

SALSA BITES



Seasonal Newsletter | Christmas 2021



Welcome to the first edition of SALSA Bites!

Edition 01

Hello and welcome to the 1st Edition of **SALSA Bites**. We are excited to share the first issue of our seasonal newsletter, which will keep you up to date with all the latest news and views from SALSA and wider world of food safety.

Like everyone else, the last 18 months has been a roller coaster for us, both personally and professionally. We've changed much about how we work and alongside the day to day, we have launched some exciting new projects and initiatives. You will have hopefully read about our new **Brokers, Storage and Distribution Standard**, we have developed an exciting range of training courses, a new **Label Check Service** and much more! Work on Issue 6 of the SALSA Standard has also begun, and we look forward to sharing more on these exciting developments in the following editions.

SALSA Bites will also celebrate your success! Each newsletter will feature a SALSA Star, a recently Approved Member who has stood out during the audit process. We'll be sharing advice and guidance to help your site excel in food safety management and pass your audit with flying colours.

As we start to look towards the new year, we'd like to remind you to plan ahead! We have held prices since 2020, and there is still time to book your audit this year, to **beat the increase**. So, take 5 minutes out of your busy schedule and read on – we hope it helps you succeed with SALSA.

2022 SALSA Training

2021 has seen our online training courses boom in popularity. Our sector specific HACCP courses give delegates a sound knowledge of HACCP and the confidence to apply it within their business. Our new 'Food Microbiology - The Essentials' course, was very popular and sold out in one day! In response to Natasha's Law, we ran our first 'Allergen Management for Manufacturers' course in November - also a sell out! In response to demand we have planned FULL training calendar in 2022, **BOOK NOW** to secure your place - Discounted for SALSA Members.



17th January - HACCP Brewery
20th January - HACCP General
26th January - Food Microbiology - 'The Essentials'
27th January - HACCP Distillery
15th February - Food Microbiology - 'Cheesemaker Essentials'
17th February - HACCP Dairy
24th February - Food Labelling
28th February - Allergen Management for Manufacturers
7th March - HACCP Wine Makers
24th March - Ready to Eat/ Heat - High Risk



'This was the most enjoyable all day virtual course I have been on. Content was good and well presented. The small group allowed everyone to have a chance to offer and discuss relevant info.'

Allergen Management Delegate, November 2021

[BOOK ONLINE](#)

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YOU'VE FINISHED YOUR AUDIT WHAT NEXT?

- **Click** on your Action Plan link. It sounds obvious, but be clear what you have to do and what you need to send to SALSA.
- **Check** Still not sure? – Check back with your auditor or ask SALSA
- **Plan!** – Think how best to make sure your actions get done.
- **Collect** your evidence – get those new forms into action and train staff to use them, take photos (far enough away so we can see what's going on but not so far away we can't see!), do a staff briefing and sign it off.
- **Submit** your evidence to SALSA – But please make sure you tell us what you've done! Label attachments, fill in the action plan, write us an explanatory note, do a summary sheet for your traceability. Sometimes it's hard for us to understand what all the attachments mean.
- **Be Patient** – we now have 28 days to review that beautifully labelled evidence



'Seeking SALSA approval was a natural step for us following our investment into our state of the art cockle processing factory in 2020. The process began with a mentor, whose in depth knowledge and understanding of our business, including our products, the HACCP process and the requirements to meet SALSA was critical to help us achieve the standard.

Having SALSA ensures that our standards are verified by an independent body. SALSA is recognised by many customers, both wholesale and retail and creates opportunities to develop our products in new markets that we would previously have been unable to.' Andrew Lawrence, Osbourne's

"It was clear from the start that the team at Osbourne's were committed to the highest standards of production and SALSA was an obvious next step in the growth of the business. SALSA certification has opened the door to the next steps in expanding the range of products and markets including UK retailer interest in cooked British shellfish." Stephen Cadwallader, SALSA Mentor



1. *How long have you worked in the food industry?*
Let's just say it's in excess of 40 years (there's no need to be too precise on these minor details!)
2. *What was your first food job?*
As a teenager I worked in a bakery during summer holidays but my first proper job after getting my degree was as a very junior Technical Manager for a food business in South London.
3. *How long have you worked for SALSA?*
I've worked for Salsa since it started in 2007.
4. *What do you enjoy most about SALSA auditing and mentoring?*
Meeting fantastic, passionate people who are such experts in their fields. Any auditor will tell you that the real experts in the businesses or products that we audit or mentor are the teams that run them and make the products, day in - day out.
5. *What are the key issues facing British food producers in 2022?*
The main problems that I'm seeing range from staff shortages to shortages of cardboard packaging. Delays and added red-tape in getting raw materials in from the EU and in getting finished products to clients. But SALSA Members have repeatedly shown they're up for those challenges.

[Read Ian's full interview here.](#)

SALSA SIGNPOST

Visit the RASFF Portal for the latest information on food recalls and public health warnings in all EU countries

A new FSA reporting tool is available for reporting cases of food allergy, intolerance or coeliac disease

IFST Launches New Food Allergens Knowledge Hub

BEAT THE INCREASE!
If you are looking to join SALSA for the first time, or your annual audit is due soon, take advantage of the current 2020 rates by contacting us today. It's simple to do! Payment can be made online or call us on 01295 477570.



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