

Summary of Changes between Standard Issue 3 and Issue 4

The multiple 'Statements of Intent' in Issue 3 were not subject to audit. These have now been condensed into just four, one for each section of the Standard.

These 'Statements of Intent' summarise the requirements of each section, and will be audited. If a Statement of Intent is not met, then it is likely that the SALSA Standard cannot be achieved and the audit will result in not being recommended for approval, or the audit converted to a mentoring session by agreement.

The Guidance Notes have been improved to provide a clearer interpretation of the Standard Requirements. The Notes also now include specific guidance for STS suppliers.

	Requirement	Description of Change
		1.1 Training & Supervision
1	1.1.1	Additional requirement for a training policy and evidence of staff competency.
		1.2 Personal Hygiene
2	1.2.2	Additional requirement for storing protective clothing separately from outdoor clothing.
3	1.2.4	Beards and moustaches included in hair covering requirements.
		1.3 Cleaning
4	1.3.2	A requirement for the site to be visually clean & tidy has been added along with stating that the cleaning standard must minimise the potential for product contamination.
5	1.3.3 NEW	Sanitising processes in high risk/high care areas shall effectively control microbiological risk to safety of product.
6	1.3.4	Was 1.3.3 in Issue 3.
		1.4 Contamination/Cross-Contamination Prevention
7	1.4.1	Allergens added.
8	1.4.1a STS	STS requirements added: Listeria mono. testing.
9	1.4.2	Meat species cross-contamination added.
10	1.4.2a STS	STS requirement added: handling of horsemeat.
11	1.4.3	Was 1.4.4 in Issue 3.
12	1.4.4	Glass/Brittle: requirement simplified. Was 1.4.5 in Issue 3.
13	1.4.5	Was 1.4.6 in Issue 3.
14	1.4.6	Word change: prevention of contamination by foreign bodies including metal.
		1.5 Environment & Process Control
15	1.5.1a STS	STS requirement added: sample plan for Listeria mono.
16	1.5.1b STS	STS requirement added: temperature monitoring points for cold chain.
17	1.5.2	Distribution added, 'product' clarified to include raw materials, intermediates and finished product. Safe temperature included.
18	1.5.4	Requirement restricted to monitoring equipment used for legal compliance and food safety.
19	1.5.5 NEW	Requirements specified for equipment not essential for legal compliance and safety.
20	1.5.6 NEW	Weights & Measures legislative requirements for products given their own requirement clause. Was 1.13 in Issue 3.
		1.6 Control of Raw Materials
21	1.6.2	Added requirement to review specifications.
22	1.6.4	Potable water requirement simplified.
		1.7 Stock Control
23	1.7.1	Requirement to use stock within allocated shelf-life.
24	1.7.2 NEW	Goods-in checks.
		1.8 Waste Control
25	1.8.2	Pest harbourage included in control of external waste containers.
		1.9 Pest Control
26	1.9	NOTE: The Pest Control section has now been written in such a way that it can be handed over to the Pest Control Company or Controller to enable them to provide a service which will exactly meet the requirements of SALSA. Obviously, this will have to be further tailored to the specific business.

27	1.9.3	Now includes requirement to detail pest control treatments undertaken at individual points.
28	1.9.4	Dates of 'action taken' now included.
29	1.9.5	New 1.9.5 encompasses trend analysis. Issue 3: 1.9.3 moved to stock control.
30	1.9.6	'In a manner' added.
31	1.9.7	Requirement clarified.
		1.10 Equipment
32	1.10.1	'Fit for purpose' added.
		1.11 Maintenance
33	1.11.3	Requirement clarified.
		1.12 Labelling Control
34	1.12	Customer requirements added.
35	1.12a STS	STS requirement added: labelling of chilled products.
		1.13 Third Party Distribution & Storage Control
36	1.13	Distribution now 1.13 (Quantity Control moved to 1.5.6). 1.13 applies to third party distribution only. Own vehicle distribution captured in 1.3.1 Cleaning, 1.5.2 Environment & Process Control and 1.11 Maintenance.
		1.14 Product Shelf-life
37	1.14	Clarification of wording. Was 1.15 in Issue 3
38	1.14a STS	STS requirement added: testing for Listeria mono.
		2.1 HACCP & Management Systems
39	2.1.2	Hazard Analysis now included.
40	2.1.3 NEW	A risk assessment of hazards must be conducted.
41	2.1.4	Was 2.1.3 in Issue 3.
42	2.1.5	Was 2.1.4 in Issue 3.
43	2.1.8	Was 2.1.7 in Issue 3.
44	2.1.9	'Regular review' now added.
45	2.1.10	Was 2.1.9 in Issue 3.
		2.2 Food Safety Systems Review
46	2.2.1	Now details specific aspects to be reviewed.
47	2.2.2	Dates of Corrective Action 'scheduled/taken' added.
		2.3 Corrective Action
48	2.3	Expands and clarifies situations where CA applies. Includes the concept of quarantined products.
		2.4 Traceability
49	2.4.1	Details the extent of the traceability system required and details for testing the system.
50	2.4.1a STS	STS requirement added: traceability of meat.
51	2.4.1b STS	STS requirement added: authenticity testing of meat.
		2.5 Managing Incidents
52	2.5	Legality added.
53	2.5a STS	STS requirement added: when incidents occur.
		3. Documentation
54	3.1	Documents and Records section clarified with recommendations for retention period.
55	3.2	Specification requirements detailed and clarified for recipes and finished products.
56	3.2a STS	STS requirement added: defined limits for micro-organisms.
57	3.2b STS	STS requirement added: Listeria mono.
		4. Premises
58	4.6	Premises condition clarified and broken down to cover walls, ceilings, doors, floors, drains and lighting.
59	4.7 NEW	Condition of Building Services separated out and linked to maintenance.