

## 7630 Definitions

In addition to the definitions in Chapter 2 of this Division, the following definitions shall apply to this Article:

### (a)

"CRFC" means the California Retail Food Code, which is a uniform statewide health and sanitation standard for food facilities, found in Section 113700 et seq., California Health and Safety Code.

### (b)

"Disability" means a condition attributable to mental or physical impairment, or a combination of mental and physical impairments, that results in substantial functional limitations in one (1) or more of the following areas of major life activity: (1) Self-care. (2) Receptive and expressive language. (3) Learning. (4) Mobility. (5) Self-direction. (6) Capacity for independent living. (7) Economic self-sufficiency. (8) Cognitive functioning. (9) Emotional adjustment.

#### (1)

Self-care.

#### (2)

Receptive and expressive language.

#### (3)

Learning.

#### (4)

Mobility.

**(5)**

Self-direction.

**(6)**

Capacity for independent living.

**(7)**

Economic self-sufficiency.

**(8)**

Cognitive functioning.

**(9)**

Emotional adjustment.

**(c)**

"Elderly Nutrition Program" means a program which provides nutrition services, as authorized by the Older Americans Act of 1965, as amended, and which shall be provided in accordance with the provisions of this Article.

**(d)**

"HACCP" means Hazard Analysis Critical Control Point.

**(e)**

"HACCP Plan" means a written document that delineates the formal procedures for following the HACCP principles that were developed by the National Advisory Committee on Microbiological Criteria for Foods and complies with the requirements of Section 114055, Health and Safety Code.

**(f)**

"HACCP Principles" means the seven basic steps of HACCP which are: (1) The completion of hazard analysis identification by identifying the likely hazards to consumers presented by a specific food. (2) The determination of critical control

points in receiving, storage, preparation, display, and dispensing of a food. (3) The setting of measurable critical limits for each critical control point determined. (4) Developing and maintaining monitoring practices to determine if critical limits are being met. (5) Developing and utilizing corrective action plans when failure to meet critical limits is detected. (6) Establishing and maintaining a recordkeeping system to verify adherence to a HACCP plan. (7) Establishing a system of audits to:

(A) Initially verify the effectiveness of the critical limits set and appropriateness of the determination of critical control points. (B) Periodically verify the effectiveness of the HACCP plan.

**(1)**

The completion of hazard analysis identification by identifying the likely hazards to consumers presented by a specific food.

**(2)**

The determination of critical control points in receiving, storage, preparation, display, and dispensing of a food.

**(3)**

The setting of measurable critical limits for each critical control point determined.

**(4)**

Developing and maintaining monitoring practices to determine if critical limits are being met.

**(5)**

Developing and utilizing corrective action plans when failure to meet critical limits is detected.

**(6)**

Establishing and maintaining a recordkeeping system to verify adherence to a HACCP plan.

**(7)**

Establishing a system of audits to: (A) Initially verify the effectiveness of the critical limits set and appropriateness of the determination of critical control points. (B) Periodically verify the effectiveness of the HACCP plan.

**(A)**

Initially verify the effectiveness of the critical limits set and appropriateness of the determination of critical control points.

**(B)**

Periodically verify the effectiveness of the HACCP plan.

**(g)**

"Nutrition counseling" means provision of individualized advice and guidance to individuals who are at nutritional risk because of their health or nutritional history, dietary intake, medications use, or chronic illnesses, about options and methods for improving their nutritional status, performed by a registered dietitian in accordance with Sections 2585 and 2586, Business and Professions Code.

**(h)**

"Nutrition education" means informing recipients of congregate and home-delivered meals about current facts and information which will promote improved food selection, eating habits, nutrition, health promotion, and disease prevention practices.

**(i)**

"Nutrition-related supportive services" means outreach, transportation, food shopping assistance, and escort of a participant to nutrition sites.

**(j)**

"Nutrition screening" means completion of a nutrition screening checklist by eligible individuals to determine if they are at nutrition risk. A nutrition screening

checklist is a federal public information collection requirement in the National Aging Program Information System (NAPIS), found in the Federal Register, Volume 59, No. 188, September 29, 1994.

**(k)**

"Nutrition services" means the procurement, preparation, transport, and service of meals, nutrition education, nutrition screening, and nutrition counseling, to eligible individuals at congregate sites or in their homes.

**(l)**

"Older individual" means a person sixty (60) years of age or older.

**(m)**

"Provider" means an entity providing nutrition services. The provider may either be an AAA providing nutrition services directly with Department approval in accordance with subsection 7320(c) of this Division, or an entity under contract with an AAA to provide nutrition services in accordance with Section 7352 of this Division.

**(n)**

"Registered Dietitian" means a person who shall be both: (1) Qualified as specified in Sections 2585 and 2586, Business and Professions Code, and, (2) Registered by the Commission on Dietetic Registration.

**(1)**

Qualified as specified in Sections 2585 and 2586, Business and Professions Code, and,

**(2)**

Registered by the Commission on Dietetic Registration.

**(o)**

"Volunteer" means an individual who provides services without pay, but may

receive reimbursement for expenses.