

SALSA

Safe and Local Supplier Approval

Detailed Report of an assessment against the SALSA Audit Standard Issue 2, January 2010

Company Name	<input type="text" value="Dermion Smokery"/>
Site Address:	<input type="text" value="Deri Isaf,
Dulas Bay,
Anglesea
LL70 9DX"/>
Audit Date:	<input type="text" value="19/07/2011"/>
Audit Reference:	<input type="text" value="W-07-034"/>
SALSA Auditor:	<input type="text" value="John Currie"/>

The detail included in this report represents the observations and findings of an approved SALSA Auditor against the SALSA Audit Standard at the time of assessment.

The report includes the following documents;

- Detailed Report
- Audit Summary
- Supplier Action Plan (if applicable)

Full details of the audit scope can be viewed on the SALSA approval certificate issued to the company and available to download from the SALSA Directory.

This document is the property of the named company above and its circulation is at their discretion.

[Print Form](#)

SECTION 1 - CONTROLS

Prior to conducting a hazard analysis, the Business shall ensure that documented food safety controls are in place are adhered to. These controls shall include, but are not limited to the requirements identified in section 1. All controls should detail monitoring & review frequencies as well as guidance for corrective actions to be taken in the event of failure to meet the requirement.

1.1 Training and Supervision

The Business shall ensure that all employees are adequately trained, instructed and supervised commensurate with their activity and are demonstrably competent to carry out their activity.

1.1.1: The Business shall have documented training procedures and documented training records to demonstrate that the training is appropriate and effective Fully Compliant

1.1.2: All personnel, including temporary personnel and contractors shall be appropriately trained prior to commencing work. Fully Compliant

1.1.3: A programme of refresher training shall be in place for key staff Fully Compliant

1.1.4: All personnel shall be adequately supervised throughout the working period. Fully Compliant

1.2 Personal Hygiene

The Business's personal hygiene standards shall be documented and adopted by all personnel, including visitors to the factory. These standards shall be formulated with due regard to risk of product contamination.

1.2.1: Where a need for protective clothing has been identified, the clothing shall not pose a contamination risk to the product. Disposable protective clothing, if used, shall be subject to adequate control to avoid product contamination. Fully Compliant

1.2.2: Where protective clothing is required, designated changing facilities shall be provided for all personnel, whether staff, visitor or contractor, prior to entry to all food handling areas. Fully Compliant

1.2.3: For the production of high risk/ high care products, all protective clothing shall be removed, in the designated changing area, before visiting the toilet and controls shall be in place to ensure product safety is not compromised before returning to food handling areas. Partially Compliant - for action*

The control of protective clothing in the area where ready to eat products are packed did not assure high risk, low risk segregation

1.2.4: Where there is risk of product contamination, all hair shall be fully contained to prevent product contamination. Fully Compliant

1.2.5: The business shall detail how to control jewellery, so that it poses no risk of product contamination. Fully Compliant

1.2.6: Hand cleaning shall be performed at a frequency that is appropriate to product risk. Fully Compliant

1.2.7: All cuts and grazes on exposed skin shall be covered by a contrasting coloured plaster that is business issued and monitored. Fully Compliant

1.2.8: Fingernails shall be kept short, clean and unvarnished. False fingernails shall not be permitted. Fully Compliant

1.2.9: The business shall have a procedure for the notification, by employees, including temporary employees, of any relevant infectious disease or condition with which they may be suffering, or have been in contact. Fully Compliant

1.3 Cleaning

Housekeeping and cleaning systems shall be in place which ensure appropriate standards of hygiene are maintained at all times and that risk of contamination is minimised

1.3.1: Documented cleaning schedules shall be in place and maintained for the building, services, plant and all equipment in direct contact with food. Fully Compliant

1.3.2: Disinfecting processes, where applicable, shall be in place to effectively control microbiological risk. Fully Compliant

1.3.3: Cleaning chemicals shall be fit for purpose, suitably labelled, secured in closed containers and used in accordance with manufacturers' instructions. Fully Compliant

1.4 Contamination / Cross Contamination Prevention

(see also internal premises requirements). Facilities and procedures shall be in place to control the risk of physical, chemical or microbiological contamination of product.

1.4.1: *The business shall operate methods of working and process flow(s) that minimise the potential for the unintended physical, chemical or microbiological cross-contamination at all process steps.* Partially Compliant - for action*

The measures in place to ensure that the area of the smoker is clean prior to handking of ready to eat products is not documented .

1.4.2: There shall be effective segregation in place to minimise the risk of product cross contamination. Fully Compliant

1.4.3: Procedures shall be in place to prevent direct or indirect cross contamination of product by microorganisms. Fully Compliant

1.4.4: During all stages of storage, processing and handling, particular consideration shall be given to the avoidance of cross contamination by ingredients which would constitute a safety issue (e.g. recognised allergens, such as peanut), or which would cause significant consumer dissatisfaction (e.g. meat in a vegetarian product). Fully Compliant

1.4.5: Written procedures for handling all glass and brittle breakages in raw material handling, preparation, processing, packing and storage areas shall be in place to ensure the necessary precautions are taken. Not Compliant*

There is no documented detailed procedure for dealing with broken glass in production and storage areas.

1.4.6: Procedures shall be in place to prevent cross contamination of product by cleaning chemicals or pest control measures. Fully Compliant

1.4.7: The use of wood within preparation, processing and packing areas shall, where appropriate, be eliminated. Fully Compliant

1.5 Temperature Control

Where environmental control of product (e.g. temperature, controlled atmosphere) is critical to product safety, legality and quality, this shall be adequately controlled, monitored, recorded and verified.

1.5.1: Monitoring shall be carried out in accordance with product specification requirements and/or specified operating procedures. Fully Compliant

1.5.2: Facilities shall be adequate to maintain products within the temperature range specified for the product specification or operating procedures. Fully Compliant

1.5.3: In the case of equipment failure, procedures shall be in place to establish the safety status of the product prior to release. Fully Compliant

1.5.4: Temperature monitoring devices shall be adjusted or calibrated to ensure accuracy within agreed parameters at a predetermined frequency. Fully Compliant

1.6 Control of Raw Materials

The business shall have in place effective systems to control the safety legality and quality of all raw materials

1.6.1: The business shall ensure that appropriate specifications exist, and are regularly reviewed, for all raw materials including packaging materials. Fully Compliant

1.6.2: The business shall be fully aware of the controls carried out by the supplier of raw material (in this case the supplier means the actual source of production) and can request information from these suppliers. Fully Compliant

1.6.3: The business shall carry out checks to ensure raw materials are manufactured to best practice standards. Fully Compliant

1.6.4: All water supplies used for equipment or plant cleaning, or in the manufacture of processed food or the preparation of primary product, shall be potable or pose no risk of contamination, either being drawn from mains supply or suitably treated according to its source. Where water is used for primary washing of raw materials prior to the manufacture of processed food and where potable water is not be used, procedures shall be in place to minimise the risk of contamination of semi-processed or processed product. Fully Compliant

1.7 Stock Control

Procedures shall be in place to ensure products are used in the correct order and within the allocated shelf life.

1.7.1: Receipt documents and/or product labelling shall be used to facilitate correct stock rotation. Fully Compliant

1.8 Waste Control

There shall be adequate systems for the collection, collation and disposal of waste material.

1.8.1: Systems shall be in place to minimise the accumulation of waste in handling and storage areas. Fully Compliant

1.8.2: External waste collection containers and compactors shall be managed in such a manner as to minimise risk. Fully Compliant

1.8.3: Products that require specific conditions for disposal shall be separated and disposed of using licensed contractors. Fully Compliant

1.9 Pest Control

The business shall be responsible for minimising the risk of pest infestation on the site.

1.9.1: The business shall either contract the services of a competent pest control organisation, or shall have trained personnel, for the regular inspection and treatment of premises to deter and eradicate infestation. Where the services of a pest control contractor are employed, the service contract shall be clearly defined and reflect the activities of the site. Fully Compliant

1.9.2: The location of all pest control measures shall be identified on a plan/diagram of the site. Partially Compliant - for improvement

The pest control measures are not numbered and the pest activity recorded is therefore not specific to location within the site.

1.9.3: Results of pest control inspections shall, on a regular basis, be assessed and analysed for trends. When trends are identified, corrective action shall be taken to eliminate further risk to product safety. Fully Compliant

1.9.4: Detailed records of the pest control inspections, recommendations and necessary action undertaken shall be kept. Fully Compliant

1.9.5: Incoming goods shall, where appropriate, be thoroughly checked on arrival for the absence of pest infestation. Fully Compliant

1.9.6: All products shall be stored so as to minimise the risk of infestation. Where stored product pests are considered a risk, appropriate measures shall be included in the control programme. Fully Compliant

1.9.7: Documentation shall detail the safe use and application of baits and other materials such as insecticide sprays or fumigants. Fully Compliant

1.10 Equipment

Equipment shall be suitably designed for the intended purpose and shall be used so as to minimise the risk of damage to or contamination of product.

1.10.1: Equipment shall be positioned so as to give access under, inside and around it for ease of cleaning and servicing, or where permanently sited shall be properly sealed to the floor. Fully Compliant

1.11 Maintenance

A system of maintenance shall be in place for premises and equipment.

1.11.1: Planned maintenance systems shall be in place for premises and equipment critical to product safety, legality and quality. Fully Compliant

1.11.2: The business shall ensure that the safety, legality or quality of product is not jeopardised during maintenance operations. Fully Compliant

1.11.3: Cleaning or replacing light fitting and glass shall be done in a manner to minimise the potential for product contamination. Fully Compliant

1.12-1.15 Control

- 1.12: **Labelling Control**
There shall be a system in place to ensure the labelling of product fully conforms to legislative requirements. Fully Compliant
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- 1.13: **Quantity Control**
There shall be a system of quantity control in place to ensure the product complies with weights and measures legislative requirements. Fully Compliant
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- 1.14: **Distribution Control**
There shall be a system in place to ensure the integrity and safety of the product is not compromised during intermediate storage and/or distribution to the customer. Fully Compliant
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- 1.15: **Product Shelf-Life**
There shall be a system in place to ensure that the minimum durability (shelf-life) applied to its products is determined and confirmed using appropriate verification techniques. Fully Compliant
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SECTION 2 - HACCP and Management Systems

The business shall establish an appropriate hazard and risk management process to ensure that all hazards to product safety and legality are identified and appropriate controls documented, implemented and maintained. With respect to food, the hazard and risk management process is known as HACCP (Hazard Analysis and Critical Control Point), but there shall be a proportionate and flexible approach to its application with respect to size and complexity of the operation. Prior to conducting a hazard analysis, the controls in Section 1 should be in place.

2.1 HACCP

The business shall have undertaken a hazard analysis process by:

- 2.1.1: Ensuring the person responsible for undertaking the hazard analysis is able to demonstrate competence in the understanding of HACCP principles and their application Fully Compliant
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- 2.1.2: Identifying any hazards that must be prevented, eliminated or reduced to acceptable levels Fully Compliant
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2.1.3: Identifying the critical control points at the step or steps at which control is essential to prevent or eliminate a hazard or to reduce it to acceptable levels Fully Compliant

2.1.4: Establishing critical limits at critical control points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards Fully Compliant

2.1.5: Establishing and implementing effective monitoring procedures at critical control points Fully Compliant

2.1.6: Establishing corrective actions when monitoring indicates that a critical control point is not under control Fully Compliant

2.1.7: Establishing procedures, which shall be carried out regularly, to verify that the measures outlined in subparagraphs 2.1.2 to 2.1.6 are working effectively Fully Compliant

2.1.8: Establishing documents and records commensurate with the nature and size of the food business to demonstrate the effective application of the measures in sections 2.1.2 to 2.1.7 Partially Compliant - for action*

The ready to eat products are preserved by control of moisture and salt. Some of the smoking profiles have been checked using chemical testing and microbial testing but not all of the smoking profiles have been verified in this way.

2.1.9: *At least one person, who shall be able to demonstrate competence in HACCP principles, shall be present and responsible for the implementation of the company HACCP plan at all times during production.* Fully Compliant

2.2 Internal Systems Review

The business will carry out and document an internal systems review on a regular basis.

2.2.1: The systems review shall be carried out by appropriate personnel who shall not review their own work. Fully Compliant

2.2.2: Results of the systems review shall include any action taken, and if appropriate, a timetable for correction of any non-compliances found. Fully Compliant

2.3-2.6 Resource

2.3: **Corrective Action**
The business shall ensure that procedures exist to investigate and remedy the cause of any noncompliance. Fully Compliant

2.4: **Traceability**
The business shall have a system of traceability with the ability to trace and follow all raw materials from source to distribution of product. Fully Compliant

2.5: **Managing Problems**
The business shall have written guidance for key staff in the event of any incident which may compromise the safety of a product. This shall include customer notification; product withdrawal and product recall procedures. Fully Compliant

2.6: **Complaint Handling**
The business shall have a system for the management of product complaints. This shall include recording of actions taken in response to complaints. Fully Compliant

SECTION 3 - Documentation

The business shall ensure that all documents, records and data critical to the management of product safety, legality and quality are in place and effectively controlled.

3.1: **Document Control.**
All documents in use shall be clearly legible and be able to be used by the appropriate personnel and the control of documents and records essential for product safety and legality shall be the responsibility of a dedicated senior member of staff. The control shall ensure the documents are stored safely for a defined period of time which relates to the use and possible increased shelf life of the product (e.g. the possible freezing of product by the consumer). Fully Compliant

3.2: **Specifications**
Specifications for raw materials and packaging shall be adequate, accurate and regularly reviewed.

Fully Compliant

3.3: **Procedures and Working Instructions**
Procedures and working instructions shall be clearly legible, easy to understand by staff and readily accessible at all times.

Fully Compliant

3.4: **Records**
All records appropriate to the safety, legality and quality of products shall be legible and retained in good condition in line with the requirement specified in 3.1.

Fully Compliant

SECTION 4 - Premises

External and Internal premises shall be maintained so as to prevent contamination and enable the production of safe and legal products.

4.1: **Location**
Consideration shall be given to any external factors which may contaminate products.

Fully Compliant

4.2: **Perimeter and Grounds**
External areas shall be maintained in good order and drainage shall be adequate and effective.

Fully Compliant

4.3: **Hand Washing Facilities**
Suitable and sufficient hand cleaning facilities shall be provided.

Fully Compliant

4.4: **Equipment Cleaning Facilities**
Facilities for tray and utensil washing and general purpose cleaning shall, where appropriate, be adequately segregated from product handling and storage.

Fully Compliant

4.5: **Location of Toilets and Staff Facilities**
Toilets shall not open directly into handling or storage areas.

Fully Compliant

4.6: **Condition of Building Structure and Services**
The premises and services shall be fit for purpose and be maintained to ensure product safety and legality.

Partially Compliant - for action*

The storage area where wood for smoking was being held was untidy and left open for a prolonged period during the visit.

RECOMMENDATION:

Recommended based on the agreed action plan plus supplementary evidence



AUDIT REF.

W-07-0034

AUDIT SUMMARY

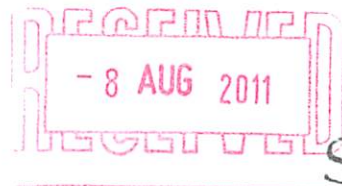
Supplier Name	Dermion Smokery	Auditor Name	John Currie
Supplier Address	Deri Isaf, Dulas Bay, Anglesea, LL70 9DX	Supplier Contact	David McCreadie

Scope of audit	The preparation, processing and packing of smoked of fish, meat, poultry, cheese, butter, vegetables and sea salt for distribution as fresh vacuum packed finished product.
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Overview of audit performance	Dermion Smokery is a small unit employing 3 people to smoke prepared fish fillets, prepared whole chicken carcasses, chicken breasts, cured bacon, ready made cheeses, whole galric and sea salt from the local Anglesea sea salt company. The sea salt production accounts to approximately 30% of production fish accounts for 20%. The site has a small shop attached to the factory and has internet sales through an on line shop. The smoking profiles for the different products was established through a taste and try marketing exercise and has not been changed since 2003. Microbiological testing is conducted on a monthly basis targeting ready to eat products with testing conducted in the local hospital laboratories. The official approval number for the site is YM019.
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Auditor recommendation to SALSA	Recommended with no action plan required	<input type="checkbox"/>	This audit summary and the completed action plan attached (with any supplementary evidence) must be returned to SALSA by: Within 28 days from audit
	Recommended based on the agreed action plan	<input type="checkbox"/>	
	Recommended based on action plan plus supplementary evidence	<input checked="" type="checkbox"/>	
	Supplier requires a follow-up audit to verify action has been taken	<input type="checkbox"/>	

Auditor Signature		Date of Audit	19/7/2011	Improvement Indicator (Annual Audits Only)			
Supplier Signature		Mentoring Received?	<table border="1"> <tr> <td>SALSA</td> <td><input type="checkbox"/></td> </tr> <tr> <td>Non-SALSA</td> <td><input checked="" type="checkbox"/></td> </tr> </table>			SALSA	<input type="checkbox"/>
SALSA	<input type="checkbox"/>						
Non-SALSA	<input checked="" type="checkbox"/>						



SALSA
Safe Legal Approval

SUPPLIER ACTION PLAN

AUDIT REF.

W-07-0034

Standard Ref.	Partially Complies	Does not Comply	Non-compliance requiring action Auditor to complete	Action proposed by Auditor and Supplier Auditor to complete with Supplier	Confirmation of action taken and date Supplier to complete	SALSA Office Use Only
1.2.3	✓		The control of protective clothing in the area where ready to eat products are packed did not assure high risk, low risk segregation	Evidence required YES / NO	2 Aug 2011 WHITES EMBROIDERED EITHER "READY TO EAT" OR "REQUIRES COOKING"	✓ SPS
1.4.1	✓		The measures in place to ensure that the area of the smoker is clean prior to handling of ready to eat products is not documented.	Evidence required YES / NO	20 July 2011 MEASURES DOCUMENTED	✓ SPS
1.9.2	✓		The pest control measures are not numbered and the pest activity recorded is therefore not specific to location within the site.	Evidence required YES / NO	20 July 2011 BOXES NUMBERED Photo Submitted	✓ SPS
1.4.5		✓	There is no documented detailed procedure for dealing with broken glass in production and storage areas.	Evidence required YES / NO	20 July 2011 PROCEDURE & Policy FOR GLASS	✓ SPS
I (the Supplier) confirm that the action plan was discussed, proposed and agreed between myself and the auditor as described. I also confirm that the actions taken have been completed as detailed in the above plan.			Supplier's Signature	Date	4 Aug 2011	

SUPPLIER ACTION PLAN

SALSAs
Sales Local Approval

AUDIT REF.

E-08-0115

Standard Ref.	Partially Complies	Does Not Comply	Non-compliance requiring action Auditor to complete	Action proposed by Auditor and Supplier Auditor to complete with Supplier	Confirmation of action taken and date Supplier to complete	SALSAs Office Use Only
2.1.8	Y		The ready to eat products are preserved by control of moisture and salt. Some of the smoking profiles have been checked using chemical testing and microbial testing but not all of the smoking profiles have been verified in this way.	Evidence required YES / NO	LAB RESULTS RETURNED TODAY 4 Aug 2011	✓/SB
4.6	Y		The storage area where wood for smoking was being held was untidy and left open for a prolonged period during the visit.	Evidence required YES / NO	20 July 2011 CONTAINER CLEANED BUT AND "KEEP CLOSED" PAINTED ON DRUM photo submitted	✓/SB
				Evidence required YES / NO		
<p>I (the Supplier) confirm that the action plan was discussed, proposed and agreed between myself and the auditor as described. I also confirm that the actions taken have been completed as detailed in the above plan.</p>			Supplier's Signature	<i>Dorcas Cicada</i>	Date	4 Aug 2011