

SALSA SCHEME

A Guide for Buyers

What is the SALSA Scheme?

SALSA is widely recognised as the leading food safety certification scheme for the UK's smaller food and drink businesses. The SALSA scheme has been set up by and for the industry, as a not-for-profit scheme to facilitate trade, by providing an audit that is affordable, appropriate and proportionate to the activities of smaller suppliers. SALSA Auditors provide advice and guidance to the supplier during an audit.

SALSA certification is only granted to producers who can demonstrate that they are able to produce safe, legal food and drink, and are committed to continually meeting the requirements of the Standard. Joining the SALSA Scheme and implementing the standard, supports the development and maintenance of an effective food safety culture.

Conformance to the SALSA Standard is verified by an annual 3rd party audit. SALSA auditors are demonstrably competent professionals with proven food industry experience in the fields of operation they will be auditing. The scheme operates with a comprehensive suite of protocols, policies and procedures, together with established Governance structure, to ensure that we provide a robust and effective food safety certification scheme.

Who Can Take Part in the SALSA Scheme?

The scheme is a membership programme for UK based small and micro businesses operating out of a commercial premises. It is an entry level audit for small food and drink suppliers who want to be able to approach retailers with confidence in the food safety systems.

What are the Benefits of Membership?

We pride ourselves on the supportive nature of the relationships we build with our members. Our aim is to support, encourage and help develop small businesses as they grow. Through our broad base of mentors we aim to provide clear, practical and relevant advice to businesses, not general or theoretical answers.

Support is given to members through interpretation guides, self-assessment checklists, 'tools & tips' guidance on specific clauses, webinars and training courses.

What is Included in the Audit?

The SALSA scheme standard is written by experienced food safety professionals in conjunction with SALSA's Technical Advisory Committee to reflect the legal requirements of UK food producers and the enhanced expectations of 'best practice' of professional food buyers.

The standard is proportional and appropriate to scale of activities of the smaller producer with requirements across four sections – Prerequisite Controls, HACCP, Management Systems and Documentation, Premises. The 'Food Safety Culture' of the member is assessed by audit of the attitudes, values and/or beliefs prevalent at the facility and the confidence in the product safety systems, processes and procedures used by the company.

#SafeFoodSells