

Type of Manufacturer

Processor/Packer - Including, but not limited to, the preparing, blending, filtering, preserving, treating, changing into different market forms, manufacturing, packing, or labeling of food ingredients or products.

Facility subject to Preventative Controls – Domestic and foreign manufacturers, processors and packers of human food that are required to register with the U.S. Food and Drug Administration under section 415 of the Federal Food, Drug, and Cosmetic Act. Exemptions include but are not limited to entities defined as farms, qualified facilities (less than \$1 million in sales, including all subsidiaries and affiliates), retail food establishments and restaurants.

Brewery, Winery, Spirit Distillery - Any person engaged in the business of manufacturing beer and malt liquor, wine or distilling spirits.

Bottled Water - Water intended for human consumption sealed in bottles or other containers with no added ingredients except for optional, safe and suitable antimicrobial agents.

Private Labeler (white labeler) - Any person or business in Texas that does not manufacture or store food but has a co-packer that produces one or more products with the private labeler's name and location on the label. For example, a farmer has their meat processed at either a facility inspected by the U.S. Department of Agriculture or Texas Department of State Health Services' Meat Safety Assurance Unit, and the farm or farmer's business name and address are listed on the label.

Re-packer – Repacking food into smaller or larger packages for wholesale distribution or for sale via retail customer self-service.

Water Vending Machine - Any self-service device which upon insertion of a coin, coins, or token, or upon receipt of payment by other means, dispenses servings of water in bulk, without the need to refill the machine between each operation.

Ice Vending Machine - Any self-service device which upon insertion of a coin, coins, or token, or upon receipt of payment by other means, dispenses servings of ice in bulk.

Water Store – Stores include those where consumers bring containers to be filled by the operator and facilities where consumers fill their own containers.

Type of Food Operation

Seafood – Fresh, refrigerated or dried seafood stored and distributed to other businesses for them to use or resell. This does not apply to shelf stable canned tuna fish.

Frozen Seafood – Frozen seafood stored and distributed to other businesses for them to use or resell.

Juice/Juice Ingredients - The juice/puree/concentrates from one or more fruits and/or vegetables that will be consumed as 100% juice or will be used as an ingredient in a beverage. The juice/puree/concentrates can be produced for the manufacturer's own use in beverages and/or distributed to other businesses for them to use or resell.

Acidified food - Packaged/prepared foods or beverages with an added acid like vinegar so it can be safely stored at room temperature before it is opened. Low-acid foods include, but are not limited to, beans, cucumbers, cabbage, artichokes, cauliflower, puddings, peppers, tropical fruits, and fish, individually or in any combination. The foods must have a water activity (aw) greater than 0.85 and a finished equilibrium pH of 4.6 or below. These foods can be called, or may purport to be, "pickles" or "pickled ____."

The following are not considered acidified:

- Carbonated beverages.
- Jams.
- Jellies.
- Preserves.
- Acid foods (including such foods as standardized and non-standardized food dressings and condiment sauces) that contain small amounts of low-acid food(s) and have a resultant finished equilibrium pH that does not significantly differ from that of the predominant acid or acid food.
- Foods stored, distributed and retailed under refrigeration are not acidified.

Aseptic Processing - The filling of a commercially sterilized cooled product into pre-sterilized containers, followed by aseptic hermetical sealing, with a pre-sterilized closure, in an atmosphere free of microorganisms.

Low Acid canned food - Any foods, other than alcoholic beverages, with a finished equilibrium pH greater than 4.6 and a water activity (aw) greater than 0.85 packaged in a hermetically sealed container. Tomatoes and tomato products with a finished equilibrium pH less than 4.7 are not classified as low-acid foods. These foods can be safely stored at room temperature before opening. Foods stored, distributed, and retailed under refrigeration are not low acid canned foods.

High Pressure Processing – Processing method that subjects food to elevated pressures with or without heat to achieve microbial inactivation. This only applies to temperature control for safety food in a hermetically sealed container that is shelf stable after high pressure processing.

Reduced Oxygen Packaging (ROP) – Packaging process that provides an environment with little or no oxygen. This applies to temperature control for safety food in a sealed container without a breathable film, such as vacuum-packaged cheese.