

Processing Course Acronym Listing

aw	Water Activity
BLBT	Boneless Lean Beef Tissue
BHA	Butylated Hydroxyanisole
BHT	Butylated Hydroxytoluene
CEDL	Continuing Education and Distance Learning
CFR	Code of Federal Regulations
CFW	Calculated Finished Weight
CSI	Consumer Safety Inspector
CS	Corn Syrup
CSS	Corn Syrup Solids
DO	District Office
EST	Establishment
FDA	Food and Drug Administration
FFDC	Federal Food Drug and Cosmetic
FLS	Frontline Supervisor
FMIA	Federal Meat Inspection Act
FPS	Finished Product Standard
FSIS	Food Safety and Inspection Service
FSLPB	Food Standards and Labeling Policy Book
GAD	Gather, Assess, and Determine
GDL	Glucono Delta-Lactone
GMP	Good Manufacturing Practice
GRAS	Generally Recognized as Safe
HRI	Hotels, Restaurants, and Institutions
IPP	Inspection Program Personnel
ISP	Isolated Soy Protein
LFTB	Lean Finely Textured Beef
LSAS	Labeling Submission and Approval System
LOG	Letter of Guarantee
LPDS	Labeling and Program Delivery Staff
MAV	Maximum Allowable Variation
MOI	Memorandum of Interview
MPI	Meat and Poultry Inspection
MPR	Moisture Protein Ratio
MS	Malt Syrup
MSG	Monosodium Glutamate
MSKP	Mechanically Separated (Kind) Poultry
MSP	Mechanically Separated Pork
MSS	Mechanically Separated Species
NFDM	Non-Fat Dry Milk
NFSCP	Non-Food Safety Consumer Protection
NIST	National Institute of Standards and Technology
NOIE	Notice of Intended Enforcement
NR	Noncompliance Record

NRLTO	Not Reasonably Likely to Occur
NRTE	Not Ready to Eat
OCP	Other Consumer Protection
OFO	Office of Field Operation
OIEA	Office of Investigation, Enforcement, and Audit
OPPD	Office Program Policy Division
PDCB	Partially Defatted Chopped Beef
PDBFT	Partially Defatted Beef Fatty Tissue
PDPFT	Partially Defatted Pork Fatty Tissue
PDS	Policy Development Staff
PFF	Protein Fat Free
PFW	Projected Finished Weight
PHIS	Public Health Information System
PM	Policy Memorandum
PPIA	Poultry Products Inspection Act
PPM	Parts Per Million
PRP	Pre-Requisite Program
QA	Quality Assurance
QC	Quality Control
RCA	Regulatory Control Action
RI	Restricted Ingredients
RIMS	Risk Innovations Management Staff
RLTO	Reasonably Likely to Occur
ROP	Rules of Practice
RTE	Ready to Eat
RTE/SS	Ready to Eat/Shelf Stable
TBQH	Tertiary Butylhydroquinone
SAPP	Sodium Acid Pyrophosphate
SOP	Standard Operating Procedures
USC	United States Code
USDA	United States Department of Agriculture