



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 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 modules.
We also offer audits to include STS and joint audits with the Soil Association

** 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 required
Tools and Tips - offer practical instruction for meeting SALSA's requirements with selected worked examples and templates

For more information; Visit: www.salsafood.co.uk Email: info@salsafood.co.uk Call: 01295 724248