

**Notice to all SALSA stakeholders, buyers and members of revisions to SALSA Standard and User Guide - Issue 3 January 2012.**

The SALSA Standard and User Guide have been revised for the second time since its original launch in March 2007.

Issue 3, which becomes effective on 31 January 2012, contains a number of minor changes to the wording of requirements in order to clarify their meaning or to help the reader understanding and interpret them correctly. There is only one change of substance which you should be specifically aware of if you are about to audit or be audited and this is detailed below for convenience. All changes to wording are identifiable by *italic font*.

Please note, the changes to wording are all improvements to and not an extension of the standard. They have come about through a continuous feedback mechanism set up by SALSA with our Mentors and Auditors. Other refinements have originated through advice from the scheme's Technical Advisory Committee, which is made up of experienced food industry food safety experts from IFST, BRC, BHA and NFU; and representatives from the scheme's stakeholders such as ASDA, Sainsbury's, Waitrose, 3663 etc.

By making the changes effective immediately on release, we anticipate the minimum of inconvenience or difficulty for Members, Mentors and Auditors.

Any Member not able to comply with any of the requirements will be given sufficient opportunity to address this through the 28 day action response process as usual.

The only change of substance relates to the traceability section and which the Sea Fish Industry Authority have helped to enhance to allow for provenance claims to be included where it is a requirement of a complimentary scheme such as the Responsible Fishing scheme and Assured Food Standards' Red Tractor scheme. The requirement has been split into two parts. 2.4.1 is based on the requirement as found in Issue 2 and 2.4.2 is the new requirement applicable only in circumstances where provenance is linked to a complimentary scheme.

<b>2.4</b>	<b><i>Traceability</i></b> <i>The business shall have a practical system of raw material and product traceability.</i>
<b>No</b>	<b>Requirement</b>
2.4.1	<i>The system shall have the proven ability to trace all raw materials from suppliers through all stages of production to the point of despatch and, if appropriate, delivery to known customers. Its effectiveness shall be tested at least annually.</i>
2.4.2	<i>Where provenance claims are made on finished products regarding their origin or status (eg Red Tractor, Seafish Responsible Fishing Scheme) a system shall be in place to verify the origin of relevant raw materials and the correct use of logos on finished product or packaging.</i>

Please Note: All the relevant SALSA Guidance Notes and Tools & Tips have been updated and where possible improved. The Self –Assessment Checklist and the Audit Checklist have also been updated to reflect the changes to the standard. Please go to the website to make sure you are using the latest documents all referenced 'Issue 3'.

The Speciality Cheese Association has also had input into the SCA module and included specific reference to the use of hoses for cleaning and HACCP scope to include the milk supply (see SCA version of SALSA Standard Issue 3 for details).

On behalf of the scheme owners, SALSA members, mentors, auditors and all other stakeholders, I hope that you find the changes to be an enhancement to the scheme and its ease of understanding and effectiveness for your business.

Chris Grimes  
**SALSA Scheme Director**

30 January 2012