

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

As used in rules 901:11-3-02 through 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.
- (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) "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.

Replaces: 901:3-14-01

Effective:

R.C. 119.032 review dates:

Certification

Date

Promulgated Under: 119.03
Statutory Authority: 917.02
Rule Amplifies: 917.02
Prior Effective Dates: 09/20/04