



Detailed Report of an Assessment against the SALSA Audit Standard Issue 5, June 2018.

Company Name:	Luscombe Drinks	STS Approval:	Yes
Site Address:	Dean Court Lower Dean Buckfastleigh TQ11 0LT	SALSA Auditor:	Jerry Diplock
Supplier ID:	686	Audit Date:	07/09/2021
Scope:	The production and bottling of still & carbonated beverages (fruit juices and other natural ingredients), drink mixers and cider packed into bottles and cans.		
Recommendation:	Recommended subject to Action Plan approval by SALSA		

SECTION 1 - PREREQUISITE CONTROLS

1.1 Training & Supervision

1.1.1

The business shall have a training procedure with a documented plan and records to demonstrate that the training is appropriate, effective and can provide evidence of competency.

Fully Compliant

Training policies are in place and evidenced training in place. Includes a good range of L.2 FS (on-line), L.3 FS and graded HACCP training to L.4.

1.1.2

Temporary personnel shall be trained commensurate with their activity prior to starting work. This training shall be documented.

Fully Compliant

Agency induction is trained out and signed out.

1.1.3

A programme of appropriate refresher training shall be in place for key staff.

Fully Compliant

Refresher training managed through matrix.

1.1.4

All personnel shall be adequately supervised throughout the working period.

Fully Compliant

Team leader framework.

1.2 Personal Hygiene

1.2.1

Protective clothing shall be suitable for the food being handled, shall not pose a contamination risk to the product and shall be subject to appropriate exchange, laundering and condition monitoring procedures. Disposable protective clothing, if used, shall be subject to adequate control to avoid product contamination.

Fully Compliant

Protective clothing is in-house laundered (white coats for open product areas) and validation and procedure is provided. Some stepping up on depallatising hair enclosure.

1.2.2

Where protective clothing is required, designated changing facilities shall be provided for all personnel, whether staff, visitor or contractor, prior to entry to all food handling areas. Protective clothing shall be stored physically separate from outdoor clothing.

Fully Compliant

Appropriate controls and segregation at changing points to open product areas.

1.2.3

For the production of High Risk/High Care products, all protective clothing shall be removed, in a designated changing area, before visiting the toilet, and controls shall be in place to ensure product safety is not compromised before returning to food handling areas.

Fully Compliant

Low risk premises. Staged changing sections.

1.2.4

The consumption of food and drink shall not be permitted within food production and storage areas.

Fully Compliant

Consumption of water in production areas is included within GMP document and allowed in hot weather with prescribed containers outside of open product areas.

1.2.5

All hair, including beards and moustaches, shall be fully contained to prevent product being contaminated in open food production and storage areas.

Fully Compliant

Included in GMP policy and included in induction and signing off.

1.2.6

Smoking shall be effectively controlled and, as a minimum, isolated from production and storage areas. This applies to electronic cigarettes and other smoking apparatus.

Fully Compliant

Included in GMP policy and included in induction and signing off.

1.2.7

The business shall detail how to control jewellery and personal items such as medicines, keys and mobile phones so that they pose no risk of product contamination.

Fully Compliant

Jewellery rules defined in policy.

1.2.8

Hand cleaning shall always be performed before handling food, after visiting the toilet and thereafter at a frequency that is appropriate to product risk.

Fully Compliant

In place and defined.

1.2.9

All cuts and grazes on exposed skin shall be covered by a blue plaster that is business-issued, logged and monitored to ensure safe disposal or return.

Fully Compliant

Registers provided and evidenced.

1.2.10

Perfume or aftershave shall not be worn; fingernails shall be kept short, clean and unvarnished. False fingernails and false eye lashes shall not be permitted.

Fully Compliant

Included in GMP policy and included in induction and signing off.

1.2.11

The business shall have a procedure for the notification by employees, temporary employees, contractors and visitors, of any relevant infectious disease or condition with which they may be suffering, or have been in contact.

Partially Compliant - for Improvement

Medical questionnaires for staff and included in personal staff records. COVID-19 controls provided in addition.

Action proposed by auditor:

May wish to add in COVID-19 onto medical forms and return to work as a standard to forms.

❗ PCI - close out before next audit

1.3 Cleaning

1.3.1

All areas of the site shall be visually clean and tidy and the standard of cleaning and housekeeping shall be suitable to minimise the potential for contaminating the product.

Partially Compliant - for Improvement

Good standards observed with verification. External bin cleanliness was poor and this will be discussed with contracted waste company to include periodic cleaning protocols. There are also open bottles and can infeeds to bottling and canning lines without covers.

Action proposed by auditor:

To put in place an occasional programme for external bin containers. To also consider infeed bottle and can covering of line.

❗ PCI - close out before next audit

1.3.2

Documented cleaning schedules, procedures and records shall be in place and maintained for the building, services, plant and all equipment in direct contact with food.

Partially Compliant - for Action

Sample of policies viewed and a matrix for product changeovers. Automated CIP with checks on caustic concentration with on-site laboratory. SOPs for key parts of the process do exist and sampled. The canning line cleaning schedule is being prepared and not fully launched.

Action proposed by auditor:

To forward the completed schedule for the canning line.

Action taken:

Detailed cleaning schedule for canning line

✓ Approved by SALSA

1.3.3

The effectiveness of cleaning shall be routinely checked and documented.

Fully Compliant

ATP and visual check signing off onto records in production.

1.3.4

In High Risk/High Care areas, cleaning and disinfecting processes shall effectively control any microbiological risk to the safety of the product.

Fully Compliant

Company low risk but have ATP swabbing used on an occasional basis.

1.3.5

Cleaning chemicals shall be fit for purpose, appropriately labelled, secured in closed containers and used according to the documentation on their safe use, which shall be held on site.

Fully Compliant

In place with security of main chemicals and designated cabinets/cages.

1.4 Contamination/Cross-Contamination Prevention

1.4.1

The site layout and methods of working shall minimise the potential for the unintended physical, chemical, microbiological or allergen contamination of product and packaging at all process steps.

Partially Compliant - for Improvement

In HACCP plan and to an appropriate standard. The chiller store and raw material warehouses are cluttered and would benefit from sorting through and reducing stock to allow for gaps to the wall perimeter. Some pallets were noted to be on a tilt and rather high.

Action proposed by auditor:

To move towards reorganising the chill store and raw material warehouses to reduce stock, remove clutter and allow gaps to walls.

❗ PCI - close out before next audit

1.4.2

There shall be effective segregation in place to minimise the risk of product or meat species cross-contamination.

Fully Compliant

Not applicable.

1.4.3

Allergens handled on site or brought on to site, shall be identified and the risk of cross-contamination shall be assessed. Controls shall be implemented to minimise the potential for cross-contamination.

Fully Compliant

Allergens on site and limited to sulphites within cider. Segregated storage. External testing for sulphites.

1.4.4

Glass and Breakables control procedures shall be documented and shall include a list of relevant items and recorded checks.

Fully Compliant

Dedicated glass-clearing equipment in open product areas. Registers in place and include monitoring record confirmation of breakages in production.

1.4.5

Metal control or detection procedures shall be documented and their operation subject to recorded inspection and/or testing.

Fully Compliant

Machine part changes and checks in place.

1.4.6

Procedures shall be in place to prevent contamination by other foreign bodies including wood and plastic.

Fully Compliant

2 open product areas. Ingredient boxes and bags do enter the decanting area but there is an additional in-line CCP filter.

1.4.7

Procedures shall be in place to prevent contamination of product by chemicals used on site.

Fully Compliant

Effective rinsing and CIP systems in place. Rinse water testing through litmus testing on flushing.

1.5 Process, Environment & Equipment Control**1.5.1**

Process controls shall be documented and monitored to ensure products can be made consistently in compliance with the requirements of the written specification.

Fully Compliant

Evidenced and viewed to be to a good standard with good levels of document completion noted. Verification by TM based on CCP checks and data logging for PU on pasteurisation.

1.5.2

Appropriate environmental controls shall be documented and monitored to ensure that facilities are adequate to maintain raw materials, intermediate and finished products, and packaging, within a safe temperature range and, where applicable, under controlled humidity, atmospheric or other environmental parameters.

Fully Compliant

Downloadable controls for temperatures (chill and freezer) and pasteuriser.

1.5.3

In the case of equipment failure, procedures shall be in place to establish the safety status of the product prior to release.

Fully Compliant

Corrective action procedures.

1.5.4

Where identified as essential for legality and food safety, environment monitoring devices, such as temperature probes and recorders, and process control devices such as weighing equipment and metal detection, shall be calibrated to ensure accuracy within defined parameters at a pre-determined frequency.

Fully Compliant

Calibration of data-loggers in bottles - verified through water baths and checked +/- 0.1 C. Reference probe is available for cross verification. Main scales. Incubators. Refractometer through stock solution and as are pH meter.

1.5.5

All other devices and equipment (not covered in 1.5.4) used for monitoring production processes and product quality shall be regularly checked and adjusted if necessary.

Fully Compliant

Verification provided for scale checks and cross-referenced thermometers and similar for weights.

1.5.6

Procedures for quantity control shall be in place to ensure the product complies with Weights and Measures legislative requirements.

Fully Compliant

In place and checks observed and in accordance with TSO requirement and recent visit. Hourly checks on volume fill.

1.5.7

In High Care/High Risk areas, an environment sampling plan shall be in place to test for the presence or absence of *Listeria monocytogenes*.

Fully Compliant

Not applicable.

1.6 Control of Raw Materials**1.6.1**

The business shall ensure that suppliers of all materials, including food contact packaging and processing aids, are reputable and are regularly reviewed.

Partially Compliant - for Improvement

Suppliers of ingredients and contact packaging is through questionnaires and certification, Organic certification (as appropriate).

Action proposed by auditor:

Review of suppliers is due and an area that is needed for the year ahead although earlier work is comprehensive.

! PCI - close out before next audit

1.6.2

The business shall ensure that specifications are held on site for all materials, including food contact packaging and processing aids, and are regularly reviewed.

Fully Compliant

In place and appropriate.

1.6.3

All incoming goods shall be identifiable and where appropriate, be thoroughly checked on arrival for temperature compliance, damage, cleanliness and the absence of pest infestation. Where appropriate, certificates of analysis or compliance shall be obtained and held on file.

Fully Compliant

Incoming goods updated procedure to include additional checks and traceability.

1.6.4

The business shall perform a risk assessment on all food raw materials, including food contact packaging, in relation to adulteration or substitution. The findings shall be documented and appropriate controls and procedures implemented.

Fully Compliant

System is defined and included in a table and developing.

1.6.5

Water shall be potable, and shall not present a contamination risk to products.

Fully Compliant

Spring water and associated controls relating to UV and filter replacement.

1.7 Stock Control

1.7.1

The business shall practise effective stock rotation to ensure that raw materials and intermediates are used within their allocated shelf-life.

Partially Compliant - for Improvement

Library samples and end of life assessment by micro and organolepsis. On-site plate testing.

Action proposed by auditor:

To review end of life panelling and formal records related to this.

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1.8 Waste Control

1.8.1

The business shall ensure that the accumulation of waste in handling and storage areas is kept to a minimum prior to its removal.

Fully Compliant

In place and available.

1.8.2

Internal and external waste collection containers and compactors shall be clearly identified and managed in such a manner as to minimise risk of contamination and pest harbourage.

Fully Compliant

Checked and appropriate.

1.8.3

Products that require specific conditions for disposal shall be separated and disposed of using licensed contractors.

Fully Compliant

In place and defined.

1.9 Pest Control

1.9.1

All operational areas shall be controlled so as to minimise risk of infestation, be adequately proofed to prevent pest ingress, and the methods of control shall be communicated to all staff.

Fully Compliant

Appropriate controls.

1.9.2

The business shall contract the services of a competent pest control organisation, for the regular inspection and treatment of premises to deter and eradicate infestation. The service contract shall be clearly defined and reflect the activities of the site, and shall be regularly reviewed.

Fully Compliant

Valley Pest Control. Technician and annual Field Biologist with scope defined. BPCA up to date.

1.9.3

The location of all pest control measures shall be identified on a plan/diagram of the site and reviewed at least annually.

Fully Compliant

On plan and signed.

1.9.4

Inspections shall be at regular intervals and documented records shall show details of any pest activity and pest control treatments undertaken at individual pest control points.

Fully Compliant

In place.

1.9.5

Records of recommendations made by the contractor, along with details and dates of actions taken, shall be maintained.

Fully Compliant

In place. Good detail to technician visits.

1.9.6

Results of pest control inspections shall be assessed and analysed for trends at least annually. Where trends are identified, Corrective Action(s) shall be taken to eliminate further risk to product safety.

Partially Compliant - for Improvement

Trending and review is limited in recent review as Field Biologist.

Action proposed by auditor:

To review Field Biologist visit depth and trending to improve detail.

! PCI - close out before next audit

1.9.7

Baits and other materials such as insecticide sprays or fumigants shall be applied and used according to the documentation on their safe use, which shall be held on site.

Fully Compliant

In place and defined. COSHH details and risk assessment.

1.10 Equipment

1.10.1

Equipment shall be fit for purpose, constructed of appropriate materials, and positioned so as to give access under, inside and around it for ease of cleaning and servicing. Where permanently sited, equipment shall be properly sealed to the floor.

Fully Compliant

Appropriate and no issues identified.

1.11 Maintenance

1.11.1

A programme of planned maintenance shall be in place for premises and for equipment critical to product safety, legality and quality.

Fully Compliant

Electronic system and recorded with tracking.

1.11.2

The business shall ensure that the safety, legality and quality of product is not jeopardised during maintenance operations. In High Risk/High Care areas tools and equipment shall, wherever possible, be dedicated.

Partially Compliant - for Improvement

Tool boxes held as separate for engineers.

Action proposed by auditor:

To move towards shadow boards in production areas rather than trays of tools and also to remove any redundant items.

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1.11.3

Cleaning and/or replacing light fittings and glass shall be carried out in a manner to minimise the potential for product contamination.

Fully Compliant

Outside of main production.

1.12 Labelling Control

1.12.1

Procedures shall be in place to ensure all product labelling fully conforms to legislative and, where specified, customer requirements.

Fully Compliant

Labelling reviewed and no issues arising.

1.12.2

There shall be appropriate documented controls to ensure that the correct labelling is applied to product.

Fully Compliant

Bar-coded system to check front and back labels and match to product and sign off.

1.13 Distribution & Storage Control

1.13.1

Transport used for the distribution of products to the customer shall be fit for purpose and capable of maintaining the integrity and safety of the product. All transport should be inspected before loading, and records kept for each despatch.

Fully Compliant

Own record for vans and delivery note system.

1.13.2

Where third party hauliers/distributors and storage facilities are contracted, there shall be a documented agreement in place to ensure the integrity and safety of product is not compromised during storage and/or distribution to the customer.

Fully Compliant

Third-party hauliers in place Valance contract in place. Upgraded drivers manual to reduce damage.

1.13.3

Where products are distributed via couriers or the postal service, the business shall ensure products are adequately and appropriately packaged to ensure their integrity and safety is not compromised during distribution to the customer.

Fully Compliant

Couriers (FEDEX) utilise packaging solutions to prevent damage.

1.14 Product Shelf-Life

1.14.1

The minimum durability (shelf-life) applied to products shall be determined and checked using appropriate verification techniques.

Fully Compliant

In place.

STATEMENT OF INTENT: SECTION 1 - PREREQUISITE CONTROLS

Prerequisite food safety controls shall be identified, documented, adopted, legally compliant and maintained throughout the business. The controls shall include, but are not limited to, the requirements identified in Section 1.

Has Statement of Intent been met?

Yes

Justification:

Prerequisites are well documented and operational controls to implement to a good standard and SOI is met. An action raised for cleaning schedule for new canning line and improvements identified for consideration in the year ahead.

SECTION 2 - HACCP

2.1 HACCP team

2.1.0

The HACCP system shall be developed by a named team or person, with appropriate training, who shall be able to demonstrate competence in the understanding of HACCP principles and their application.

Fully Compliant

HACCP Team is defined and included with Team membership L.4 HACCP for Team leader and Production L.3 HACCP.

2.2 Flow process/diagram

2.2.0

A flow process/diagram shall be prepared to cover each product or product category or process as outlined in the scope of the SALSA audit. It shall cover all operational steps from raw material receipt through to processing, storage and distribution.

Partially Compliant - for Improvement

Range of flow diagrams to cover specific products and to a good standard. Additional plan added for newly commissioned canning line.

Action proposed by auditor:

May be able to condense some elements to revise and reduce numbers of plans and rationalise.

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2.3 Hazard Analysis

2.3.0

The HACCP team shall conduct a Hazard Analysis by identifying the cause/source of any physical, biological and chemical hazards (including allergens) that must be prevented, eliminated or reduced to acceptable levels.

Fully Compliant

Hazard analysis tables are in place and to a good format and level with appropriate detail.

2.4 Control Measures

2.4.0

Control Measures and/or Prerequisite Controls related to the hazards in 2.3 shall be identified.

Fully Compliant

Control measures are defined and in place.

2.5 Risk Assessment

2.5.0

A Risk Assessment shall be conducted for the physical, biological and chemical hazards (including allergens) identified in 2.3 which must be prevented, eliminated or reduced to acceptable levels.

Fully Compliant

Risk-based scoring protocol in place and based on a 1X3.

2.6 Critical Control Points

2.6.0

Critical Control Points shall be identified, using documented methods, at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels.

Fully Compliant

CCPs are defined and include monitoring charts to a good level of detail. Currently 7 CCPs and some may be defined prerequisites.

2.7 Control Measures/Critical Limits

2.7.0

Critical Limits, which enable the prevention, elimination or reduction of identified hazards, shall be established for Control Measures at each Critical Control Point.

Fully Compliant

Defined in plan for CCPs and tabulated.

2.8 Monitoring Procedures

2.8.0

Effective monitoring procedures shall be established and implemented at Critical Control Points.

Fully Compliant

Monitoring is defined and included and checked as part of traceability test and in production.

2.9 Corrective Actions

2.9.0

Effective Corrective Action(s) shall be established and actioned when monitoring indicates that a Critical Control Point is not under control.

Fully Compliant

Corrective action system is in place.

2.10 Verification

2.10.0

Regular checks shall be established to verify that the limits and controls outlined in 2.7 to 2.9 are working effectively.

Partially Compliant - for Action

CCP verification through testing and monitoring, internal reviews with minuted meeting 06.2021. Validation of removal of glass fragments in the past.

Action proposed by auditor:

The challenge testing of bottle rinsing and air blowing has not been undertaken recently and a protocol to be set with defined frequency as part of validation for effective rinsing (range of defined materials is suggested). Evidence to be forwarded. Also to add in monitoring control prerequisite for air pressure to be added onto monitoring records and a completed example to be forwarded.

Action taken:

Bottle rinse validation protocol set up and completed for 27cl bottle, remaining bottle sizes to be completed. Can air blower validation received.

✓ Approved by SALSA

2.11 HACCP Documents and Records

2.11.0

Documents and records, commensurate with the nature and size of the business, to demonstrate the effective implementation of the HACCP system shall be established.

Partially Compliant - for Improvement

Appropriate and good standard although some updating to simplify and remove strike outs in documents suggested.

Action proposed by auditor:

Suggest updating revision and also signing off for flow diagram verification included.

❗ PCI - close out before next audit

2.12 HACCP Review

2.12.0

A review of the HACCP system shall be completed at least annually, or when any new practices, processes or product changes are introduced, to ensure that it continues to reflect the current or adjusted practices and that any proposed changes are appropriately controlled and monitored.

Fully Compliant

Good evidence of review through a HACCP meeting in June, 2021 and associated minutes with evidence of review.

2.13 HACCP Personnel

2.13.0

At least one person, who shall be able to demonstrate understanding of the HACCP plan, controls and Corrective Action(s), shall be present at all times during production.

Fully Compliant

Technical Manager and new Production Floor Manager have high level understanding and awareness.

STATEMENT OF INTENT: SECTION 2 - HACCP

All hazards to product safety and legality shall be identified, analysed and assessed for risk. A documented HACCP (Hazard Analysis & Critical Control Point) system, based on Codex Alimentarius HACCP principles, shall be in place and regularly reviewed.

Has Statement of Intent been met?

Yes

Justification:

Well-defined HACCP Plan and appropriate. To include bottle washing and air blowing validation at intervals and suggested improvements to simplify some sections.

SECTION 3 - MANAGEMENT SYSTEMS & DOCUMENTATION

3.1 Food Safety Systems Review

3.1.1

An Internal Systems Review (or scheduled internal audit), carried out by appropriate personnel who, ideally, shall not review their own work, shall be documented at least annually and include all the applicable requirements of the SALSA standard.

Fully Compliant

Internal audit is undertaken is based on SALSA gap assessment and 1.08.21 structural/hygiene to appropriate standard.

3.1.2

Results of the review (or scheduled internal audit) shall include a timetable for correction of any non-compliances found and the date the action was taken.

Fully Compliant

Appropriate completion.

3.2 Non-Conforming Materials

3.2.1

Procedures shall be in place to identify and record any non-conforming materials, and record actions taken in managing those materials.

Fully Compliant

In place and clear tracking system.

3.3 Corrective Action

3.3.1

Procedures shall be in place to investigate, record and remedy the cause of any product non-compliance including complaints, incidents and sub-standard product or ingredients. Records shall be available to the Internal Systems Review.

Fully Compliant

Evidence reviewed and includes trending.

3.4 Traceability

3.4.1

The business shall have a documented procedure and records to identify and trace all raw materials, including food contact packaging, from suppliers through all stages of production to the point of despatch and, where appropriate, delivery to known customers and vice versa.

Partially Compliant - for Action

The company operates a system for production record that assures traceability of ingredients. 2 pallets of frozen root ginger were noted in the cold store as unlabelled with traceability dates.

Action proposed by auditor:

To provide evidence of staff reminders for traceability systems and provide evidence of the coding for the two pallets observed.

Action taken:

Staff retrained in importance of traceability and labelling of materials. Photos of the labelled ginger pallets

✓ Approved by SALSA

3.4.2

Traceability of products and ingredients shall be tested each way at least annually, and more frequently if there are known risks in the supply chain.

Fully Compliant

Traceability has been undertaken and viewed for Devon Tonic for 01.09.2021 BB Date 02.08.22 production. Forward trace with customer list.

3.4.3

There shall be appropriate documented controls in place to verify the use of provenance, suitability or logo claims on finished product or packaging.

Fully Compliant

Provenance is defined and included. Traceability tests includes product with provenance.

3.5 Managing Incidents

3.5.1

The business shall have a documented procedure giving clear guidance on the response to any incident which may compromise the safety and/or legality of a product.

Fully Compliant

Defined in document used for trace.

3.5.2

The business shall test and record the effectiveness of the procedure at least annually.

Fully Compliant

Tested numbers of customers and SALSA and STS.

3.5.3

In the event of a product recall or withdrawal, improvement notice or other notice of legal proceedings by an enforcement authority, the business shall inform SALSA. A summary of the subsequent investigation into cause and the Corrective Action(s) taken to prevent recurrence shall be sent to SALSA.

Fully Compliant

Recall was undertaken in as part of traceability for real and reviewed with SALSA/STS awareness.

3.6 Complaint Handling

3.6.1

The business shall ensure product complaints are managed and documented to include the response to complainants.

Fully Compliant

Well-managed and evidenced and trending.

3.7 Document Control

3.7.1

All documents and records, appropriate to the safety, legality and quality of products, shall be legible and able to be used by the appropriate personnel. The control of these documents and records shall be the responsibility of a senior member of staff.

Fully Compliant

Good and very accessible for audit.

3.7.2

All documents and completed records appropriate to the safety, legality and quality of products shall be genuine, legible and retained in good condition. The business shall ensure these documents and records are stored safely for at least the shelf-life of the product(s) concerned plus one year.

Fully Compliant

Good standards and retention for 3 years (18-month shelf life).

3.8 Manufacturing Specifications

3.8.1

Specifications for recipes and finished products shall be adequate, accurate and regularly reviewed.

Fully Compliant

Ingredient weight and pre-prepared sheets printed to production record.

3.8.2

The specifications shall include defined limits for micro-organisms where these may affect the safety and/or quality of a finished product.

Fully Compliant

Micro-organisms are specified pH etc. in product specifications.

3.9 Procedures & Working Instructions

3.9.1

Procedures and Working Instructions shall be clearly legible, easy to understand by staff and readily accessible at all times.

Fully Compliant

Appropriate and good standards.

STATEMENT OF INTENT: SECTION 3 - MANAGEMENT SYSTEMS & DOCUMENTATION

An effective management system encompassing regular systems reviews and procedures for corrective action, traceability, incident management and complaint handling shall be in place. Documents, specifications & procedures relating to the business's food safety and quality systems shall be clear, organised and accessible.

Has Statement of Intent been met?

Yes

Justification:

Good standards and SOI met with no issues arising.

SECTION 4 - PREMISES

4.1 Registered site

4.1.0

The production site shall be registered with or approved by the site's Local Authority(ies). Documented Local Authority reports shall be made available and held on file for inspection.

Fully Compliant

Registered with South Hams DC. Recent report review. Last inspection reports checked previously. Primary authority.

4.2 Location

4.2.0

External factors affecting the location which may contaminate or affect integrity of products shall be assessed.

Partially Compliant - for Improvement

Pest contract with pest control by Valley Pest Control. Bushes to complete proofing to doors by cold store awaiting completion.

Action proposed by auditor:

To complete the fitting of the brushes.

❗ PCI - close out before next audit

4.3 Perimeter & Grounds

4.3.0

Perimeter and Grounds shall be maintained in good order and drainage shall be adequate and effective.

Partially Compliant - for Action

Appropriate general facilities, but some external yard areas do not have clear gap to unit. There is some redundant panelling/drums and equipment with overgrowth of vegetation that needs to be cleared adjacent to the finished product warehouse.

Action proposed by auditor:

To clear equipment and vegetation and support with before and after photographs.

Action taken:

Before and after photos submitted showing external area had been tidied. Skip showing in after photo. Also submitted an invoice for removal of two loads of scrap metal.

✓ Approved by SALSA

4.4 Security

4.4.0

Security measures and/or practices shall be in place to ensure only authorised personnel have access to production and storage areas on site.

Fully Compliant

Secured doors and CCTV is provided. Monitored doors and restricted access to site.

4.5 Hand Washing Facilities

4.5.0

Suitable and sufficient hand cleaning facilities shall be provided.

Fully Compliant

Appropriate facilities at appropriate WHB points and some additional protocols provided to further improve hand washing.

4.6 Equipment Cleaning Facilities

4.6.0

Facilities for tray and utensil washing and general-purpose cleaning shall, where appropriate, be adequately segregated from product handling and storage.

Fully Compliant

CIP and sanitising equipment viewed as appropriate.

4.7 Location of Toilets & Staff Facilities

4.7.0

Changing facilities shall be appropriately sited and appointed to avoid external contamination after changing into protective clothing. Toilets shall not open directly into handling or storage areas.

Partially Compliant - for Improvement

Appropriate arrangements for staff and sanitary accommodation.

Action proposed by auditor:

Some untidy sections in the entrance walkway through to mixing and this area could be further improved to provide wipe clean and fully cleansable standards.

❗ PCI - close out before next audit

4.8 Condition of Building Structure

4.8.0

Building walls, ceilings, doors, floors, drains and lighting shall be sound, fit for purpose and regularly maintained.

Fully Compliant

GMP standards improving and being encouraged through internal audit reviews and application of 5S systems which is underway.

4.9 Condition of Building Services

4.9.0

Building Services, such as ventilation, compressed air and steam shall be sound, fit for purpose and regularly maintained.

Fully Compliant

Nitrogen gas and appropriate facilities to control air in contact with products. Hepafilter for airblowers for cans.

STATEMENT OF INTENT: SECTION 4 - PREMISES

Premises shall be fit for purpose, clean, and provide safe and legally compliant facilities that meet production and staff requirements. Premises shall be registered with, and/or approved by, the appropriate authority.

Has Statement of Intent been met?

Yes

Justification:

Some challenges with older agricultural buildings with action to clear clutter from yard area and also future improvements indicated for the mixing room.

SECTION 5 - APPENDIX 1 - ADDITIONAL STS REQUIREMENTS

1.4.2a

If horsemeat is handled, then a dedicated area shall be provided.

Fully Compliant

Not applicable.

1.5.2a

Temperature monitoring points at distinct stages of the cold chain within the premises and during storage and distribution shall be established.

Fully Compliant

In place and evidenced with continuous monitoring records for raw materials refrigerated services.

1.12.2a

Chilled, ready-to-eat products shall indicate 'store at 5°C or below' on all primary, retail and outer packaging (if used).

Fully Compliant

Not applicable.

1.14.1a

Ready-to-eat food products that may support the survival or growth of *Listeria monocytogenes* shall be tested for the presence or absence of this pathogen during shelf-life testing and during regular product testing. Results shall indicate absence of *Listeria monocytogenes* in a 25g sample. Specifications for these products shall indicate a critical limit set for *Listeria monocytogenes* as 'not detected in a 25g sample'.

3.4.1a

For each supplier of meat, the business shall demonstrate traceability of meat back to the farm of origin or source. Where the business handles or reprocesses meat that has already been processed and cannot be traced back to its original source, periodic authenticity testing shall be carried out.

3.5.1a

The business shall immediately notify STS, and if appropriate, their local authority, when ? Legal proceedings or a formal notice of the intention to prosecute has been received or ? There is a need for product withdrawal or recall due to a food safety incident, quality and/or legal concerns. ? Defined limits for pathogens are exceeded, and/or *Listeria monocytogenes* is detected in food or environment samples. ? Members being audited for the first time, by a SALSA auditor, have had any such incidents arising in the six months immediately before the audit.

Fully Compliant

Not applicable as low risk products not supporting pathogen and L.m growth.

Fully Compliant

Not applicable.

Fully Compliant

Included within the recall and withdrawal policy and evidenced through paperwork to include STS notification. No withdrawals and recalls within the past 12 months.

STATEMENT OF INTENT: SECTION 5 - APPENDIX 1 - ADDITIONAL STS REQUIREMENTS

To meet STS Approval, the requirements listed for supplying to the public sector shall be met and maintained within the business.

Has Statement of Intent been met?

Yes

Justification:

No issues arising and managed effectively and SOI is met.