

901:11-3-01           **Definitions.**

As used in rules 901:11-3-02 to 901:11-3-11 of the Administrative Code:

- (A) "Critical limit" means the maximum or minimum value to which a physical, biological or chemical parameter must be held to prevent, eliminate or reduce to an acceptable level the occurrence of a food safety hazard.
- (B) "Critical control point" means a point, step or procedure in food processing at which appropriate measures may be taken to prevent, eliminate or reduce to acceptable levels a food safety hazard.
- (C) "Drug" means: ~~drug as defined in division (A)(4) of section 3715.01 of the Revised Code.~~
- (1) Articles recognized in the official United States pharmacopoeia, official homeopathic pharmacopoeia of the United States, or official national formulary;
- (2) Articles intended for use in the diagnosis, cure, mitigation, treatment, or prevention of disease in man or other animal;
- (3) Articles (other than food) intended to affect the structure or any function of the body of man or other animals; and,
- (4) Articles intended for use as a component of any articles specified in paragraphs (C)(1), (C)(2), or (C)(3) of this rule, but does not include devices or their components, parts, or accessories.
- (D) "Food safety hazard" means any biological, chemical, or physical property that may cause food to be unsafe for human consumption.
- (E) "Hazard analysis critical control point" and its acronym "HACCP" mean a systematic approach to the identification of food safety hazards that are reasonably likely to occur in conjunction with the manufacture of frozen dessert and the measures necessary to prevent or correct the occurrence.
- (F) "Hazard analysis critical control point plan" and "HACCP plan" mean a detailed written program implementing the HACCP findings.
- (G) "Official Methods" means the "Official Methods of Analysis of the AOAC International (OMA)" 18th edition , Dr. William Horsitz, editor, published by AOAC International, Suite 500, 481 North Frederick Ave., Gaithersburg, Maryland 20877-2417 USA.

(H) "PMO" means the grade "A" pasteurized milk ordinance as adopted in rules 901:11-1-01 to 901:11-1-05 of the Administrative Code.

~~(G)~~(I) "Reasonably likely to occur" when used in conjunction with "food safety hazard" means a food safety hazard which a prudent frozen dessert manufacturer would foresee as having an appreciable risk of happening unless appropriate measures are taken.

(J) "Standard Methods" means the "Standard Methods for the Examination of Dairy Products (SMEDP)", 17th edition 2004, edited by H. Michael Wehr, PhD and Joseph F. Frank, PhD, American Public Health Association, 800 I Street, N.W., Washington, DC 02001.

Effective:

R.C. 119.032 review dates: 07/25/2007

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Certification

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Date

Promulgated Under: 119.03  
Statutory Authority: 917.02  
Rule Amplifies: 917.01  
Prior Effective Dates: 2004-05 OMR pam. #11 (E), eff. 6/6/05