents from herbal materials, are not considered to be herbal.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Finished Product	Product that will undergo no further processing or transformation by the establishment. Note: A product that undergoes further processing or transformation by another establishment is a finished product, in the context of the first establishment and a raw material or an ingredient in the context of the second establishment.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
First Harvest (First Crop)	This data is important for the calculation of the registration fee. "First harvest" should be chosen when there is only one crop per certification cycle on a registered area. In all cases, when a producer only registers annual crops/tree crops; "First Harvest" must be chosen. (See definition for Further Harvest)	GLOBAL Good Agriculture Practice (G.A.P.)
Food Additive	Any substance the use of which results, or may reasonably be expected to result, in it or its byproducts becoming a part of or affecting the characteristics of a food, but does not include: (a) any nutritive material that is used, recognized or commonly sold as an article or ingredient of food; (b) vitamins, mineral nutrients and amino acids, other than those listed in the tables to Division 16, (c) spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives; (d) agricultural chemicals, other than those listed in the tables to Division 16, (e) food packaging materials and components thereof; and (f) drugs recommended for administration to animals that may be consumed as food.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Food Chain	The food chain consists of the entire sequence of stages and operations involved in the creation and consumption of food products. This includes every step from initial production to final consumption. It includes the production, processing, distribution, storage, and handling of all food and food ingredients. The food chain also includes organizations that do not directly handle food. These include organizations that produce feed for animals that produce food and organizations that produce feed for animals that will be used as food. It also includes organizations that produce materials that will eventually come into contact with food or food ingredients.	ISO-22000-definitions
Food Commodity	(a) Any food as defined in section 2 of the Food and Drugs Act ; (b) Any animal or plant, or any of its parts, from which food referred to in paragraph (a) may be derived; or (c) Anything prescribed to be a food commodity. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Food Contact Surface	Any equipment or utensil that normally comes in contact with food or that may drain, drip, or splash on food or on surfaces normally in contact with food. Examples: cutting boards, knives, sponges, countertops, and colanders.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Food Defense	It is a term used to describe activities associated with protecting food supply from intentional contamination. (Food defense refers to intentional, sporadic, and plausible but unknown threat)	GLOBAL Good Agriculture Practice (G.A.P.)

Food Processing Aid	A food processing aid is a substance that is used for a technical effect in food processing or manufacture, the use of which does not affect the intrinsic characteristics of the food and results in no or negligible residues of the substance or its by products in or on the finished food.	Canadian Food Inspection Act (CFIA) Food Safety Enhancement Program
Food Safety	The basic food safety concept is this: food will not harm the consumer so long as intended use guidelines are followed when it is prepared or eaten. Conversely, food is potentially harmful whenever it has been exposed to hazardous agents and intended use guidelines have not been followed.	ISO-22000-definitions
Food Safety	The assurance that food will not cause harm to the consumer when it is prepared and consumed according to its intended use.	GLOBAL Good Agriculture Practice (G.A.P.)
Food Safety	A concept that food will not cause harm to the consumer when it is prepared and/or eaten according to its intended use.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Food Safety Enhancement Program (FSEP)	Principles and encourages its development, implementation and maintenance in all federally registered establishments, excluding federally registered fish establishments.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Food Safety Hazard	A food safety hazard is an agent or condition that could potentially cause an adverse human health effect. Agents are either in or on food and can be either biological, chemical, or physical. Furthermore, the condition of the food itself can also be hazardous. Food safety hazards can also be found in or on animal feed and feed ingredients. Since these may be transferred to food through the consumption of animal products, they can also cause adverse human health effects. Organizations that do not directly handle food and feed may also compromise food safety. These include producers of packaging materials, cleaning agents, and other products that eventually come into contact with food or feed. If such products have been exposed to hazardous agents and they come into contact with food or feed, adverse human health effects can occur.	ISO-22000-definitions
Food Safety Hazard Analysis	A food safety hazard analysis is done in order to determine which hazards need to be controlled, how much control is needed, and which combination of control measures should be used in order to make sure that food is safe. In the context of ISO 22000 (section 7.4), a food safety hazard analysis is carried out in the following way: 1. Identify your organization's food safety hazards. 2. Pinpoint where each hazard may be introduced. 3. Specify acceptable hazard levels for each hazard. 4. Assess each hazard and decide how to control it. 5. Select control measures to control your hazards. 6. Use Operational Prerequisite Program (OPRPs) and Hazard Analysis and Critical Control Point (HACCP) plans to manage hazards.	ISO-22000-definitions
Food Safety Policy	A food safety policy statement formally defines an organization's commitment to food safety. It expresses, in general terms, what top management intends to do about food safety and describes the direction the organization wishes to take. More precisely, a food safety policy statement should express an organization's commitment to the implementation and ongoing maintenance of its food safety management system (FSMS). The food safety policy should drive the establishment of the FSMS and should also encourage people to update and improve its overall effectiveness.	ISO-22000-definitions
Food Safety Recall	A food recall is an action by a manufacturer, to remove unsafe food products from the market to help protect the public.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Food Safety Recognition Program	A program led by Canadian Food Inspection Agency (CFIA) in collaboration with federal, provincial and territorial governments that assess the national applicant's On-Farm-Food-Safety Program and grant recognition	Food Safety Recognition Program Canadian Food Inspection Agency (CFIA)
Food Safety Record	A food safety record is a document that contains objective evidence which shows how well food safety activities are being performed or what kind of results are being achieved. It always documents what has happened in the past.	ISO-22000-definitions
Foodborne Illness	A disease that is carried or transmitted to humans by food containing harmful substances. Examples are the disease salmonellosis, which is caused by Salmonella bacteria and the disease botulism, which is caused by the toxin produced by the bacteria Clostridium botulinum.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Foreign Material	Any material that ends up combined with your product when it is not intended to be included.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)

Forest Patches	Refers to the ecosystem scale at which a relatively homogenous forest unit can be identified. The composition, structure, and ecological functions within the unit are similar enough that an ecologically responsible forest use prescription can be applied uniformly within the stand, without encountering changes in ecological parameters that may produce unexpected or undesirable results. (also known as Forest Stands)	GLOBAL Good Agriculture Practices (G.A.P.)
Fresh	Refers to materials of botanical origin that have not been altered to reduce moisture but may be washed or otherwise cleaned and altered by chopping etc.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
FSMS	Food Safety Management System. A food safety management system (FSMS) is a network of interrelated elements that combine to ensure that food does not cause adverse human health effects. These elements include programs, plans, policies, procedures, practices, processes, goals, objectives, methods, controls, roles, responsibilities, relationships, documents, records, and resources. A FSMS is often one part of a larger management system. In spite of the fact that it is all about establishing a food safety management system, ISO 22000 does not formally define this concept. As a result, we've given it a try.	ISO-22000-definitions
FSRP	Food Safety Recognition Program	Food Safety Recognition Program Canadian Food Inspection Agency
Full Audit	An on farm/on site evaluation of records, statements of fact or other relevant information and observations to determine the extent to which all the specified requirements (Level A and Level B GPP's as well as any additional requirements) of the program are met. A full audit may be undertaken as either an initial assessment or as part of an audit program.	Food Safety Recognition Program Canadian Food Inspection Agency
Fumigant	Volatile liquid or gas used to kill insects, nematodes, fungi, bacteria, seeds, roots, rhizomes, or entire plants.	GLOBAL Good Agriculture Practice (G.A.P.)
Fungi	A group of microorganisms that includes molds and yeasts.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Further Harvest (Subsequent Crop)	Any surface that is used more than once in an annual certification cycle shall be registered as further harvest. Surfaces registered under further harvest are not subject to additional producer registration fees.	GLOBAL Good Agriculture Practice (G.A.P.)
GACP	Good Agriculture and Collection Practice	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Gap Analysis	An objective process whereby the reviewer(s) can determine whether or not government requirements for management manuals for On-Farm-Food-Safety Programs have been met.	Food Safety Recognition Program Canadian Food Inspection Agency
General Regulations (GR)	The General Regulations document describes the basic steps and considerations involved for the applicant to obtain and maintain GLOBAL Good Agriculture Practice (G.A.P.) a certification as well as the role and relationship of applicants, GLOBAL G.A.P. and the CBs. The document is divided into three parts Part I – General Rules, Part II – Rules for Option 2 and Option 1 Multi-Sites with QMS, and Part III – CB And Accreditation Rules.	GLOBAL Good Agriculture Practice (G.A.P.)
Generic	A program that applies nationally to all producers involved in the production of a commodity included in an On-Farm-Food-Safety Program.	Food Safety Recognition Program Canadian Food Inspection Agency
Generic HACCP Model	A model that applies nationally to all producers involved in the production of a commodity included in an On-Farm-Food-Safety Program; the model contains the prescribed forms and documents, including CCP determination and the resulting Hazard Analysis and Critical Control Point (HACCP) plan (Form 10).	Food Safety Recognition Program Canadian Food Inspection Agency
GGN (GLOBAL G.A.P. Number)	A unique, thirteen-digit number assigned by GLOBAL Good Agriculture Practice (G.A.P.) to the producer at registration, which serves as a unique identifier for all GLOBAL G.A.P. activities. The GGN remains valid and attached to the legal entity as long as the entity exists. The GGN serves as search key on the GLOBAL G.A.P. website to validate certificates. The GGN will be replaced with the Global Location Number (GLN) if an applicant owns a GLN.	GLOBAL Good Agriculture Practice (G.A.P.)
GLN (Global Location Number)	Provides the global supply chain solution for the identification of physical locations and legal entities. ( <a href="http://www.gs1.org/1/glnrules/">http://www.gs1.org/1/glnrules/</a> ).	GLOBAL Good Agriculture Practice (G.A.P.)
Global Food Safety Initiative (GFSI)	GFSI benchmarks existing food standards against food safety criteria, and also looks to develop mechanisms to exchange information in the supply chain, to raise consumer awareness and to review existing good retail practices ( <a href="http://www.mygfsi.com">http://www.mygfsi.com</a> ).	GLOBAL Good Agriculture Practice (G.A.P.)
GLOBAL G.A.P. Certification System	A certification system that complies with both the requirements of ISO IEC Guide 65 and the requirements defined by the GLOBAL G.A.P. General Regulations.	GLOBAL Good Agriculture Practice (G.A.P.)
GLOBAL G.A.P. Integrity Program	Is a set of verification activities carried out to verify, maintain and, where necessary, increase the value of the GLOBAL G.A.P. Certificates by ensuring the products certified comply with the certification requirements. GLOBAL G.A.P.-commissioned experts carry out surveillance activities to check on the CB performance. The Integrity Program consists of two pillars Brand Integrity Program (BIPRO) and Certification Integrity Program (CIPRO).	GLOBAL Good Agriculture Practice (G.A.P.)

GLOBAL G.A.P. Risk Assessment on Social Practice (GRASP)	It is a voluntary assessment on the implemented social practices on farm. The outcome of the assessment does not affect the GLOBAL G.A.P. Certification but serves as additional information to supply chain partners who have been granted access to the results.	GLOBAL Good Agriculture Practice (G.A.P.)
GLOBAL G.A.P. Standard	Specified standards and other normative documents, which have been developed in compliance with ISO/IEC Guide 65 clause 4.1.3, and are available from GLOBAL G.A.P. specifically as a reference point or benchmark against which equivalence can be demonstrated.	GLOBAL Good Agriculture Practice (G.A.P.)
GMP	Good Manufacturing Practice	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Good Agricultural Practices (GAP)	FAO COAG 2003 GAP paper defines these as "practices that address environmental, economic and social sustainability for on-farm processes, and result in safe and quality food and non-food agricultural products."	GLOBAL Good Agriculture Practice (G.A.P.)
Good Agriculture and Collection Practices (GACP s)	They are the measures, practices and/or guidelines to ensure food safety, soundness and wholesomeness at all stages of the agricultural process. They are the prerequisites to building the Hazard Analysis and Critical Control Point (HACCP) Program and focus on people, equipment, process and the environment. This terminology is the same as Good Production Practices (GPP). They also include guidelines to ensure quality, traceability and ethics.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Good Production Practices (GPPs)	General steps, measures or procedures that control the operational conditions within a production unit, allowing for environmental conditions that are favourable to the production of safe food as defined by the applicant's On-Farm-Food-Safety Program. May also be called Good Agriculture Practices or Good Agriculture and Collection Practices	Food Safety Recognition Program Canadian Food Inspection Agency
GPP	Good Production Practice	Food Safety Recognition Program Canadian Food Inspection Agency
Grade name	A prescribed name, mark or designation of a food commodity. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Groundwater	All water that is below the surface of the ground in the saturation zone and in direct contact with the ground of the soil.	GLOBAL Good Agriculture Practice (G.A.P.)
H&S	Herb Spice and Natural Health Product Industry	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
HACCP	As set out in Hazard Analysis and Critical Control Point System and Guidelines for its Applications; Annex to the Recommended International Code of Practice General Principles of Food Hygiene (CAC/RCP 1 (1969), Rev. 3 (1997), the Hazard Analysis Critical Control Point system that is science based, systematic and that identifies specific hazards and measures for their control to ensure the safety of food. HACCP is a tool to assess hazards and establish control systems that focus on prevention rather than relying on end product testing.	Food Safety Recognition Program Canadian Food Inspection Agency
HACCP	HACCP stands for Hazard Analysis and Critical Control Point. HACCP is a methodology and a management system. It is used to identify, prevent, and control food safety hazards. HACCP management systems use the following methodology: 1. Conduct a hazard analysis. 2. Identify critical control points (CCPs). 3. Establish critical limits for each critical control point. 4. Develop procedures to monitor critical control points. 5. Design corrective actions to handle critical limit violations. 6. Create a food safety record keeping system. 7. Validate and verify your safety system. HACCP was developed by the Codex Alimentarius Commission.	ISO-22000-definitions
HACCP	Hazard Analysis and Critical Control Points system. A tool that enables a facility to provide protection of the food supply, processed or manufactured from biological, chemical, and physical hazards. The idea is to focus on the safe production or processing of food products from the acquisition and receiving of raw materials and ingredients to the finished manufactured or processed products.	Canadian Herb, Spice and Natural Health Product Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
HACCP	Hazard Analysis Critical Control Point	CHSNC GACP, ISO-22000-definitions
HACCP Based	A food safety program based on Hazard Analysis Critical Control Point (HACCP) principles but one in which the hazard analysis conducted is generic (i.e. covers all producers in a given commodity sector) and which results in a list of commonly accepted hazards and related controls that are then translated into a series of good production practices to which primary producers shall adhere.	Food Safety Recognition Program Canadian Food Inspection Agency
HACCP methodology	Hazard Analysis Critical Control Point (HACCP) principles which includes the HACCP seven steps	ISO-22000-definitions

HACCP plan	A Hazard Analysis Critical Control Point (HACCP) plan is a written document that describes how you plan to manage and control your organization's food safety hazards. An HACCP plan contains at least the following information: 1. Critical Control points (CCPs). 2. Hazards that will be controlled at each CCP. 3. Control measures that will be used at each CCP. 4. Critical limits that will be applied at each CCP. 5. Procedures that will be used to monitor CCPs. 6. Actions that will be taken when limits are violated. Consider using your HACCP plan to manage a control measure: If strict control must be applied. If your control measure is likely to fail in the future. If a control failure would have severe consequences. If monitoring and rapid corrective action is feasible. If your control measure must be able to cope with significant processing variability. If your control measure is designed to eliminate or reduce the level of a specific food safety hazard. If your control measure's place in the system makes it convenient to make it part of your HACCP plan. If a control measure helps to boost the effectiveness of another control measure that is also part of your particular HACCP plan. If the above conditions do not seem to apply to your specific control measure, consider using an operational prerequisite program (OPRP) to manage it. NOTE: HACCP plans use Critical Control points (CCPs) and critical limits to control food safety hazards, while OPRPs do not.	ISO-22000-definitions
HACCP Plan	Part of the generic Hazard Analysis Critical Control Point (HACCP) model (Form 10); a form that lists process steps, Critical Control Points (CCPs), hazard descriptions, critical limits, monitoring procedures, deviation procedures, verification procedures and HACCP records.	Food Safety Recognition Program Canadian Food Inspection Agency
HACCP plan	A written document designed in order to control hazards associated with specific processes and/or products within an establishment.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
HACCP Principles	Hazard Analysis Critical Control Points (HACCP) seven steps	ISO-22000-definitions
HACCP system	A system that includes prerequisite programs, one or more Hazard Analysis Critical Control Point (HACCP) plan(s), validation documentation of control measures that have an immediate impact on food safety as well as maintenance and reassessment procedures as defined by the Food Safety Enhancement Program (FSEP).	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Harvesting Tools	Gloves, scissors, knives, clippers, etc. used to separate the agricultural product from the parent plant/production site.	GLOBAL Good Agriculture Practice (G.A.P.)
Harvesting Containers	Containers used for harvesting and transporting produce during and after harvest.	GLOBAL Good Agriculture Practice (G.A.P.)
Hazard	A biological, chemical, physical or any other property that may cause a situation unsafe for workers, consumers, and/or the environment.	GLOBAL Good Agriculture Practice (G.A.P.)
Hazard	Any biological, chemical or physical agent in or a condition of food that has the potential to cause human or animal sickness or injury.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) good Agriculture and Collection Practice (GACP)
Hazard	As set out in Principles and Guidelines for the conduct of Microbiological Risk Assessment (CAC/GL 30 1999), a biological, chemical or physical agent in, or condition of, food having the potential to cause an adverse health effect.	Food Safety Recognition Program Canadian Food Inspection Agency
Hazard Analysis	A comprehensive analysis of all the steps in a production system; the analysis is conducted in accordance with Hazard Analysis Critical Control Point (HACCP) principles in order to determine hazards, develop a HACCP plan and elaborate for each hazard its specific critical control point and critical limit as defined by Codex Alimentarius.	Food Safety Recognition Program Canadian Food Inspection Agency
Hazard Analysis Critical Control Point (HACCP)	HACCP, pronounced 'haa sip' is a systematic approach to ensure food safety.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Hazard Analysis Critical Control Point (HACCP)	A systematic approach to identifying and assessing hazards and risks associated with a food operation and defining the means of their control.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Hazard Analysis Critical Control Points (HACCP)	A food safety management methodology used in the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.	GLOBAL Good Agriculture Practice (G.A.P.)
Hazard	An entity, a condition or a circumstance that has the potential to cause harm. Hazards can be biological, chemical or physical.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Hearing	The opportunity to formally present verbal or written arguments in support of an appeal to the government appeal panel responsible for review of the appeal.	Food Safety Recognition Program Canadian Food Inspection Agency
Heavy Metals	Metals including arsenic, cadmium, lead and mercury that can be present in raw materials, from environmental or natural sources.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Herbal Medicines	Herbal medicines include herbs, herbal materials, herbal preparations and finished herbal products.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)

Herbal Preparations	Herbal preparations are the basis for finished herbal products and may include comminuted or powdered herbal materials, or extracts, tinctures and fatty oils of herbal materials. They are produced by extraction, fractionation, purification or concentration or by other physical or biological processes. They also include preparations made by steeping or heating herbal materials in alcoholic beverages and/or honey, or in other materials.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Herbicide	A chemical that controls or destroys undesirable plants.	GLOBAL Good Agriculture Practice (G.A.P.)
Herbs	For this document an herb would include those crops that are used for natural health products, aromatic and essential oils as well as for culinary use.	Canadian Herb, Spice and Natural Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Herbs	Herbs include crude plant material such as leaves, flowers, fruit, seed, stems, wood, bark, roots, rhizomes or other plant parts, which may be entire, fragmented or powdered.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
High Conservation Value Area (HCVA)	Critical areas in a landscape, which need to be appropriately managed in order to maintain or enhance biodiversity, ecosystems, cultural identity and/or basic ecosystem services.	GLOBAL Good Agriculture Practice (G.A.P.)
Home Mixer	The production of home mixed feeds that do not leave the farm where they were produced. There are two categories (1) producers who mix or blend feed on farm for own use using premixes or additives (i.e. creating a compound feed) and (2) producers who mix ingredients on farm but do not use pre-mixes or additives (i.e. do not create a compound feed).	GLOBAL Good Agriculture Practice (G.A.P.)
HQ	Canadian Food Inspection Agency (CFIA) headquarters	Food Safety Recognition Program Canadian Food Inspection Agency
HRF	Herb Research Foundation	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Hygiene	Conditions or practices conducive to health - as related to cleanliness.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Impervious	Through which there is no way; not affording passage (to); not to be passed through or penetrated; impenetrable, impermeable, impassable - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Implementation Assessment	To determine if the On-Farm-Food-Safety Program (OFFSP) implemented by a National Producer Organization (NPO) is operating consistently and effectively on a continuous basis. The intent is to measure the effectiveness and efficiency of the NPO's management system for its conformity with the written procedures, to assess that the written procedures of the technical component are followed, to assess the compliance of the conformance component, and to confirm the effectiveness of the auditor training program.	Food Safety Recognition Program Canadian Food Inspection Agency
Import	For the purposes of this paper, import is bringing food commodities into Canada from another country.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Importer	Any person in Canada who imports food commodities into Canada.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Incidence	The number of new cases of foodborne illness in a given population during a specified period (e.g., the number of new cases per 100,000 population per year).	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Incompatible	Mutually intolerant; incapable of existing together in the same subject; contrary or opposed in character; discordant, incongruous, inconsistent - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Incompatible Operations	In respect of activities taking place in a food establishment activities that cannot take place at the same time in the same area because it creates a potential risk of food products being contaminated.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Individual Certification	The legal entity who has applied for and been certified is an individual producer.	GLOBAL Good Agriculture Practice (G.A.P.)
Industrial Hemp Regulation Program	The Industrial Hemp Regulation Program permits Canadian farmers to grow low-TCH cannabis for industrial use, under controlled circumstances. This program administers the regulatory approval process for the commercial production of industrial hemp. It is comprised of a system of licences, permits and authorizations for all persons in Canada engaged in the cultivation, distribution, importation, exportation, and processing of industrial hemp. The program started on March 12, 1998, when the	Health Canada
Industry	Canadian national commodity groups and general farm organizations	Food Safety Recognition Program Canadian Food Inspection Agency
Ingredient	An individual unit of food that is combined as an individual unit of food with one or more other individual units of food to form an integral unit of food that is sold as a prepackaged product. (Food and Drug Regulations)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Initial Inspection	This is (1) the first inspection for certification of a production process, or (2) where an already certified producer changes from one CB to another, or (3) when a new product is added to the scope of the certificate, or (4) when a certificate expired for more than 12 months.	GLOBAL Good Agriculture Practice (G.A.P.)
Inlet Water (Aquaculture)	Water taken from a surface source of water used for aquaculture purposes. Place where this happens is an inlet.	GLOBAL Good Agriculture Practice (G.A.P.)

Inorganic Fertilizer	A fertilizer in which the declared nutrients are in the form of minerals obtained by extraction or by physical and/or chemical industrial processes.	GLOBAL Good Agriculture Practice (G.A.P.)
Inspection mark	A prescribed mark, stamp, seal, product legend, word or design or any combination of those things. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Inspector	An inspector is a person who complies with the requirements as set out in Part III of the General Regulations and who carries out GLOBAL G.A.P. Certification duties on farm (i.e. farm inspections).	GLOBAL Good Agriculture Practice (G.A.P.)
Integrated Crop Management (ICM)	A farming system that meets the requirements of long-term sustainability. It is a whole-farm strategy that involves managing crops profitably, with respect for the environment, in ways that suit local soil, climatic and economic conditions. It safeguards the farm's natural assets in the long term. ICM is not a rigidly defined form of crop production but is a dynamic system that adapts and makes sensible use of the latest research, technology, advice and experience.	GLOBAL Good Agriculture Practice (G.A.P.)
Integrated Farm Assurance (IFA)	Is a single integrated standard with modular applications for different product groups, ranging from plant and livestock to aquaculture production.	GLOBAL Good Agriculture Practice (G.A.P.)
Integrated Farm Management	An approach to farming which aims to balance production with economic and environmental considerations by means of a combination of measures including crop rotation, cultivations, appropriate crop varieties and careful use of inputs.	GLOBAL Good Agriculture Practice (G.A.P.)
Integrated Pest Management (IPM)	The careful integration of a number of available pest control techniques that discourage pest population development and keep pesticides and other interventions at levels that are economically justified and safe for human health and the environment. IPM emphasizes the growth of a healthy crop with the least disruption to the agro ecosystems, thereby encouraging natural pest control mechanisms.(from WHO )	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Integrated Pest Management (IPM)	The careful integration of a number of available pest-control techniques that discourage pest-population development and keep pesticides and other interventions to levels that are economically justified and safe for human health and the environment. IPM emphasizes the growth of a healthy crop with the least disruption to agro-ecosystems, thereby encouraging natural pest-control mechanisms	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Integrated Pest Management (IPM)	The careful consideration of all available pest control techniques and subsequent integration of appropriate measures that discourage the development of pest populations and keep plant protection products and other interventions to levels that are economically justified and reduce or minimise risks to human health and the environment. IPM emphasises the growth of a healthy crop with the least possible disruption to agro-ecosystems and encourages natural and or non-chemical pest control mechanisms.	GLOBAL Good Agriculture Practice (G.A.P.)
Internal Audit	A systematic examination by an organization to determine its conformance with its On-Farm-Food-Safety program's components, whether conducted by the organization's employees or a contracted body.	Food Safety Recognition Program Canadian Food Inspection Agency
Internal Audit	An internal audit is a systematic evidence gathering process that is carried out in order to determine how well a food safety management system (FSMS) meets a set of expectations. According to section 8.4.1 of this standard, your internal audits should determine how well your FSMS complies with both the ISO 22000 requirements as well as your organization's own requirements and arrangements. In addition, section 8.4.1 expects internal auditors to evaluate how well the FSMS has been implemented and how well it is being updated and improved.	ISO-22000-definitions
Internal Audit	Audit carried out by the internal auditor on the Quality Management System of a producer group or Option 1 Multi-site producer, at least once per year.	GLOBAL Good Agriculture Practice (G.A.P.)
Internal Auditor	Individuals qualified (requirements are set out in Part II of the General Regulations) to audit and report on the QMS of the producer group or multisite to assess compliance with the certification requirements. The auditor is also responsible for approval of the members of the producer group or approval of the PMUs of a multisite based on the inspection reports prepared by the internal inspector(s).	GLOBAL Good Agriculture Practice (G.A.P.)
Internal Group Inspection	Annual farm level inspection carried out by an internal group inspector on all registered producer group members to determine if the producer is compliant with all control points and compliance criteria (CPCC).	GLOBAL Good Agriculture Practice (G.A.P.)
Internal Inspectors	Individuals qualified (requirements are set out in Part II of the General Regulations) to undertake and report on the inspection of farms (PMUs within a multisite or those of members of a producer group) to assess compliance with the certification requirements.	GLOBAL Good Agriculture Practice (G.A.P.)

International Accreditation Forum (IAF)	The International Accreditation Forum, Inc. (IAF) is the world association of Conformity Assessment Accreditation Bodies and other bodies interested in conformity assessment in the fields of management systems, products, services, personnel and other similar programmes of conformity assessment. Its primary function is to develop a single worldwide program of conformity assessment, which reduces risk for business and its customers by assuring them that accredited certificates may be relied upon <a href="http://www.iaf.nu/">http://www.iaf.nu/</a> .	GLOBAL Good Agriculture Practice (G.A.P.)
Inter-provincial	Sending or conveying food commodities from one province or territory to another in Canada, crossing provincial or territorial boundaries.	Canadian Food Inspection Agency (CFIA) new regulatory framework
IPM	Integrated Pest Management	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture Practice (GACP)
ISO	The International Organization for Standardization is a non-governmental organization, the world's largest developer and publisher of international standards. It is a network of the national standards institute of 157 countries.	Food Safety Recognition Program Canadian Food Inspection Agency
ISO (International Standard for Organization)	A standard developing organization and, with respect to food, specifies requirements for a food safety management system where an organization in the food chain needs to demonstrate its ability to control food safety hazards in order to ensure that food is safe at the time of human consumption ( <a href="http://www.iso.org">http://www.iso.org</a> ).	GLOBAL Good Agriculture Practice (G.A.P.)
Juvenile	A juvenile (organism) is an individual organism after birth (hatching, germination, etc.), but has not yet reached its sexual maturity.	GLOBAL Good Agriculture Practice (G.A.P.)
Label	"Label" includes a legend, word or mark that is or is to be applied or attached to or included in, or that accompanies or is to accompany, a food commodity or a package. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Landrace	In plant genetic resources, an early, cultivated form of a crop species, evolved from a wild population, and generally composed of a heterogeneous mixture of genotypes.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
LCA	A technique to assess the environmental aspects and potential impacts associated with a product, process, or service, by: Compiling an inventory of relevant energy and material inputs and environmental releases. Evaluating the potential environmental impacts associated with identified inputs and releases.	Canada Green Building Council
Letter of Completion of Technical Review	A document presented to a national producer organization following successful completion of the technical review of its generic Hazard Analysis and Critical Control Points (HACCP) model and Producer Manual or management manual and training materials.	Food Safety Recognition Program Canadian Food Inspection Agency
Letter of Non Objection of Technical Review	A document presented to a national producer organization following successful completion of the management system technical review of its On-Farm-Food-Safety program's management manual and associated documentation.	Food Safety Recognition Program Canadian Food Inspection Agency
Letter of Recognition	A document presented to a national producer organization following successful completion of the recognition process.	Food Safety Recognition Program Canadian Food Inspection Agency
Level A "Must Do" Good Production Practice	General steps, measures or procedures which describe a critical control point and therefore contain critical limits, as well as the what, who and when of monitoring, deviation and verification procedures, and the records that are required to be kept in the context of controlling the operation conditions within a production unit to allow for environmental conditions that are favorable to the production of safe food as defined by an On-Farm-Food-Safety program.	Food Safety Recognition Program Canadian Food Inspection Agency
Level B "Must Do" Good Production Practice	General steps, measures or procedures which contain acceptable limits, as well as the what, who and when of monitoring procedures, deviation procedures and verification procedures if submitted, and the records that are required to be kept in the context of controlling the operation conditions within a production unit to allow for environmental conditions that are favorable to the production of safe food as defined by an On-Farm-Food-Safety program.	Food Safety Recognition Program Canadian Food Inspection Agency
Licence and Certification Agreement	Legal document which establishes the rights and obligations of GLOBAL G.A.P. as standard owner and GLOBAL G.A.P. approved certification bodies as independent inspection organizations for inspection, certification and licensing activities within the framework of the GLOBAL G.A.P. System.	GLOBAL Good Agriculture Practice (G.A.P.)
Life Cycle Costing (LCC)	Life cycle costing (LCC) is an aggregation of all costs that are directly related to a product over its entire life cycle – from resource extraction over the supply chain to use and disposal. It also takes into account external relevant costs and benefits anticipated to be privatized.	UNEP/SETAC initiatives
Life cycle sustainability assessment (LCSA=LCA+LCC+SLCA)	Life cycle sustainability assessment (LCSA) refers to the evaluation of all environmental, social and economic negative impacts and benefits in decision-making processes towards more sustainable products throughout their life cycle.	UNEP/SETAC initiatives

Limit	A limit is criteria that is at the level where potential harm or damage can be caused.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Livestock Scope	This GLOBAL G.A.P. Certification covers all livestock present on the farm as registered per production management unit (PMU).	GLOBAL Good Agriculture Practice (G.A.P.)
Lot	See batch.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Lot Number	See batch number.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Major Must	One of three types of control points that the producer is required to comply with in order to obtain GLOBAL G.A.P. Certification. Complying with 100% of the Major Musts is compulsory.	GLOBAL Good Agriculture Practice (G.A.P.)
Management Review	The purpose of a management review is to evaluate the overall performance of an organization's food safety management system and to identify improvement opportunities. These reviews are carried out by the organization's top managers and are done on a regular basis.	ISO-22000-definitions
Management System Technical Review	A systematic review of the On-Farm-Food-Safety program management manual and training materials to ensure that the applicant's On-Farm-Food-Safety program is technically sound.	Food Safety Recognition Program Canadian Food Inspection Agency
Mandatory Federal Purchasing	Federal law, the Federal Acquisition Regulation, and Presidential Executive Orders direct that all federal agencies purchase bio based products in categories identified by the Department of Agriculture (USDA). To date, USDA has identified 97 categories (e.g. cleaners, carpet, lubricants, and paints) of bio based products for which agencies and their contractors have purchasing requirements. Each mandatory purchasing category specifies the minimum bio based content for products within the category. The Bio Preferred program provides acquisition tools, the Bio Preferred Catalog and training resources to assist in meeting bio based purchasing requirements.	U.S. Department of Agriculture (USDA)
Mangroves	Mangroves are broadly defined as areas containing one or more true mangroves. About 60 species are restricted to the mangrove habitat according to Saenger et al. (1983) and this list can be found at <a href="http://www.fao.org/forestry/site/mangrove/en/">http://www.fao.org/forestry/site/mangrove/en/</a> under "Exclusive mangrove species". Disturbance of any one of these species communities should not be permitted, as they are considered essential to the survival of this critically endangered ecosystem. Principles and guidelines for wetland restoration, including that of mangroves, can be found at <a href="http://www.ramsar.org/key_guide_restoration_e.htm">http://www.ramsar.org/key_guide_restoration_e.htm</a> .	GLOBAL Good Agriculture Practice (G.A.P.)
Manual Cleaning	Requires total disassembly for cleaning and inspection.	Canadian Herb, Spiced and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Manual Materials Handling Sheets	Guides outlining the proper and safe handling of materials work place.	Canadian Centre for Occupational Health and Safety (CCOHS)
Manure	Organic material that is used to fertilize land, usually consisting of the feces and urine of domestic livestock, with or without litter such as straw, hay, or bedding. Crop grown and plowed under for its beneficial effects to the soil and subsequent crops, though during its growth it may be grazed. These crops are usually annuals, either grasses or legumes and referred to as Green Manure.	GLOBAL Good Agriculture Practice (G.A.P.)
Mass Balance	Quantity check; may be undertaken in any traceability test or recall scenario to account for all materials. This is defined as a reconciliation of the amount of incoming raw material against the amount used in the resulting finished products, taking into account process waste and rework.	GLOBAL Good Agriculture Practice (G.A.P.)
Material Safety Data Sheet (MSDS)	A document, provided by the manufacturer, containing health and safety information on a raw material.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Mechanical Cleaning	Often referred to as clean in place (CIP). Require no disassembly or partial disassembly.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Medicinal Plant materials	See Herbal materials.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Medicinal Plant	A plant (wild or cultivated) used for medicinal purposes.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Medicines	Substances intended for use in the diagnosis, prevention, mitigation, cure or treatment of a condition or disease, including substances with effect on the central nervous system like sedatives and anaesthetics.	GLOBAL Good Agriculture Practice (G.A.P.)
Memorandum of Understanding	An agreement between interested parties establishing their respective rights and responsibilities regarding a project and serving as a basis for a future formal contract.	Food Safety Recognition Program Canadian Food Inspection Agency
Microbial Contamination	The undesired introduction of impurities of a microbiological nature into a raw material including bacteria, yeast and mould.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Microorganism	A small life form, seen only through a microscope that may cause disease. Examples: bacteria, fungi, parasites, or viruses.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>

Minor Must	One of three types of control points that the producer is required to comply with in order to obtain GLOBAL G.A.P. Certification. Producers shall comply with 95% of all of the applicable Minor Musts.	GLOBAL Good Agriculture Practice (G.A.P.)
Module	Section of the standard where a set of Control Points are grouped together under a common denominator (i.e. can refer to All Farm or any of the scopes and sub-scopes)	GLOBAL Good Agriculture Practice (G.A.P.)
Monitoring	The act of conducting a planned sequence of observations or measurements of control parameters to assess whether a control measure is under control. (Codex)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Monitoring	The act, by company personnel of conducting a planned sequence of observations, tests or measurements to assess whether a Critical Control Point (CCP), a process control and/or a prerequisite program is under control. This includes recording the results of those observations.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Monitoring Procedure	Monitoring procedures would be put into place to monitor the acceptable limit of the 'must do' GACP to determine its control.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Monitoring Procedures	Are procedures put into place to monitor the pre-set limits of a GACP to determine its control.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
MOU	Memorandum of Understanding	Food Safety Recognition Program Canadian Food Inspection Agency
MSDS Sheet	A Material Safety Data Sheet (MSDS), Safety Data Sheet (SDS).	Canadian Centre for Occupational Health and Safety (CCOHS)
Mycotoxins	Chemicals that are produced by certain moulds that are common on crops, e.g. aflatoxin on peanuts.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
National Applicant	An organization that has developed an On-Farm-Food-Safety program that can be implemented across the country.	Food Safety Recognition Program Canadian Food Inspection Agency
National Interpretation Guideline	Is a document, which provides guidance on the implementation of GLOBAL Good Agriculture Practice (G.A.P.) Control Points and Compliance Criteria at a national level. It is developed by a National Technical Working Group and goes through a transparent approval procedure. Once approved, the National Guideline becomes a normative GLOBAL G.A.P. document. This implies that all certification bodies that are working in the respective country have to include this guideline within their certification procedures.	GLOBAL Good Agriculture Practice (G.A.P.)
National Technical Working Group	Is a local, multi-stakeholder group established voluntarily in countries where there is a need for clarification of implementation of GLOBAL G.A.P. on a local scale. The groups support GLOBAL G.A.P. implementation and continuous improvement based on specific area needs.	GLOBAL Good Agriculture Practice (G.A.P.)
Natural Inter-tidal Zone	The area of the foreshore and seabed in marine aquatic environments that is exposed to the air at low tide and submerged at high tide (i.e. the area between tide marks). The natural inter-tidal zone is that which would otherwise exist without changes to local hydrology due to man made changes such as artificial dikes and embankments. (Also known as littoral zone).	GLOBAL Good Agriculture Practice (G.A.P.)
NC	National Coordinator	Food Safety Recognition Program Canadian Food Inspection Agency
New Agricultural Site	Land being used for production or planted for the first time after (a) never being cultivated or (b) being used for animal production or non-food uses, excluding "soil improvement" crops.	GLOBAL Good Agriculture Practice (G.A.P.)
NHP	Natural Health Products	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
NHPD	Natural Health Products Directorate	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
NHPRS	Natural Health Products Research Society	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Non National Applicant	A regional or provincial organization representing a commodity sector and that has developed an on farm food safety program that can be implemented across the country.	Food Safety Recognition Program Canadian Food Inspection Agency
Non-compliance	A GLOBAL G.A.P. Control Point in the checklist, which is not fulfilled according to the associated compliance criteria.	GLOBAL Good Agriculture Practice (G.A.P.)
Non-conformance	Occurs when a GLOBAL G.A.P. rule that is necessary for obtaining a GLOBAL G.A.P. Certificate is infringed. For example, the producer who does not comply with 100% of the Major Musts and/or 95% of the Minor Musts is in a situation of non-conformance.	GLOBAL Good Agriculture Practice (G.A.P.)
Nonconforming products	In the context of ISO 22000, nonconforming products are products that are potentially unsafe. They are potentially unsafe because they were produced or manufactured during a period when critical limits were violated or exceeded or when an organization has lost control of a prerequisite program (PRP) or an operational prerequisite program (OPRP).	ISO-22000-definitions
Not Confirmed Producer Status	A GLOBAL G.A.P. Database designation indicating that individual producer/producer group member has a registration in the database. The Farm Assurer/CB has yet to confirm the information and the registration fee has not yet been paid.	GLOBAL Good Agriculture Practice (G.A.P.)
Not Confirmed Product Status	As soon as a single producer, producer group member or producer group registers products in the GLOBAL G.A.P. Database, these products are set to the status "not confirmed." Indicates a preliminary step in the certification process.	GLOBAL Good Agriculture Practice (G.A.P.)

Notification of Non-Conformance	A formal notification by the Canadian Food Inspection Agency (CFIA) OFFSR manager (team leader) to the national applicant that they are not conforming to the recognition protocol	Food Safety Recognition Program Canadian Food Inspection Agency
Noxious	Injurious, hurtful, harmful; unwholesome - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989. (Nocif)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
NPO	National Producer Organization	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
NPO	National Producer Organization	Food Safety Recognition Program Canadian Food Inspection Agency
Nutrient Balance	Calculated as the difference between the total quantity of nitrogen inputs entering the soil and the quantity of nitrogen outputs leaving the soil annually, based on the nitrogen cycle.	GLOBAL G.A.P.
Nutrients	Vitamins, minerals and amino acids listed in Part D of the Food and Drug Regulations.	CFIA Food Safety Enhancement Program
OFFS	On-Farm Food Safety	Food Safety Recognition Program Canadian Food Inspection Agency
OFFS	On Farm Food Safety	CHSNC GACP
OFFSP	On-Farm Food Safety Program	Food Safety Recognition Program Canadian Food Inspection Agency
OFFSRP	On-Farm Food Safety Recognition Program	Food Safety Recognition Program Canadian Food Inspection Agency
On Farm Auditor	A person who is responsible for conducting audits of production units in accordance with the requirements of the recognized on farm food safety program and who meets the standards set out in the on farm food safety program management manual and policy and procedures criteria.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Initial Assessment Audit	A systematic examination to determine a production unit's conformance with an On-Farm-Food-Safety program prior to the issuance of an acknowledgement of conformance.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Interim Audit	A systematic examination to determine a production unit's conformance with an On-Farm-Food-Safety program between assessment audits.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Program	A systematic, Hazard Analysis Critical Control Point (HACC) based approach to promote the production of safe products at the farm level; represented by a set of production practices, including control measures, producer manual, and management manual.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Program Management Manual	That portion of an On-Farm-Food-Safety program that establishes and sets out the program's management and administration system.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Program Producer Manual	The manual provided to producers that sets out the requirements to which they must adhere in order to implement the On-Farm-Food-Safety program on their farm.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Reassessment Audit	A systematic examination to determine a production unit's conformance with an On-Farm-Food-Safety program prior to the renewal of an acknowledgement of conformance.	Food Safety Recognition Program Canadian Food Inspection Agency
On-Farm-Food-Safety Triggered Audit	A systematic examination in response to a pre-defined incident brought to light by either the production unit or the conformance determining body or as the result of a complaint, etc.	Food Safety Recognition Program Canadian Food Inspection Agency
Open Non-Conformance	Product status is a database designation when the certifying body issues a letter of non-compliance to the product of the producer/producer group.	GLOBAL Good Agriculture Practice (G.A.P.)
Operational Prerequisite Program	Food Safety related procedures essential in order to control the likelihood of introducing food safety hazards to and/or the contamination or proliferation of food safety hazards in the product(s) or in the processing environment.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Operational Prerequisite Programs	Operational prerequisite programs (OPRPs) are prerequisite.	ISO-22000-definitions
OPRPS	Operational prerequisite programs (programmes)	ISO-22000-definitions
OPRPs	Operational prerequisite programs.	ISO-22000-definitions
Organic Agriculture	Organic farming is a form of agriculture that relies on techniques such as crop rotation, green manure, compost and biological pest control. Organic farming uses fertilizers and pesticides but excludes or strictly limits the use of manufactured (synthetic) fertilizers, pesticides (which include herbicides, insecticides and fungicides), plant growth regulators such as hormones, livestock antibiotics, food additives, genetically modified organisms, human sewage sludge, and nanomaterials. Organic agricultural methods are internationally regulated and legally enforced by many nations.	GLOBAL Good Agriculture Practice (G.A.P.)
Organic Fertilizer	Organic fertilizers mean materials of animal origin (e.g. manure, compost and digestion residues) used to maintain and/or improve plant nutrition and the physical and chemical properties and biological activity of soils, either separately or together; they may include manure, compost and digestion residues.	GLOBAL Good Agriculture Practice (G.A.P.)
Organizational Environmental Footprint (OEF)	EU standards and guidelines on environmental assessment of organizational activities (e.g. retailers, grocery stores)	EU environment commission
Outbreak	An incident in which two or more people experience the same illness after eating the same food.	<a href="http://www.fightbac.org/">http://www.fightbac.org/</a>
Outlet Effluent	(1) Liquid waste that is released into a river or other waterway. (2) Water mixed with waste matter which is flowing outward.	GLOBAL Good Agriculture Practice (G.A.P.)
Outlet Water	Water returned to the environment after being used for aquaculture purposes. Place where this happens is an outlet.	GLOBAL Good Agriculture Practice (G.A.P.)

Overexploitation	The excessive use of raw materials excessively without considering long-term ecological impacts and sustainability of such usage levels.	GLOBAL Good Agriculture Practice (G.A.P.)
Oversight	Inspection activities designed to determine whether a regulated party is complying with acts and regulations administered or enforced by the Canadian Food Inspection Agency (CFIA).	Canadian Food Inspection Agency (CFIA) new regulatory framework
P/T	Provincial/Territorial	Food Safety Recognition Program Canadian Food Inspection Agency
Package	An inner or outer receptacle or covering used or to be used.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Packhouse	Facility set up for handling harvested produce. Also called a produce handling facility or warehouse. See Product Handling Unit (PHU).	GLOBAL Good Agriculture Practice (G.A.P.)
Parallel Ownership	Refers to the situation in which GLOBAL G.A.P. certified and non-certified product (the same product) are owned/purchased by a producer at any one time.	GLOBAL Good Agriculture Practice (G.A.P.)
Parallel Production	Occurs when the legal entity produces certified and non-certified product (the same product). Certified and non-certified products must be segregated and have full traceability throughout the production, harvesting, and handling processes. Parallel production within the same production management unit is not possible.	GLOBAL Good Agriculture Practice (G.A.P.)
Partial Audit	An on farm/on site evaluation of records, statement of fact or other relevant information and observations to determine the extent to which a subset of the specified requirements (Level A and Level B GPP's as well as any additional requirements) of the program are met. A partial audit is undertaken as part of an audit program.	Food Safety Recognition Program Canadian Food Inspection Agency
PCP	Pest Control Products Act	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Perennial	A plant whose life cycle lasts for three or more years.	GLOBAL Good Agriculture Practice (G.A.P.)
Pest Control Products	As per PMRA definition (a) a product, an organism or a substance, including a product, an organism or a substance derived through biotechnology, that consists of its active ingredient, formulants and contaminants, and that is manufactured, represented, distributed or used as a means for directly or indirectly controlling, destroying, attracting or repelling a pest or for mitigating or preventing its injurious, noxious or troublesome effects; (b) an active ingredient that is used to manufacture anything described in paragraph (a); or (c) any other thing that is prescribed to be a pest control product.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Pesticide Residues	Refers to residual levels of fungicides, herbicides, insecticides and rodenticides etc., that may be found in a raw material.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Pests	Any animal, plant, fish or insect of public health importance including, but not limited to, birds, rodents, roaches, flies and larvae that may carry pathogens that can contaminate foods.	Canadian Food Inspection Agency (CFIA) new regulatory framework
PFFSRP	Post-Farm Food Safety Recognition Program	Food Safety Recognition Program Canadian Food Inspection Agency
Physical Hazard	A hazard that may cause physical injury to humans. Examples include: glass, wood, plastic, stones, metals, wrong product in tank and/or bin.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Plant genetic resources	The reproductive or vegetative propagating material of: (1) cultivated varieties (cultivars) in current use and newly developed varieties; (2) obsolete cultivars; (3) primitive cultivars (landraces); (4) wild and weed species, near relatives of cultivated varieties; and (5) special genetic stocks (including elite and current breeders' lines and mutants).	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Plant Propagation Material Standard (PPM)	Farm assured propagation material forms a good basis for sound, farm assured plant production. This is achieved by incorporating certified plant propagation material for further integration into the upstream supply chain. The scope of the PPM standard covers the propagation of plant material for the GLOBALG.A.P. Integrated Farm Assurance Crops scopes products. Seed production is not covered.	GLOBAL Good Agriculture Practice (G.A.P.)
Plant Protection Product (PPP)	Any substance or mixture of substances intended for controlling insects, weeds, fungi, and other forms of plant or animal life considered to be pests to agricultural plants	GLOBAL Good Agriculture Practice (G.A.P.)
Plant Protection Product Risk Analysis	A document which addresses the likelihood, consequences, and corrective actions relative to the following risks exceeding Maximum Residue Levels/Limits (MRLs), legal PPP registration issues, Residue analysis decision making, and reasons behind decision making for residue analysis.	GLOBAL Good Agriculture Practice (G.A.P.)
PMRA	Pest Management Regulatory Agency	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Pollution Prevention	The use of materials, processes, or practices to reduce, minimize, or eliminate the creation of pollutants or wastes as well as practices that reduce the use of toxic or hazardous inputs.	GLOBAL Good Agriculture Practice (G.A.P.)
Post Harvest Chemicals	Includes Plant Protection Products applied after harvest (e.g., including wax, detergents, and lubricants where applicable).	GLOBAL Good Agriculture Practice (G.A.P.)

Post Larvae (Shrimp)	Animals that have changed from the larval form to juvenile or adult form; usually refers only to the stage immediately following the larvae and which shows already juvenile characteristics.	GLOBAL Good Agriculture Practice (G.A.P.)
Post Recognition Ongoing Monitoring	A systematic examination, led by the Canadian Food Inspection Agency (CFIA) with the participation of provincial and territorial governments, of a national On-Farm-Food-Safety program to determine that its technical soundness and administrative effectiveness is being maintained following recognition. (Note: this process stage has been referred to as the "national assessment" in previously distributed program information.)	Food Safety Recognition Program Canadian Food Inspection Agency
Potable	Fit or suitable for drinking; drinkable - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989. (Potable)	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Potable Water	Means water provided by a domestic water system that (a) meets the standards prescribed by regulation, and (b) is safe to drink and fit for domestic purposes without further treatment.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Potable Water	Water which meets the quality standards of drinking water such as those described in the World Health Organization (WHO) published Guidelines for the Safe Use of Wastewater and Excreta in Agriculture and Aquaculture.	GLOBAL Good Agriculture Practice (G.A.P.)
Premises	The lands, buildings and facilities where food is prepared.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Prepare	In respect of a food commodity, includes to process, treat, preserve, handle, test, grade, code or slaughter it or to do any other activity in respect of it that is prescribed. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Pre-Recognition Assessment	A systematic examination, led by the Canadian Food Inspection Agency (CFIA) with the participation of provincial and territorial	Food Safety Recognition Program Canadian Food Inspection Agency
Prerequisite Program (PP) [Food safety]	Basic conditions and activities that are necessary to maintain a hygienic environment and good manufacturing practices throughout the establishment.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Prerequisite Programs	Prerequisite programs (PRPs) are the conditions that must be established throughout the food chain and the activities and practices that must be performed in order to establish and maintain a hygienic environment. PRPs must be suitable and be capable of producing safe end products and providing food that is safe for human consumption. PRPs support Hazard Analysis and Critical Control Points (HACCP) plans. In order to select the most suitable PRPs, organizations must consider their type of organization and their own unique circumstances, as well as the capabilities of their suppliers and service providers. In order to select the most suitable PRPs, they must also consider customer needs and expectations; they must consider statutory and regulatory requirements; they must consider good practices in their segment of the food chain; and they must consider all relevant standards and guidelines.	ISO-22000-definitions
Pre-set Limit	The maximum or minimum value to which a physical, biological or chemical hazard must be controlled to eliminate or reduce to an identified health hazard	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Preventative Measure	Physical, chemical or other factors that can be used to control an identified health hazard	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Preventative Measure	A corrective action resulting from an investigation to determine the root cause of a deviation. A preventative measure includes subsequent steps required to prevent reoccurrence of the deviation.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Preventive Measure	Physical, chemical, or biological factors that may be used to manage, mitigate, or eliminate an identified hazard.	GLOBAL Good Agriculture Practice (G.A.P.)
Preventive Control Plan (PCP)	A combination of control measures that, when taken as a whole, provide for a science-based approach to managing risks posed by hazards and contribute to achieving compliance to other regulatory requirements.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Preventive Control Plans	A preventive control plan describes a systems-based approach that focusses on prevention as a way to achieve regulatory compliance. Preventative control plans are recognized internationally as an effective way to mitigate risk and minimize hazards. Preventive control plan approach provides flexibility for consideration of a number of management systems	Canadian Food Inspection Agency (CFIA) Integrated Agency Inspection Model
Primary producer	A person who cultivates, grows, produces, raises, picks or harvests agricultural products or fishery products and does not alter the nature of the raw product.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Primary Product	"Not processed" (See definition for processed product).	GLOBAL Good Agriculture Practice (G.A.P.)
Procedure	Procedures control processes or activities. A well defined procedure controls a logically distinct process or activity, including the associated inputs and outputs. Such a procedure defines the work that should be done, and explains how it should be done, who should do it, and under what circumstances. In addition, it explains what authority and what responsibility has been allocated, which supplies and materials should be used, and which documents and records must be used to carry out the work. While procedures may be documented or undocumented, ISO usually expects them to be documented.	ISO-22000-definitions

Procedure	Step-by-step instruction to achieve a desired result.	GLOBAL Good Agriculture Practice (G.A.P.)
Process Optimization	Process optimization is the discipline of adjusting a process so as to optimize some specified set of parameters without violating some constraint. The most common goals are minimizing cost, maximizing throughput, and/or efficiency.	GLOBAL Good Agriculture Practice (G.A.P.) Canadian Council of Professional Engineers (CCPE)
Process Control (PC)	Where more than one step in an overall process may contribute to the reduction of a particular hazard, process controls are developed for the early steps of the process where the hazard cannot be fully controlled, but a subsequent step will result in the elimination or reduction of this particular hazard to an acceptable level. This final step would be determined to be a Critical Control Point (CCP).	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Processed Product	When the structure of the product is altered in appearance or form.	GLOBAL Good Agriculture Practice (G.A.P.)
Producer	A person (individual) or business (individual or producer group) who has the legal responsibility for the production of products relevant to the scope (Crops, Livestock or Aquaculture), sold by that person or farming business.	GLOBAL Good Agriculture Practice (G.A.P.)
Producer	Owner or manager of an operation that produces and/or wild harvests raw materials for further processing in the herb, spice and natural health product industry.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Producer Declaration of Conformity (Self declaration)	An attestation by the farm operation that all the specified requirements (Level A and Level B GPP's as well as any additional requirements) of the program are met.	Food Safety Recognition Program Canadian Food Inspection Agency
Producer Group	Group of producers applying for or awarded certification with an internal procedure, internal control of 100 % of members registered to the GLOBAL G.A.P. requirements, and a management representative with ultimate responsibility. A producer group may have members not registered in the GLOBAL G.A.P. Database providing there is a system for segregation of these products.	GLOBAL Good Agriculture Practice (G.A.P.)
Product Environmental Footprint (PEF)	EU standards and guidelines on environmental assessment of products and services	EU environment commission
Product Handling	Handling of products post-harvest and includes storage, chemical treatment, trimming, washing or any other handling where the product may have physical contact with other materials or substances. For Fruit and Vegetables it excludes product processing, but for Aquaculture it includes processing as described in the CPCC. Packing carried out at point of harvest must be considered under "Final Produce Packing at Point of Harvest" (see CPCC FV.4.2).	GLOBAL Good Agriculture Practice (G.A.P.)
Product Handling Unit (PHU)	Facilities where products are handled. If there are more than one PHU, these must be identified and registered.	GLOBAL Good Agriculture Practice (G.A.P.)
Product Suspended Product Status	Within the GLOBAL G.A.P. Database, a suspension of the product from the certificate of the legal entity is indicated when a producer/producer group member does not present evidence of corrective actions that close out a non-conformity after a warning has been issued.	GLOBAL Good Agriculture Practice (G.A.P.)
Production Management Unit (PMU)	A designation of production units that allows a producer to produce both certified and non-certified products (of the same accepted products). Product is grown under the same management system and overarching practices and philosophies. The production management unit may refer to separate geographic locations and may be owned or rented as long as it is under the direct control of the legal entity (e.g. farming operation has certified blueberries in the north with PMU #1 and non-certified blueberries in the south with PMU#2). It is possible for the producer to have more than two PMUs.	GLOBAL Good Agriculture Practice (G.A.P.)
Production Unit(s)	A unique place of commodity specific production with a distinct geographic location.	Food Safety Recognition Program Canadian Food Inspection Agency
Propagule	Any structure capable of giving rise to a new plant by asexual or sexual reproduction, including bulbils, leaf buds, etc.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Protected Areas	An area of land and/or sea dedicated to the preservation and maintenance of biological diversity, and of natural and associated cultural resources, and managed through legal or other effective means. The Six IUCN Protected Area Management Categories include strict nature reserve, national park, natural monument, habitat/species management area, protected landscape/seascape, and managed resource protected area. The World Database on Protected Areas (WDPA) is the most complete compilation of protected areas data available <a href="http://www.unep-wcmc.org/wdpa/">http://www.unep-wcmc.org/wdpa/</a> .	GLOBAL Good Agriculture Practice (G.A.P.)
PRPs	Prerequisite programs. PRPs are also referred to as good hygienic practices, good agricultural practices, good production practices, good manufacturing practices, good distribution practices, and good trading practices. See the Codex website at <a href="http://www.codexalimentarius.net">http://www.codexalimentarius.net</a> for examples of PRPs and access to all food safety publications.	ISO-22000-definitions
Pullet	A young hen, especially one less than one year old.	GLOBAL Good Agriculture Practice (G.A.P.)
Qualification	Determination that an applicant has fulfilled specified government requirements for 3rd party auditor, allowing the participation in the certification process.	Food Safety Recognition Program Canadian Food Inspection Agency

Quality Management System (QMS)	The organizational structure, procedures, processes and resources needed to implement quality management. In GLOBAL G.A.P. the implementation of a QMS is obligatory in group certification.	GLOBAL Good Agriculture Practice (G.A.P.)
Quantity Check	Mass Balance; may be undertaken in any traceability test or recall scenario to account for all materials. This is defined as a reconciliation of the amount of incoming raw material against the amount used in the resulting finished products, taking into account process waste and rework.	GLOBAL Good Agriculture Practice (G.A.P.)
RAMSAR Sites	The Ramsar List shows the site name, date of designation, location, total area, and geographical coordinates of each wetland of international importance as recognized by contracting parties of Ramsar ( <a href="http://www.ramsar.org/">http://www.ramsar.org/</a> ).	GLOBAL Good Agriculture Practice (G.A.P.)
Raw Product	A material used in production that is uncontaminated from its natural state.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Ready-to-eat food (RTE)	a) Do not require any further preparation or cooking before consumption, except perhaps washing/rinsing, thawing or warming for aesthetics or palatability (b) Are in a form that is edible without additional preparation to achieve food safety c) Are ordinarily consumed in the same state as that in which they are sold.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Recall	A recall may be required when a problem arises that necessitates your product to be recalled. Good traceability helps isolate the recall and thus the cost. A recall example could be the wrong raw material in the finished product. Isolation of the problem in the most expedient manner is vital.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Recall	Means the process by which a product is removed from the supply chain and returned to the grower/handler. In some cases, consumers are advised to take action, such as returning or destroying produce items.	GLOBAL Good Agriculture Practice (G.A.P.)
Reclaimed Water	Sometimes called recycled water, is former wastewater (sewage) that has been treated to remove solids and certain impurities, and then used in sustainable landscaping irrigation or to recharge groundwater aquifers.	GLOBAL Good Agriculture Practice (G.A.P.)
Recognition	The process whereby On-Farm-Food-Safety programs are reviewed based on criteria specified in the On-Farm-Food-Safety Recognition Program Policy document and the On-Farm-Food-Safety Recognition Protocol.	Food Safety Recognition Program Canadian Food Inspection Agency
Recommendation	One of three types of control points within the GLOBAL G.A.P. Standards. All recommendation control points must be inspected during the self-assessments and external announced inspections but there is no requirement for successfully meeting recommendations.	GLOBAL Good Agriculture Practice (G.A.P.)
Record	A document containing objective evidence illustrating activities being performed and/or results achieved.	GLOBAL Good Agriculture Practice (G.A.P.)
Record Keeping	Records are maintained to demonstrate that the Good Agriculture and Collection Practices (GACPS) developed from Hazard Analysis critical Control Point (HACCP) plan are adhered to.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Records Assessment	An off farm evaluation of a subset of records or other relevant information to determine the extent to which all or a subset of the specified requirements (Level A and Level B GPP's as well as any additional requirements) of the program are met. This evaluation might include direct communication with the farm representative.	Food Safety Recognition Program Canadian Food Inspection Agency
Recycled Water	Sometimes called reclaimed water, is former wastewater (sewage) that has been treated to remove solids and certain impurities, and then used in sustainable landscaping irrigation or to recharge groundwater aquifers.	GLOBAL Good Agriculture Practices (G.A.P.)
Reference Standard	An independently certified batch of raw material shown by an extensive set of analytical tests, to be authentic and of defined purity.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Registered Producer Status	A GLOBAL G.A.P. Database designation indicating that the producer/producer group member is linked to a Farm Assurer/Certifying Body and it is a pre-condition for product acceptance and certification.	GLOBAL Good Agriculture Practice (G.A.P.)
Registration	The process by which an individual producer or producer group starts the application process for certification with an approved GLOBAL G.A.P. certification body.	GLOBAL Good Agriculture Practice (G.A.P.)
Registration Number	A number issued by the Certification Body to identify the producer or producer group. It always starts with the CB Short name of the respective Certification Body.	GLOBAL Good Agriculture Practice (G.A.P.)
Regulated Party	A person (including an individual, corporation, partnership or organization) carrying on business in Canada who is subject to the Acts and regulations administered by the Canadian Food Inspection Agency (CFIA).	Canadian Food Inspection Agency (CFIA) new regulatory framework
Regulation-Making Authority	Any authority authorized to make regulations and, with reference to any particular regulation or proposed regulation, means the authority that made or proposes to make the regulation. (Excerpt from the Statutory Instruments Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Regulatory requirements	All pertinent acts, regulations and directives.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program

Rehabilitation (of ecosystems)	The recovery of specific ecosystem services in a degraded ecosystem or habitat.	GLOBAL Good Agriculture Practice (G.A.P.)
Remaining GPP(s)	Good Production Practices (GPPs) which, during Critical Control Point (CCP) determination have been evaluated to partially, but not adequately control a hazard. This GPP description is to include the following information, who, when, and a brief description of what, of the monitoring procedure.	Food Safety Recognition Program Canadian Food Inspection Agency
Requirements	The criteria set down in acts or regulations administered or enforced by the Canadian Food Inspection Agency (CFIA).	Canadian Food Inspection Agency (CFIA) new regulatory framework
Resolved	Positive closure of a non-compliance.	GLOBAL Good Agriculture Practice (G.A.P.)
Resource-efficient Europe	The flagship initiative for a resource-efficient Europe under the Europe 2020 strategy supports the shift towards a resource-efficient, low-carbon economy to achieve sustainable growth.	EU environment commission
Responsible inspector CFIA	Designated inspector who is responsible for inspecting a federally registered establishment.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Restoration (of ecosystems)	The return of an ecosystem to its original community structure, natural complement of species, and natural functions.	GLOBAL Good Agriculture Practice (G.A.P.)
Retailer Members	Retailers and Foodservice organizations interested in supporting and developing GLOBAL G.A.P. Standards.	GLOBAL Good Agriculture Practice (G.A.P.)
Retention Label	A label attached to a retention sample, recording pertinent information about the sample. (see section 7 forms)	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Retention Sample	A sample that is taken from a batch of raw material to enable testing at a later time should it be necessary.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Review Mechanism	The enabling powers in legislation that will allow food producers to request the review of a Canadian Food Inspection Agency (CFIA) decision on their product.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Rinsate	(1) The mixture of the water used for rinsing together with remnants of the Plant Protection Product. (2) Water mixture that results from the process of rinsing the Plant Protection Product application machinery/containers.	GLOBAL Good Agriculture Practice (G.A.P.)
Risk	An estimate of the likely occurrence of a hazard.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Risk	The likelihood of a hazard occurring in the future. For food safety, risks are categorized as biological, chemical, or physical.	GLOBAL Good Agriculture Practice (G.A.P.)
Risk	A function of the probability of an adverse health effect and the severity of that effect, consequential to a hazard(s) in food. (CODEX Procedural Manual, 20th Edition, FAO, 2011)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Risk Assessment	Means an estimate of the probability, frequency and severity of the occurrence of a hazard or other non-conformity with regard to food safety, worker safety, and pesticide safety (also called a risk analysis).	GLOBAL Good Agriculture Practice (G.A.P.)
Risk	An estimate of the likely occurrence of a hazard and the severity of possible adverse health effect.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Risk-based Inspection	A method for using risk to prioritize and manage inspection efforts.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Room	Space enclosed with ceiling, floor and full height walls equipped with door(s).	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Salinization	The condition in which the salt content of soil accumulates over time to reach above the normal level; occurs in some parts of the world where water containing high salt concentrations evaporates from aqua cultural infrastructure with standing water.	GLOBAL Good Agriculture Practice (G.A.P.)
Sanitation Program	A written program to ensure that the buildings, equipment, utensils, transport containers and all other physical facilities of a registered establishment are maintained in a sanitary condition.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Sanitization	Sanitize refers to the reduction of microorganisms to levels considered safe from a public health viewpoint.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Sanitized	Washed with a disinfectant. (Disinfection)	GLOBAL Good Agriculture Practice (G.A.P.)
Sanitizing	The process of reducing the level of micro-organisms present to a level deemed safe by the regulatory authority.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Scheme	Another term for standard.	GLOBAL Good Agriculture Practice (G.A.P.)
Seepage	Seepage The infiltration and percolation of surface water from overland flow, ditches, channels, ponds, lakes, streams, rivers, or other surface water bodies.	GLOBAL Good Agriculture Practice (G.A.P.)
Self-Declaration	See Producer Declaration of conformity	Food Safety Recognition Program Canadian Food Inspection Agency
Self-Assessment	Internal inspection of the production system and the registered product carried out by the producer based on the GLOBAL G.A.P. Checklist. Only applicable to Options 1 and 3.	GLOBAL Good Agriculture Practice (G.A.P.)
Self-Declared Suspension Product Status	A producer/producer group (member) can ask for this designation in the GLOBAL G.A.P. Database to indicate that they have a voluntary suspension of a product until a non-compliance issues has been resolved.	GLOBAL Good Agriculture Practice (G.A.P.)
Sell	Includes agree to sell, offer for sale, expose for sale or have in possession for sale – or distribute to one or more persons whether or not the distribution is made for consideration. (Safe Food for Canadians Act)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Senior management	Management at the establishment with authority to ensure adherence to responsibilities outlined in section 2.2.1 of the Food Safety Enhancement Program (FSEP) Manual.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program

Separate	Parted, divided, or withdrawn from others; disjointed, disconnected, detached, set or kept apart - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press >In respect to a room - divided by a full height (floor to ceiling) and width wall. - In respect to an area - depending on the activities carried out in the affected area divided by space, time, or a structure as determined by an adequate hazard analysis.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Sewage	The waste matter and wastewater produced by residential and/or commercial sources and discharged into sewers.	GLOBAL Good Agriculture Practice (G.A.P.)
Sewage Sludge	The accumulated settled solids separated from various types of water either moist or mixed with liquid component as a result of natural or artificial processes.	GLOBAL Good Agriculture Practice (G.A.P.)
Sewage Water	Water mixed with waste matter.	GLOBAL Good Agriculture Practice (G.A.P.)
Shadow Audit	An audit during which an experienced auditor is observed by a newly trained auditor for the purpose of learning how to conduct a systematic examination.	Food Safety Recognition Program Canadian Food Inspection Agency
Signature	Must be a personal, non-transferable, visible and infallible identifier of the person, which is recorded manually, either by handwriting or « pressing a button ». Password protection alone does not guarantee individual identification.	GLOBAL Good Agriculture Practice (G.A.P.)
Social Impact Assessment	Includes the processes of analyzing, monitoring and managing the intended and unintended social consequences, both positive and negative, of planned interventions (policies, programs, plans, projects) and any social change processes invoked by those interventions (definition from International Association for Impact Assessment www.IAIA.org).	GLOBAL Good Agriculture Practice (G.A.P.)
Social Life Cycle Assessment (SLCA)	A social life cycle assessment (S-LCA) is described as 'a social impact (and potential impact) assessment technique that aims to assess the social and socio-economic aspects of products and their potential positive and negative impacts along their life cycle.	UNEP/SETAC Initiatives
SOP	Written Procedure/Standard Operating Procedure	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Specification	The set of parameters and criteria that the raw material must conform with to be considered acceptable for its intended use.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Spices	For the purposes of this document Spices are those crops where the dried seed and/or plant parts are used in the spice industry, generally for culinary purposes.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Standard	Another term for scheme.	GLOBAL Good Agriculture Practice (G.A.P.)
Standard Operating Procedure	(Written procedure (SOP)) An authorized written procedure giving instructions for performing an operation.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Standard Operating Procedure (SOP)	An authorized written procedure giving instructions for performing an operation.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Standard Operating Procedures (SOP)	A written document detailing an operation, analysis, or action whose mechanisms are prescribed thoroughly and which is commonly accepted as the method for performing certain routine or repetitive tasks.	GLOBAL Good Agriculture Practice (G.A.P.)
Standard	Criteria or specifications that can be judged or evaluated and that define the limit of acceptability associated with prerequisite programs and process controls.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Sterilize	Sterilize refers to the statistical destruction and removal of all living organisms.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Sterilized	A process of being free of living organisms, especially pathogenic ones.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Subcontractor	The entity furnishing labour, equipment, and/or materials to perform specific farm operation(s) under contract with the producer (e.g. custom harvesting of grain, spraying and picking of fruit).	GLOBAL Good Agriculture Practice (G.A.P.)
Sub-licence and Certification Agreement	Legal document which establishes the rights and obligations of (a) GLOBAL G.A.P. approved certification bodies as independent organizations for inspection, certification and licence activities and (b) producers or producer groups as interested parties active in the market within the GLOBAL G.A.P. System.	GLOBAL Good Agriculture Practice (G.A.P.)
Sub-scope of the Standard	Module covering specific production details, classified per product type. For example, fruit and vegetables, combinable crops, coffee (green), tea, flowers and ornamentals are all sub-scopes for the Crop Base Scope.	GLOBAL Good Agriculture Practice (G.A.P.)
Substrate	Any growing medium used for holding plants in place of soil, and that has been imported to the site, and can be removed after use.	GLOBAL Good Agriculture Practice (G.A.P.)
Suitable Laboratory	Currently accredited to EN 17025 or can be demonstrated via documentation that it is in the process of gaining accreditation within a set time limit (2 years max.), or which meets the demands for accreditation as evaluated by an external expert.	GLOBAL Good Agriculture Practice (G.A.P.)
Supplier	A supplier is a person or an organization which provides products or services to customers.	GLOBAL Good Agriculture Practice (G.A.P.)
Supplier Member	Producers that are interested in showing more commitment to GLOBAL G.A.P. than receiving certification. Membership and certification are mutually exclusive.	GLOBAL Good Agriculture Practice (G.A.P.)
Surface Water	All waters on the surface of the Earth found in rivers, streams, ponds, lakes, marshes, wetlands, as ice and snow, and transitional, coastal and marine waters.	GLOBAL Good Agriculture Practice (G.A.P.)

Surveillance	The collection, analysis and interpretation of food sampling and inspection information to establish baseline data or identify trends.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Suspension	The temporary removal by Canadian Food Inspection Agency (CFIA) On-Farm-Food-Safety Recognition (OFFSR) manager of all or part of a national applicant On-Farm-Food-Safety program status (i.e. Letter of Completion Part1, Letter of Completion Part 2, or Letter of Recognition) within the governmental recognition, pending corrective action by the national applicant or formal withdrawal of recognition by CFIA OFFSR manager.	Food Safety Recognition Program Canadian Food Inspection Agency
Sustainable Use	The use of components of biological diversity in a way and at a rate that does not lead to the long-term decline of biological diversity, thereby maintaining its potential to meet the needs and aspirations of present and future generations.	World Health Organization (WHO) Good Agriculture and Collection Practice (GACP)
Sustainable Water Sources	Those water sources which are managed to ensure the on-going health of aquatic ecosystems and balance the water needs of the environment, economic development, and agricultural purposes.	GLOBAL Good Agriculture Practice (G.A.P.)
Sustainable Consumption and Production	Sustainable consumption and production (SCP) is about "the use of services and related products, which respond to basic needs and bring a better quality of life while minimizing the use of natural resources and toxic materials as well as the emissions of waste and pollutants over the life cycle of the service or product so as not to jeopardize the needs of further generations" (Oslo symposium, 1994).	United Nation Environment Program (UNEP)
Task	Operational activities that are carried out by designated employees to prevent a food safety hazard. For example, the equipment maintenance program describes the tasks to be performed by the maintenance staff at a pre-determined frequency.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Team Leader	Canadian Food Inspection Agency (CFIA) OFFSRS Area Coordinator assigned by the CFIA OFFSRS National Coordinator to lead a technical review process.	Food Safety Recognition Program Canadian Food Inspection Agency
Technical Review	A systematic review of the on farm food safety program generic Hazard Analysis and Critical Control Point (HACCP) model, producer manual or management system.	Food Safety Recognition Program Canadian Food Inspection Agency
Technical Soundness	Indicates adherence to Hazard Analysis and Critical Control Point (HACCP) principles and current science, and compliance with federal and provincial regulations and current industry codes of practice. When implemented as written, a technically sound program will promote the production of safe food.	Food Safety Recognition Program Canadian Food Inspection Agency
Technically Responsible Person	Person who has the knowledge and authority to make technical decisions regarding the certified product. Decisions can be for a specific area of responsibility or overall, and the individual may either be the producer or an adviser.	GLOBAL Good Agriculture Practice (G.A.P.)
Third Party Audit	A systematic examination, conducted by an accredited third party audit organization acceptable to Canadian Food Inspection Agency (CFIA) in order to assess the effectiveness of the documented national On-Farm-Food-Safety program and to determine that government requirements have been implemented as written in the program.	Food Safety Recognition Program Canadian Food Inspection Agency
Third Party Audit Organization (service provider)	An organization that meets Canadian Food Inspection Agency (CFIA) requirements for third party audit service provider that carries out an independent assessment of the implemented On-Farm-Food - Safety program and its management system.	Food Safety Recognition Program Canadian Food Inspection Agency
Third Party auditor	A person, who is recognized by a 3rd party audit organization as meeting Canadian Food Inspection Agency (CFIA) requirements and is capable of performing an audit as identified within the Food Safety Recognition Program requirements.	Food Safety Recognition Program Canadian Food Inspection Agency
TL	Team Leader	Food Safety Recognition Program Canadian Food Inspection Agency
Toilet	Facility where the persons may defecate and urinate in a hygienic manner (including waste disposal) and which poses no food safety contamination risk to surrounding field area whilst ensuring privacy of the person.	GLOBAL Good Agriculture Practice (G.A.P.)
Top Soil	The upper part of the soil profile that is relatively rich in humus, which is technically known as the A-horizon of the soil profile.	GLOBAL Good Agriculture Practice (G.A.P.)
TR	Technical Review	Food Safety Recognition Program Canadian Food Inspection Agency
Traceability	The ability to retrace the history, use or location of a product (e.g. the origin of materials and parts, the history of processes applied to the product, and/or the distribution and placement of the product after delivery) by the means of recorded identification markers.	GLOBAL Good Agriculture Practice (G.A.P.)
Traceability System	Traceability is the ability to identify and trace the history, location, and application of products and materials. A traceability system records and follows the trail as products and materials come from suppliers and are processed and distributed as end products.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Training	A process whereby subject matter is presented with the intent that it will be understood.	Food Safety Recognition Program Canadian Food Inspection Agency
Transport Container	Includes any conveyance used for the transportation of food animals or meat products.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
TRM	Technical Review Member(s)	Food Safety Recognition Program Canadian Food Inspection Agency

Utensil	Vessels or instruments for various domestic uses; any vessel (article, implement, etc.) serving a useful end or purpose - as defined by The Oxford English Dictionary, Second Edition, Clarendon Press - Oxford 1989.	Canadian Food Inspection Agency (CFIA) Pre-requisite Programs
Validation	Proving that there is a high degree of assurance that a specific process, method, or system will consistently produce a result meeting pre-determined acceptance criteria.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Validation	Validation is a process that is used to ensure that food safety control measures are capable of being effective. The validation process uses evidence to determine whether control measures are capable of controlling food safety hazards and ensuring that end products are safe. Control measures must be validated before they are implemented. Control measures are implemented and managed using operational prerequisite programs (OPRPs) and Hazard Analysis and Critical Control Points (HACCP) plans	ISO-22000-definitions
Validation	Obtaining evidence that a control measure, if properly implemented, is capable of controlling the hazard to a specified outcome.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Verification	Confirmation by examination of evidence that a product, process or service fulfils specified requirements.	GLOBAL Good Agriculture Practice (G.A.P.)
Verification	Verification is a process that uses objective evidence to confirm that specified requirements have been met. In the context of this ISO 22000 standard, you are expected to verify that your food safety management system (FSMS) has been implemented. More precisely, you are expected to do at least the following: 1. Verify that your PRPs have been implemented. 2. Verify that hazard analysis inputs are updated. 3. Verify that your hazard levels are acceptable. 4. Verify that OPRPs are implemented and effective. 5. Verify that HACCP plan is implemented and effective. 6. Verify that procedures are implemented and effective.	ISO-22000-definitions
Verification	The application of methods, procedures, tests and other evaluations, in addition to monitoring, to determine whether the control measure is or has been operating as intended. (CODEX, Guidelines for validation of food safety control measures, CAC/GL 69-2008)	Canadian Food Inspection Agency (CFIA) new regulatory framework
Verification Procedure	Is a process designed to review records for completeness. Identifies when verification will be conducted. Identify who the verifier is and must be someone other than the one given the task.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Verification	A company's use of methods, procedures, tests and other evaluations, in addition to monitoring, to determine its conformance to and the effectiveness of its Hazard Analysis and Critical Control Points (HACCP) system.	Canadian Food Inspection Agency (CFIA) Food Safety Enhancement Program
Veterinary Health Plan (VHP)	A written plan that supports optimal health of the animals through continuous care by the veterinarian and trained personnel. It identifies disease prevention strategies, treatments for regularly encountered conditions, recommended vaccination protocols and parasite control. Additionally it includes information on herd performance, biosecurity, workers' competence, etc.	GLOBAL Good Agriculture Practice (G.A.P.)
Violation	Any contravention of the acts or regulations administered or enforced by the Canadian Food Inspection Agency (CFIA) or any refusal or neglect to perform any duty imposed by or under the acts or regulations.	Canadian Food Inspection Agency (CFIA) new regulatory framework
Voluntary Labeling Initiative	A business with a bio based product that meets U.S Department of Agriculture (USDA) criteria may apply for certification, allowing them to display the USDA Certified Bio based Product label on the product. This label assures a consumer that the product contains a verified amount of renewable biological ingredients (referred to as bio based content).Consumers can trust the label to mean what it says because manufacturer's claims concerning the bio based content are third-party certified and strictly monitored by USDA.	U.S. Department of Agriculture (USDA)
Voluntary Labeling Initiative	As Consumers Consider purchasing options with sustainable attributes, U.S Department of Agriculture (USDA) wants to make it easy for consumers to identify bio based products. The USDA Certified Bio based Product label, displayed on a product certified by USDA, is designed to provide useful information to consumers about the bio based content of the product.	U.S. Department of Agriculture (USDA)
Waste Matter	Any materials unused and rejected as worthless or unwanted.	GLOBAL Good Agriculture Practice (G.A.P.)
Water Course	A discrete and significant element of surface water such as a lake; reservoir; a stream; river or canal; part of a stream; river or canal; transitional water or a stretch of coastal water.	GLOBAL Good Agriculture Practice (G.A.P.)
Weed	Any plant growing where it is not wanted. Weeds are typically considered as unwanted, economically useless or pest species.	GLOBAL Good Agriculture Practice (G.A.P.)
Well-Boat	A well-boat is a vessel for transporting live fish in tanks.	GLOBAL Good Agriculture Practice (G.A.P.)
WHO	World Health Organization	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Wild Harvesting	A process of gathering plants and/or plant parts from the wild, with no or minimal inputs, under a strict set of guidelines, either self-imposed or imposed by a province, territory or organization and are plants for commercial sale. Often referred to as wild crafting or wild sourcing.	Canadian Herb, Spice and Natural Health Products Coalition(CHSNC) Good Agriculture and Collection Practice (GACP)

Withdrawal	Is the process by which a product is removed from the supply chain prior to it reaching the end consumer.	GLOBAL Good Agriculture Practice (G.A.P.)
Withdrawal	The removal by the Canadian Food Inspection Agency (CFIA) OFFSR director of governmental recognition of the entire national applicant on farm food safety program.	Food Safety Recognition Program Canadian Food Inspection Agency
Witness Audit	An audit during which an auditor is observed for the purpose of evaluating his or her performance in conducting a systematic examination.	Food Safety Recognition Program Canadian Food Inspection Agency
Worker	Any person on the farm who has been contracted to carry out a task. This includes farm owners and managers.	GLOBAL Good Agriculture Practice (G.A.P.)
Working Language	Language in which an audit/inspection can be conducted independently without the services of a translator.	GLOBAL Good Agriculture Practice (G.A.P.)
Written Procedure	See Standard Operating Procedures (Written procedure (SOP) is an authorized written procedure giving instructions for performing an operation.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)
Written Procedure (SOP)	Written procedure aka. standard operating procedure (SOP) is an authorized written procedure giving instructions for performing an operation.	Canadian Herb, Spice and Natural Health Products Coalition (CHSNC) Good Agriculture and Collection Practice (GACP)