

# 2011

Prepared for:

**SALSA**  
Safe and Local Supplier Approval

**By Mrs Joanna McDonald  
J & I Technical Services Ltd**

## **[ Food Safety scheme comparison document ]**

A summary of a selected number of food safety schemes operating in the UK food industry. The document compares and contrasts the chosen schemes with a number of chosen attributes to highlight the strengths and weaknesses of the individual schemes

# Food Safety scheme comparison document

## Table of Contents

	Page No.
<a href="#">1.Purpose</a>	3
<a href="#">2.Scope</a>	3
<a href="#">3. Introduction</a>	3
<a href="#">3.1The Schemes in Summary</a>	3
<a href="#">4 .Food Safety Scheme comparison table</a>	5
<a href="#">4.1 Explanation of chosen attributes</a>	7
<a href="#">5.The schemes in detail</a>	8
<a href="#">6.Governance</a>	9
<a href="#">7. Standard Content</a>	12
<a href="#">8.Scheme Protocols</a>	17
<a href="#">9. Cost Structure</a>	19
<a href="#">10. Conclusion</a>	21

## Food Safety scheme comparison

### **1.Purpose**

The purpose of this document is to compare and contrast a selection of food safety schemes that are in operation in the UK. These schemes are designed as one of the critical tools to help food businesses large and small with 'Brand Protection' and a 'due diligence' defence in compliance with UK food law. The document is designed to aid the reader in the understanding the important attributes from each of the selected schemes and to give a meaningful comparison for their application.

### **2.Scope**

The scope of the document will compare the following schemes:

- BRC
- SALSA
- STS- Public Sector
- SOFHT
- EFSIS Safe & Legal

Other schemes such as the food safety scheme for the Heart of England Fine Foods (HEFF) members were invited to be part of this comparative document, but they declined to comment.

### **3. Introduction**

#### **3.1The Schemes in Summary**

##### BRC (British Retailer Consortium)

- The scheme is an accredited certification scheme against **ISO/IEC Guide 65:1996 (EN 45011:1998)** and it is one of the schemes recognised by GFSI (Global Food safety Initiative) as a benchmarked scheme for the evaluation of food businesses.
- The evaluation of companies and their certification has to be carried out by certification Bodies who are accredited to ISO Guide 65 for the BRC scheme by an Accreditation Body
- The evaluators' competence is validated by the Accreditation Body.
- The Standard was developed to assist retailers in their fulfilment of legal obligations and protection of the consumer, by providing a common basis for the audit of companies supplying retailer branded food products. Since the introduction of the Food Safety Act 1990, the obligations placed upon the UK retailer have now become best practice across much of the supply chain and therefore manufacturers have accepted the principles of the Standard as a means of providing critical elements of their due diligence system.
- BRC certification is also widely used as a 'brand protection' tool for manufacturers of branded products
- The Standard and protocol is regularly reviewed by the BRC, it's stakeholders, Certification Bodies and UKAS (UK Accreditation Service).
- The main stakeholders are the membership of the BRC
- The scheme is administered and maintained by BRC trading who are separate company from the Trade association.

##### SALSA

- The scheme is not accredited by a national accreditation service

- The scheme was set up in 2006/7 as a food safety scheme for the evaluation of small and micro food businesses to supply safe and legal locally sourced product to retail, food service, hospitality companies, farm shops and farmer's markets.
- The standard is designed to help companies with the compliance to UK and EU food regulations, and to provide a platform for a due diligence defence for their company, and one of the tools in the armoury of their customer's due diligence defence. "Brand protection"
- Designed to be a 'stepping stone' to certificated schemes such as BRC
- Scheme is web based
- The competence of the Auditors and Mentors is validated by the Institute of Food Science and Technology (IFST).
- Many regional food marketing groups require compliance to the SALSA scheme for their members for the promotion of their products.
- The main stakeholders in the scheme are the BRC (British Retail Consortium), FDA (Food and drink Association), BHA (British Hospitality Association), and NFU (National Farmers Union)
- SALSA works in partnership with the National The Specialist Cheesemakers Association (SCA), SEAFISH, FOODFIX, Zero 2 Five, and Scottish Food Quality Certification
- The Institute of Food Science and Technology (IFST) operate the scheme throughout the UK.

### Code of Practice and Technical Standard for Food Processors and Suppliers to the Public Sector 2007 Edition, Issue 3

- The scheme is an accredited product certification scheme against **ISO/IEC Guide 65:1996 (EN 45011:1998)**
- The evaluation of companies and their certification has to be carried out by certification Bodies who are accredited to ISO Guide 65 for the Code of Practice and Technical Standard for Food Processors and Suppliers to the Public Sector 2007 Edition, Issue 3 by an Accreditation Body
- The evaluators' competence is validated by the Accreditation Body.
- The Code of Practice was developed to assist public sector bodies in their fulfilment of legal obligations and protection of the consumer, by providing a common basis for the audit of companies supplying food products to the public sector.
- The scheme is administered and maintained by Support, Training & Services plc

### SOFHT

- The scheme is not accredited by a national accreditation service
- The scheme was set up in 2010 as a food safety scheme for the evaluation of small and micro food businesses to supply safe and legal locally sourced product to retail, food service, hospitality companies, farm shops and farmer's markets.
- Designed to be a 'stepping stone' to certificated schemes such as BRC
- Scheme is web based
- There appears to be no published standard.
- Compliance assessment is web based
- For companies applying for compliance to the scheme there is a detailed questionnaire together with companies also submitting documentary evidence. These details are evaluated by the assessor and the company may be approved with or without a visit.
- The evaluation is a desktop exercise, but visits are risk based and the cost of a visit is inclusive in the fee paid.
- The evaluators' competence is validated by the Accreditation Body as the scheme is administered and maintained by Cert ID Europe Ltd

EFSIS Safe & Legal

- The scheme is not accredited by a national accreditation service
- The scheme was set up as a food safety scheme for the evaluation of small and micro food businesses to demonstrate compliance against UK food safety Act to supply safe and legal locally sourced product to retail, food service, hospitality companies, farm shops and farmer's markets.
- The main stakeholder in the scheme are SAI Global Service Limited trading as EFSIS
- The evaluators' competence is validated by the Accreditation Body as the scheme is administered and maintained by SAI Global Service Limited trading as EFSIS.

**4 .Food Safety Scheme comparison table**

This table gives a general view of schemes and mechanisms that can be used by a food operator to help satisfy their legal obligations to UK (and EU food Law) food safety regulations.

	<b>BRC</b>	<b>SALSA</b>	<b>STS Public Sector</b>	<b>SOFHT</b>	<b>EFSIS</b>	<b>Retailer</b>	<b>EHO visit</b>	<b>Supplier questionnaire</b>
<b>Public/Private scheme</b>	Private	Private	Private	Private	Private	Private	Public	Private
<b>Target business</b>	Medium to large business	Micro, small and medium size business	Specifically public sector supply chain	Micro, small and medium size business	Micro, small and medium size business	Retailer supply base	All food businesses	Company's specific supplier base.
<b>Accredited product certification scheme to ISO/IEC Guide 65:1996 (EN 45011:1998)</b>	Yes	No	Yes	No.	No	No	No	No
<b>Open and transparent</b>	Yes	Yes	Yes	No.	No Basic details on the website.	No (publically) Yes to supplier base via technical policies.	n/a	n/a
<b>Does the standard cover requirements to provide compliance against the EU food Law and Food hygiene to enable due diligence defence.</b>	Yes	Yes	Yes	Questionnaire appears to cover basic prerequisites	Yes	Yes	n/a	The questionnaire should cover enough information to enable a risk assessment for a potential need for a visit
<b>Reference standard document</b>	Yes	Yes	Yes	No	Yes	Depends on the Retailer	No (enforces law)	No

Food Safety Comparison Document Final 14.2.11

<b>open/restricted membership</b>	Open	Open	Open	Open, but cost structure encourages membership	Open	Open, but have to register on Retailer technical IT system.	N/A	N/A
<b>Governance</b>	Yes. Board of Governors and a TAC for the operation and update of the standard	Yes. Board of Governors and a TAC for the operation and update of the standard	Not published. The COP and Standard is stated to be updated at least every 3 years by 'representatives of interested parties'.	Yes. Board of Governors and a TAC for the operation and update of the requirements for compliance.	Not published	Yes, by the Retailer technical department.	FSA and LACORS give guidance to EHO	No
<b>Requires a site visit</b>	Yes	Yes	Yes	Desktop evaluation. A site visit is not routine for all sites. Visits are risk based and all sites to have been completed within a 3 year timeframe. The criteria for the risk based assessment on which companies have visits is not clear.	Yes	Yes	Yes	No. The questionnaire should cover enough information to enable a risk assessment for a potential need for a visit.
<b>Auditor competency defined</b>	Yes	Yes	Yes	There is not a definition on the website for this scheme. The Certification body that runs the scheme is accredited under ISO/IEC Guide 65:1996 (EN 45011:1998).	Yes	Yes	Yes. Has to be qualified as an EHO and registered with CIEH (Chartered Institute of Environmental Health)	No
<b>Scheme Auditor competency independently managed and verified</b>	Yes	Yes	Yes	Yes	Yes	No	Yes	n/a

<b>Help with the implementation of the scheme</b>	BRC best practice guidance to the standard is available. Some guides are industry specific e.g Produce	Help guides available to download from the website. The supplier must register as a member for £50 to access these.	STS has e-learning and courses that help the supply base with specific requirements.	No web based help is available as yet.	SAI Global Consulting business	By retailer technologists, or retailer approved consultants	EHO can provide guidance against the legislation	n/a
<b>Mentoring available through the scheme</b>	No	Yes. Optional for the supplier at £400 per day or pro rata per hour.	No	Web based but limited, premium SOFHT members can use a help line restricted to 30 minutes per session.	No	By retailer technologists, or retailer approved consultants	No. EHO look for compliance against the legal requirements.	N/a
<b>Mentoring funding available for the scheme</b>	No	Yes, through funding partners.	No	No available information on the website.	No	No	n/a	N/a

#### 4.1 Explanation of chosen attributes

##### Public/Private scheme

Is the scheme owned by a private or public organisation?

##### Target business

What is the size of business is the scheme is targeted towards

##### Open and transparent

Can any organisation get access to all the information of the scheme?

- How the scheme operates and who are the interested parties
- How to participate and how to gain certification or approval
- What the costs are

##### Does the standard cover the requirements for a due diligence defence?

Do the reference document or scheme requirements cover the detail to give the food business operator and/or their customer a robust tool for a due diligence defence if challenged by the enforcement authorities.

##### Reference standard document

Is there a reference document that outlines all the requirements and scheme rules that a food business operator has to satisfy in order to gain certification or approval? Does it have to be purchased or is it available as a free download.

Open/restricted membership

Can any organisation get access and implement the scheme or is there a membership requirement that restricts access to the scheme.

Requires a site visit

Is a site visit compulsory for certification/ approval or is it a desk based evaluation that gives a risk based assessment that may result in a visit.

Auditor competency defined

Does the scheme define the requirements for auditor qualifications and relevant experience.

Scheme Auditor competency independently managed and verified

Does the scheme use an independent body to the scheme owner to manage and verify the competency of the auditors.

Mentoring available through the scheme

Does the scheme provide access for applicant to an approved 'mentor' that will help the implementation of the scheme

Mentoring funding available for the scheme

Does the scheme help scheme applicants with access to funding in order to help implement the scheme?

**5.The schemes in detail**

The document detail is presented as a series of tables with the following titles:

- Governance
- Standard content
- Scheme protocols
- Cost structure



## 6. Governance

This table indicates how each scheme is controlled, the standard is updated, and how changes to the scheme are managed.

	BRC	SALSA	STS Public Sector	SOFHT	EFSIS
<b>Governance</b>	<ul style="list-style-type: none"> <li>➤ BRC Governance Board. BRC member's senior technical staff (e.g Technical director level).</li> <li>➤ Technical Advisory committee comprises of BRC members, Trade association members, and representatives from Certification body action groups who review the standard and its operation.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Governance by Council of Partners plus FSA &amp; IFST with independent chair (Richard MacDonald CBE).</li> <li>➤ Technical Advisory Committee Stakeholders (currently 19)</li> <li>➤ Advise on content</li> <li>➤ Influence policy</li> <li>➤ Approval of technical details.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Support, Training &amp; Services plc oversees the scheme.</li> <li>➤ No details on any Governance board or Technical advisory committee. Support, Training &amp; Services plc write and publish the Standard.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Board of Governors                             <ul style="list-style-type: none"> <li>• Chaired by SOFHT Director</li> <li>• Additional SOFHT Director, one representative from Cert ID and two independent Governors</li> </ul> </li> <li>➤ Technical Standard Committee, chaired by SOFHT Technical Director</li> </ul>	<ul style="list-style-type: none"> <li>➤ SAI Global.</li> <li>➤ No details on any Governance board or Technical advisory committee.</li> </ul>

<b>Scheme Management</b>	BRC Trading Ltd	Institute of Food Science and Technology	Support, Training & Services plc operates the scheme on behalf of Public sector	Cert ID operates the scheme on behalf of SOFHT	EFSIS run their own scheme. Now part of SAI Global
<b>Accreditation / Certification</b>	Scheme is accredited to ISO/IEC Guide 65:1996 (EN 45011:1998)	Not an accredited, or a certification scheme	Scheme is accredited to ISO/IEC Guide 65:1996 (EN 45011:1998)	Not an accredited, or a certification scheme	Not an accredited, or a certification scheme
<b>Auditor competence and Management</b>	BRC defines auditor and Certification Body requirements. CBs operating the scheme have to be an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998)	Institute of Food Science and Technology validates auditors and mentors under their approval scheme.	The standard defines auditor requirements. All auditors in the introduction. There appears to be a preference for auditors to be able to be registered as an Environmental Health Officer with the Chartered Institute of Environmental Health. STS is an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998) where there are defined auditor requirements. The Accreditation Body carries out the verification of auditor competence	Cert ID operates the scheme. Cert-ID is an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998) where there are defined auditor requirements. The Accreditation Body carries out the verification of auditor competence	SAI-Global operates the scheme. SAI-Global is an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998) where there are defined auditor requirements. The Accreditation Body carries out the verification of auditor competence

<b>Openness and transparency</b>	Easy to find details of the scheme on the website and by contacting the BRC. The standard is available for purchase as a paper publication or as a download.	Easy to find details of the scheme on the website and by contacting the SALSA. The Standard is free to all to download. The help guides to implement the standard are available to companies who pay £50 as a member.	Easy to find details of the scheme on the website and by contacting STS. The standard is available on the STS website as a free download.	Companies have to join the scheme before being able to find out any details	Website has basic description of the scheme but is clear. Standard is openly available for purchase.
<b>Stakeholders (supports)</b>	BRC membership	BRC, FDA, BHA, NFU	Public service Industries such as the NHS	SOFHT members	SAI Global
<b>Number of suppliers (certified or approved)</b>	12837	(646 active members)	Unknown	Unknown	Unknown
<b>Scheme members total</b>	12837	1817	Unknown	Unknown	Unknown

## 7. Standard Content

The table indicates the titles of the compliance criteria

BRC Issue 5		SALSA	Code of Practice and Technical Standard for Food Processors and Suppliers to the Public Sector 2007 Edition, Issue 3		SOFHT.No Standard. Titles in questionnaire	EFSIS Issue 2
1	Senior Management Commitment and Continual Improvement	SECTION 1 CONTROLS	1	Introduction	1.About your business	1. Premises Design/Product Flow
2	The Food Safety Plan	1.1 Training and Supervision	2	Application and Monitoring Procedures	2.Food Safety, risk assessment and control systems	2. Equipment Design
3	Food Safety and Quality Management System	1.2 Personal Hygiene	3	Auditor Qualifications, Training and Experience	3.Written procedures	3. Plant Hygiene and Housekeeping
3.1	Food Safety and Quality Policy	1.3 Cleaning	4	Food Safety Management System	4,The working environment	4. Maintenance
3.2	Food Safety and Quality Manual	1.4 Contamination / Cross Contamination Prevention*	4.1	General Requirements	5.Site security	5. Pest Control
3.3	Organisational Structure, responsibilities and management authority	1.5 Temperature Control	4.2	Resource Management	6.Foreign body control	6. Staff facilities
3.4	Contract review and Customer Focus	1.6 Control of Raw Materials	4.3	Document Control	7.Staff	7. Site
3.5	Internal Audit	1.7 Stock Control	4.4	Specifications	8.Hand hygiene	8. Transport/Distribution
3.6	Purchasing - Supplier	1.8 Waste Control	4.5	Procedures	9. Supplier	9. Personal Hygiene

	review and performance monitoring				control	
3.7	General documentation requirements	1.9 Pest Control	4.6	Records	10.Process and product control	10. Training
3.8	Corrective and Preventative action	1.10 Equipment	4.7	Internal Audit	11. Complaints and product related incidents	11. HACCP System
3.9	Traceability	1.11 Maintenance	4.8	Corrective Action		12. Purchase/Delivery
3.10	Complaint Handling	1.12 Labelling Control	4.9	Control of Non-conformity		13. Process Control
3.11	Managemant of Incidents, Product withdrawal and Product Recall	1.13 Quantity Control	4.1	Product Release		13.1 Temperature Control/Storage Facilities
4	SITE STANDARDS	1.14 Distribution Control	4.11	Purchasing		13.2 Preparation
4.1	External Standards	1.15 Product Shelf-Life*	4.12	Product Identification and Traceability		13.3 Cooking/Cooling
4.2	Security	SECTION 2 HACCP AND MANAGEMENT SYSTEM	4.13	Complaint Handling		13.4 Handling requirements
4.3	Internal site Standards	2.1 HACCP*	4.14	Product Recall, Product Withdrawal & Incident Management		14. Specifications
4.4	Utilities	2.2 Internal Systems Review	4.15	Control of Measuring and Monitoring Devices		15. Calibration
4.5	Equipment	2.3 Corrective Action	4.16	Product Analysis		16. Physical/Chemical Contamination Risks
4.6	Maintenance	2.4 Traceability	5	Establishment: Design		17. Product Testing

				and Facilities		
4.7	Staff Facilities	2.5 Managing Problems*	5.1	Location		18. Quality Systems and Procedures
4.8	Chemical and Physical product control	2.6 Complaint Handling	5.2	Layout and Product Flow		19. Complaint Handling
4.9	Housekeeping and Hygiene	SECTION 3 DOCUMENTATION	5.3	Fabrication (raw material handling, preparation, processing, packing and storage areas)		20. Traceability/Recall
4.10	Waste/Waste Disposal	3.1 Document Control	5.3.2	Floors		21. Product Labelling
4.11	Pest Control	3.2 Specifications	5.3.3	Walls		
4.12	Storage and Transport	3.3 Procedures and Working Instructions	5.3.4	Ceiling/Overheads		
5	PRODUCT Control	3.4 Records	5.3.5	Windows and Other Openings		
5.1	Product Design/Development	SECTION 4 PREMISES	5.3.6	Doors		
5.2	Handling requirements for Specific Materials - Materials containing Allergens and Identity presrved Materials					
5.3	Foreign Body Detection	4.1 Location	5.3.7	Other Structures		
5.4	Product Packaging	4.2 Perimeter and Grounds	5.4	Services		
5.4	Product Packaging	4.3 Washing Facilities	5.4.2	Water Supply		
5.5	Product Inspection and Laboratory Testing	4.4 Equipment Cleaning Facilities	5.4.3	Effluent and Waste Disposal		
5.6	Control of Non-conforming product	4.5 Location of Toilets and Staff Facilities	5.4.4	Compressed Air or Gas		
5.7	Product Release	4.6 Condition of		Staff Facilities, Changing		

		Building Structure and Services	5.4.5	Facilities and Toilets		
6	PROCESS CONTROL	User guide and scheme rules	5.4.6	Hand Washing Facilities in Processing Areas		
6.1	Control of operations		5.4.7	Disinfection Facilities		
6.2	Quantity-Weight, Volume and Number control		5.4.8	Lighting		
6.3	Calibration and control of measuring and monitoring devices		5.4.9	Air Conditioning/Ventilation		
7	PERSONNEL		5.5	Equipment and Utensils		
7.1	Training		5.6	Maintenance		
7.2	Access and movement of personnel		5.7	Housekeeping, Cleaning and Hygiene		
7.3	Personal Hygiene		5.8	Pest Control		
7.4	Medical Screening		6	Personnel: Health and Hygiene Requirements		
7.5	Protective Clothing		6.1	Training		
			6.2	Health Screening		
			6.3	Injuries		
			6.4	Washing of Hands		
			6.5	Personal Cleanliness/Protective Clothing		
			6.6	Jewellery, Nail Varnish, etc.		
			6.7	Personal Behaviour		
			6.8	Visitors and Contractors		
			6.9	Supervision		
			7	Product Control		
			7.1	Product Development and Control		
			7.2	Physical, Chemical,		

				Biological and Metallic Contamination Risk		
			7.3	Raw Materials		
			7.4	Product Handling		
			7.5	Stock Management		
			7.6	Non-conforming Product		
			7.7	Product Labelling		
			7.8	Packaging		
			7.9	Product Release		
			8	Production		
			8.1	Production Control		
			9	Transportation		
			10	<b>Health and Safety</b>		
			11	<b>Sustainability</b>		
			12	Definitions		



### 8. Scheme Protocols

	BRC	SALSA	STS Public Sector	SOFHT	EFSIS
<b>Certification/approval process explained</b>	Detailed explanation as part of the appendices in the standard	Explanation and process chart available on the website	Process explained as part of the introduction in the standard.	No detailed explanation of the process on the website before the organisation has registered and paid the scheme fee.	No explanation of the process in either the standard or the website
<b>Complaints procedure</b>	Defined complaints procedure in the standard. The complaints are reviewed by the BRC technical committee. Complaints against Certification Bodies are also sent to the relevant Accreditation body for action. Complaints also constitute part of the CB Key performance indicators for BRC scheme. Poor performing CBs can be removed from the scheme	There is a defined complaints procedure on P11 of the standard.	Support, Training & Services plc operate a complaints and appeals procedure, details of which are available on request.	Complaints Handling Procedure, SOFHT Governor and independent Governor	The procedure is not explained in the standard. SAI Global as an accredited Certification Body has a complaints and appeals procedure that is available on request

<p><b>Appeals process</b></p>	<p>Defined appeals procedure in the standard. The CB appeals procedure must be available to the auditee on request. The appeals are reviewed by the certification body that performed the certification audit. The appeal to be resolved in 30 calendar days</p>	<p>There is a defined complaints procedure on P11 of the standard. Appeals are reviewed by the SALSA governance board</p>	<p>Support, Training &amp; Services plc operates a complaints and appeals procedure, details of which are available on request.</p>	<p>Appeals Process and Panel, chaired by independent industry expert (no SOFHT or Cert ID Governors)</p>	<p>The procedure is not explained in the standard. SAI Global as an accredited Certification Body has a complaints and appeals procedure that is available on request</p>
<p><b>Auditor requirements</b></p>	<p>Detailed explanation as part of the appendices in the standard</p>	<p>Auditors and mentors requirements are defined by IFST who manage and verify the auditor competence.</p>	<p>Auditor requirements explained as part of the introduction in the standard.</p>	<p>No details on the website before registration. Cert-ID is an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998) where there are defined auditor requirements</p>	<p>No details on the website. SAI Global is an accredited organisation under ISO/IEC Guide 65:1996 (EN 45011:1998) where there are defined auditor requirements</p>

### 9. Cost Structure

	BRC	SALSA	STS Public Sector	SOFHT	EFSIS
<b>Cost Structure</b>	<ul style="list-style-type: none"> <li>➤ Standard: (approx £100),</li> <li>➤ Certification costs dependant on the certification body (Average £1500 -2000 plus expenses.</li> <li>➤ BRC registration for certificated suppliers (approx £100),</li> </ul>	<ul style="list-style-type: none"> <li>➤ Standard: Free access from website.</li> <li>➤ Supplier membership £50.</li> <li>➤ audit £450,</li> <li>➤ optional mentoring £400 per day or pro-rata per hour</li> </ul>	<ul style="list-style-type: none"> <li>➤ Standard; Available free on line.</li> <li>➤ Certification costs STS cost structure (probably similar to BRC site visit costs).</li> </ul>	<ul style="list-style-type: none"> <li>➤ Standard: not available for purchase or on the website.</li> <li>➤ Certification costs: SOFHT member £200 (member must have a minimum of premium individual membership. The help lines are only available to members of this level. Non members £400.</li> <li>➤ Renewal costs member £100, non SOFHT member£ 200.</li> <li>➤ Other costs may include completing SOFHT courses to complete corrective actions from non conformances.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Standard: available to purchase.</li> <li>➤ Certification costs down to SAI-Global cost structure (Probably similar to BRC site visit costs)</li> </ul>

<p><b>Benefits</b></p>	<ul style="list-style-type: none"> <li>➤ Recognised by major global food retailers and global brand manufactures; e.g Coca Cola, McDonalds.</li> <li>➤ The retailers and brand owners make BRC certification a condition of supply in the majority of cases. The exception is TESCO.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Recognition by: the majority of UK multiple retailers, regional food retailers, department stores, food service operators, government agencies LACORS, and event organisers such as the Olympic 2012.</li> <li>➤ Organisations that recognise the SALSA demand that their local supply base have approval as a condition of supply. Some marketing organisations such as Arran, and HEFF demand SALSA approval to market products to potential buyers.</li> <li>➤ Access to mentoring service.</li> <li>➤ Access to funding for mentoring and in some cases auditing.</li> <li>➤ Suppliers can access extensive website based help.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Recognition by NHS and other major public sector purchasers. Certification is a condition of supply. Scheme is recognised by Waitrose for small and micro businesses.</li> </ul>	<ul style="list-style-type: none"> <li>➤ Recognition by Waitrose, but the scheme is very new</li> </ul>	<ul style="list-style-type: none"> <li>➤ Recognition by Meat Hygiene service?</li> <li>➤ Scheme is recognised by Waitrose for small and micro businesses. No longer recognised by other UK multiple retailers since the introduction of the BRC scheme.</li> </ul>
------------------------	---	---	---	---	--

## 10. Conclusion

All the schemes identified in this study will provide any food business with some form of a tool to help demonstrate due diligence. The differences lie in the detail of each scheme to provide a robust due diligence defence. Ultimately this will be decided by the courts, but the more robust schemes will leave the ‘brand owner’ with less information to provide that he has taken all possible precautions to prevent an incident happening, and get to the root cause to stop the incident happening again. To summarise the positives and negatives of each scheme:

Scheme	Positives	Negatives
BRC	<ul style="list-style-type: none"> <li>➤ Scheme is open and transparent</li> <li>➤ Well established (scheme is over 10 years old)</li> <li>➤ Well supported by the BRC membership, International food retailers and branded food owners</li> <li>➤ Auditor competency is defined and the auditors have their competency independently verified</li> <li>➤ Requires a site visit as certification is by site and not by company (as can be the case with management systems such as ISO 9000)</li> </ul>	<ul style="list-style-type: none"> <li>➤ Certification can be expensive given the cost of the standard, the Certification Body auditing costs, and other ancillary cost with compliance to the standard.</li> <li>➤ The auditor is not allowed to provide advice or mentoring services as it would be against the accredited scheme rules to provide advice or consultancy. The site either complies with the requirements of the scheme or it does not.</li> <li>➤ Over burdensome for small and micro business who may not have a dedicated technical resource.</li> <li>➤ Certification does not have fixed costs and will vary depending on the certification body selected.</li> <li>➤ On line help is limited and there are no free documents to help companies implement the standard.</li> </ul>
SALSA	<ul style="list-style-type: none"> <li>➤ Scheme is open and transparent</li> <li>➤ Well established (scheme has been operational for over 4 years)</li> <li>➤ Well supported by the members of the joint stakeholders and covers not only pre-packaged products sold in a retail environment, but also non pre-packaged products presented to the consumer in other environments such as hospitality and catering.</li> <li>➤ Auditor competency is defined and the auditors have their competency independently verified</li> <li>➤ Requires a site visit as approval is dependant on the understanding on the controls that affect food safety and legality</li> </ul>	<ul style="list-style-type: none"> <li>➤ Scheme is not accredited</li> <li>➤ Only recognised by UK users</li> <li>➤ Even though the standard is fully accessible on the website, companies have to pay a small fee (£50) to access key information to implement the scheme.</li> </ul>

	<ul style="list-style-type: none"> <li>➤ If during the site visit it is evident that the site is a long way from understanding the SALSA scheme requirements the visit can be turned from an audit to a mentoring visit.</li> <li>➤ Companies have access to on line and off line free help to implement the scheme and fund.</li> </ul>	
STS	<ul style="list-style-type: none"> <li>➤ Scheme is open and transparent</li> <li>➤ Well established (scheme has been operational for over 4 years)</li> <li>➤ Well supported by the members of the public sector (e.g. NHS, and local government and covers not only pre-packaged products, but also non pre-packaged products presented to the consumer in other environments such as hospitals and schools.</li> <li>➤ Auditor competency is defined and the auditors have their competency independently verified</li> <li>➤ Requires a site visit as approval is dependant on the understanding on the controls that affect food safety and legality</li> <li>➤ The STS standard is an open document that can be downloaded from the website.</li> </ul>	<ul style="list-style-type: none"> <li>➤ There is no choice of the auditing body. Only STS auditors can audit against the scheme</li> <li>➤ The auditor is not allowed to provide advice or mentoring services as it would be against the accredited scheme rules to provide advice or consultancy. The site either complies with the requirements of the scheme or it does not.</li> <li>➤ There is little information on the governance of the scheme.</li> <li>➤ There is no free on site help on how companies can implement the standard</li> </ul>
SOFHT	<ul style="list-style-type: none"> <li>➤ Scheme is web based</li> <li>➤ Audit costs are similar to SALSA</li> <li>➤ The scheme has support from a major UK food retailer to help their suppliers have a choice of approval schemes.</li> <li>➤ The Governance of the scheme involves high profile figures within the UK food industry and the implementation of the scheme uses an accredited certification body.</li> </ul>	<ul style="list-style-type: none"> <li>➤ The scheme is very new so it is difficult to make comparisons against the more well established small and micro business schemes already in the marketplace such as SALSA , EFSIS and retailer schemes.</li> <li>➤ It is not clear how the auditor competency is defined.</li> <li>➤ The approval may not involve a site visit. The criteria for the risk based assessment on which companies have visits are not clear.</li> <li>➤ The web based help for implementation of the scheme is limited. Telephone mentoring is only available to SOFHT premium members, and limited to 30 minutes per call.</li> </ul>
EFSIS Safe and Legal	<ul style="list-style-type: none"> <li>➤ Specifically designed for small and micro businesses</li> <li>➤ Scheme is open and transparent</li> <li>➤ Well established (scheme has been operational</li> </ul>	<ul style="list-style-type: none"> <li>➤ There is no choice of the auditing body. Only SAI Global (EFSIS) auditors can audit against the scheme</li> <li>➤ There is little information on the governance of</li> </ul>

	<p>for over 4 years)</p> <ul style="list-style-type: none"><li>➤ Auditor competency is defined and the auditors have their competency independently verified</li><li>➤ Requires a site visit as approval is dependant on the understanding on the controls that affect food safety and legality</li></ul>	<p>the scheme.</p> <ul style="list-style-type: none"><li>➤ There is no free on site help on how companies can implement the standard.</li></ul>
--	---	---