



Please use this **Pre-audit Checklist** to help you understand what is required to become SALSA approved and help ensure you are adequately prepared for your audit.

- ✓ Operating from commercial (not domestic) premises
  - ✓ Registered with the local authority
  - ✓ Have 8 weeks of production / operational records at current site
  - ✓ HACCP plan in place
  - ✓ Selected the correct SALSA Standard \*
  - ✓ Registered as a supplier on the SALSA Website
  - ✓ Downloaded and read The SALSA Standard
  - ✓ Downloaded and completed The SALSA Standard – Self Assessment Checklist
  - ✓ Decided if mentoring is needed to implement SALSA \*
  - ✓ Joined SALSA and paid for audit / membership. You can do this online.
  - ✓ Made use of SALSA's Support – *Guidance Notes and Tools and Tips* \*
- \* SALSA plus Beer, SALSA plus Cheese are available as specialist food and drink production modules. Choose SALSA's Brokers, Storage and Distribution Standard if you are procuring food and drink products for trade.
- \* SALSA's national team of professional mentors can help you implement the SALSA Standard. You can purchase a SALSA membership package deal that includes 1 day of mentoring
- \* SALSA members have access to further support to help you prepare for your audit.  
*Guidance Notes* - give an explanation of why each element of the standard is require  
*Tools and Tips* - offer practical instruction for meeting SALSA's requirements with selected worked examples and templates

For more information;

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