


Detailed report of an assessment against the SALSA plus Cheese audit standard Issue 4, June 2015.

Company Name:	Neals Yard Dairy	STS Approval:	No
Site Address:	Arch 4 Apollo Business Park St James Road London SE16 4ET	SALSA Auditor:	Paul Neaves
Supplier ID:	451	Audit Date:	23 04 2018
Scope:	The receipt, maturation, cutting, packing and despatch of cheese		
Recommendation:	Recommended subject to Action Plan approval by SALSA		

SECTION 1 - PREREQUISITE CONTROLS
1.1 Training & Supervision
1.1.1
Fully Compliant

The business shall have a training policy with a documented plan and records to demonstrate that the training is appropriate, effective and can provide evidence of competency.

1.1.2
Fully Compliant

Temporary personnel and contractors shall be trained commensurate with their activity prior to commencing work. This training shall be documented.

1.1.3
Fully Compliant

A programme of refresher training shall be in place for key staff.

1.1.4
Fully Compliant

All personnel shall be adequately supervised throughout the working period.

1.2 Personal Hygiene

1.2.1**Fully Compliant**

Protective clothing shall be suitable for the food being handled and shall not pose a contamination risk to the product. Disposable protective clothing, if used, shall be subject to adequate control to avoid product contamination.

1.2.2**Fully Compliant**

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. Protective clothing shall be stored physically separate from outdoor clothing.

1.2.3**Fully Compliant**

For the production of High Risk/ High Care products, all protective clothing shall be removed, in a 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.

1.2.4**Fully Compliant**

All hair, including beards and moustaches, shall be fully contained to prevent product being contaminated in open food production and storage areas.

1.2.5**Fully Compliant**

The business shall detail how to control jewellery, medical jewellery and personal items such as medicines, keys and mobile phones so that they pose no risk of product contamination.

1.2.6**Fully Compliant**

Hand cleaning shall always be performed before handling food, after visiting the toilet and thereafter at a frequency that is appropriate to product risk.

1.2.7**Fully Compliant**

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

1.2.8**Fully Compliant**

Perfume or aftershave shall not be worn; fingernails shall be kept short, clean and unvarnished. False fingernails shall not be permitted.

1.2.9**Fully Compliant**

The business shall have a procedure for the notification by employees, temporary employees, contractors and visitors, of any relevant infectious disease or condition with which they may be suffering, or have been in contact.

1.3 Cleaning**1.3.1****Fully Compliant**

Documented cleaning procedures and records shall be in place and maintained for the building, services, plant and all equipment in direct contact with food.

1.3.2**Fully Compliant**

All areas of the site shall be visually clean and tidy and the standard of cleaning and housekeeping shall be suitable to minimise the potential for contaminating the product.

1.3.3**Fully Compliant**

In High Risk/High Care areas, cleaning and disinfecting processes shall effectively control any microbiological risk to the safety of the product.

1.3.4**Fully Compliant**

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

1.4 Contamination/Cross-Contamination Prevention**1.4.1****Fully Compliant**

The business shall operate methods of working and process flow(s) that minimise the potential for the unintended physical, chemical, microbiological or allergen cross-contamination of product at all process steps.

1.4.1a (STS)**Fully Compliant**

Ready-to-eat food products that may support the survival or growth of *Listeria monocytogenes* shall be tested for the presence or absence of this pathogen. Results shall indicate absence of *Listeria monocytogenes* in a 25g sample.

Comments:
Not applicable

1.4.2**Fully Compliant**

There shall be effective segregation in place to minimise the risk of product or meat species cross-contamination.

1.4.2a (STS)

If horsemeat is handled, then a dedicated area shall be provided.

Fully Compliant

Comments:
Not applicable

1.4.3

A system shall be in place to identify allergens handled on site and to minimise the potential for cross- contamination. This shall include the risk of allergen contamination from food provided for, or brought onto site by employees, contractors and visitors.

Fully Compliant**1.4.4**

Where there is a risk to product and/or packaging, a written procedure for dealing with breakages, along with a list of relevant glass and brittle items to be checked, shall be provided.

Fully Compliant**1.4.5**

Procedures shall be in place to prevent contamination of product by cleaning chemicals or pest control measures.

Fully Compliant**1.4.6**

Procedures shall be in place to prevent in-process contamination by foreign bodies including metal, wood and plastic.

Fully Compliant**1.4.7**

Controls shall be established to prevent cross-contamination from animal housing and milking to dairy production areas.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

1.4.8

Hoses used for cleaning cheesemaking equipment and premises should be appropriately designed and used in a manner that minimises use of aerosols and the potential for spreading microbiological contamination.

Fully Compliant**1.4.9**

The business shall identify stages in the process where there is a risk of metal contamination (eg from knife tips, peg mills, vat overheads & stirrers, maintenance & breakdown operations, piercing rods, cheese wires) and shall establish procedures for checking equipment integrity, maintenance, cleaning and monitoring procedures, at an appropriate frequency.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

1.4.10**Fully Compliant**

Procedures for quality maintenance and the control of microbiological and physical contamination of brine tanks and during rind-washing shall be established, monitored and documented.

1.5 Environmental & Process Control**1.5.1****Fully Compliant**

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

1.5.1a (STS)**Fully Compliant**

An environment sampling plan shall be in place to test for the presence or absence of *Listeria monocytogenes*.

Comments:
Not applicable

1.5.1b (STS)**Fully Compliant**

Temperature monitoring points at distinct stages of the cold chain within the premises and during storage and distribution shall be established.

Comments:
Not applicable

1.5.2**Fully Compliant**

Facilities, including distribution, shall be adequate to maintain raw materials, intermediate and finished products within a safe temperature range.

1.5.3**Fully Compliant**

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

1.5.4**Fully Compliant**

Environment monitoring devices, such as temperature monitoring equipment and process control devices such as weighing equipment identified as essential for legality and food safety shall be calibrated to ensure accuracy within agreed parameters at a pre-determined frequency.

1.5.5**Fully Compliant**

All other devices and equipment (not covered in 1.5.4) used for monitoring production processes and product quality shall be regularly checked and adjusted if necessary.

1.5.6**Fully Compliant**

There shall be a system of quantity control in place to ensure the product complies with Weights and Measures legislative requirements.

1.5.7**Fully Compliant**

If the business or the milk supplier heat-treats milk, the equipment used shall be of appropriate design and specification to comply with legal requirements, particularly holding time and temperature, and shall be appropriate for the volumes and type of product processed.

1.5.8**Fully Compliant**

Heat treatment equipment shall have appropriate services supplied which shall be monitored.

Comments:
The auditor has considered this clause to be not applicable.

1.5.9**Fully Compliant**

Temperatures and holding times for all types of heat treatment shall be controlled, monitored and verified including the utilisation of calibrated measuring equipment, and shall be fully documented. The adequacy of heat treatment shall be verified at appropriate intervals, eg by means of microbiological analysis, phosphatase tests, and the results shall be documented.

Comments:
The auditor has considered this clause to be not applicable.

1.5.10**Fully Compliant**

All heat treatment equipment shall undergo structural integrity checks of product contact surfaces at appropriate intervals.

Comments:
The auditor has considered this clause to be not applicable.

1.5.11**Fully Compliant**

For continuous plate heat exchangers (HTST), operational procedures shall include filter application (if applicable), start-up sterilisation, divert valve checks, sampling, chart recorder use, Manual and Auto functions and cleans.

Comments:
The auditor has considered this clause to be not applicable.

1.5.12**Fully Compliant**

For HTST equipment, a documented planned maintenance schedule shall be available which shall include: the calibration of panel, chart & direct read temperature displays, plate & gasket integrity checks, flow controller, holding tube times, hot water system and divert valve.

Comments:
The auditor has considered this clause to be not applicable.

1.6 Control of Raw Materials**1.6.1****Fully Compliant**

A supplier assurance system shall be in place to ensure suppliers of raw materials are reputable.

1.6.2**Fully Compliant**

The business shall ensure that adequate specifications exist and are regularly reviewed, for all bought-in raw materials including food contact packaging.

1.6.3**Fully Compliant**

The business shall carry out checks to ensure raw materials are manufactured to the specifications agreed.

1.6.4**Fully Compliant**

Water shall be potable, and shall not present a contamination risk to products.

1.6.5**Fully Compliant**

All milk shall be supplied from healthy dairy animals, from production holdings registered with the Animal Health & Veterinary Laboratories Agency (DEFRA) in England, Scotland and Wales, and with the Department of Agriculture and Rural Development (DARDNI) in Northern Ireland, and shall comply with current legal requirements.

Comments:
The auditor has considered this clause to be not applicable.

1.6.6**Fully Compliant**

For milk supplied within the business, procedures shall be in place and records maintained to: demonstrate animal health and cleanliness, equipment maintenance and cleanliness, and rejection of contaminated milk.

Comments:
The auditor has considered this clause to be not applicable.

1.6.7**Fully Compliant**

Milk quality and holding temperatures shall be compliant with current legal standards and specifications. Milk supplied for the production of raw milk products shall comply with the specific legal requirements and shall aim to be pathogen-free. Antibiotic control/monitoring appropriate to the milk producer(s) should be in place and records of veterinary interventions should be kept.

Comments:
The auditor has considered this clause to be not applicable.

1.6.8**Fully Compliant**

"The business shall have procedures and maintain records of the inspection of milk on receipt and/or prior to production. Records should demonstrate traceability of bought-in milk to the producer(s) and, where appropriate, should include evidence of organic status or species of milk-producing animal. Organoleptic checks shall be included."

Comments:
The auditor has considered this clause to be not applicable.

1.6.9

Where milk is not delivered by direct pipeline from the milking parlour to the dairy, the transport of milk shall be in dedicated tankers of established hauliers or in other suitable covered vessels used within the business. Adequate cleaning schedules shall be in place, documented and verified.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

1.6.10

Milk shall be stored in suitable covered vessels at temperatures appropriate for maintaining quality and in accordance with the legal requirements.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

1.7 Stock Control**1.7.1**

A system shall be in place to facilitate correct stock rotation and to ensure that raw materials and intermediates are used within their allocated shelf-life.

Fully Compliant**1.7.2**

Incoming goods shall be identifiable and where appropriate, be thoroughly checked on arrival for temperature compliance, damage, cleanliness and the absence of pest infestation.

Fully Compliant**1.8 Waste Control****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 and pest harbourage.

Fully Compliant**1.8.3**

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

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

1.9 Pest Control

1.9.1**Fully Compliant**

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.

1.9.2**Fully Compliant**

The location of all pest control measures shall be identified on a plan/diagram of the site.

1.9.3**Fully Compliant**

Inspections shall be at regular intervals and documented records shall show details of any pest activity and pest control treatments undertaken at individual pest control points.

1.9.4**Fully Compliant**

Records of recommendations made by the contractor or in-house expert along with details and dates of actions taken, shall be maintained.

1.9.5**Fully Compliant**

Results of pest control inspections shall, on a regular basis, be assessed and analysed for trends. Where trends are identified, Corrective Action shall be taken to eliminate further risk to product safety.

1.9.6**Fully Compliant**

All products shall be stored in a manner so as to minimise the risk of infestation. Where 'stored product' pests are considered a risk, appropriate measures shall be included in the pest control programme.

1.9.7**Fully Compliant**

Baits and other materials such as insecticide sprays or fumigants shall be applied and used safely. Documentation on their safe use shall be held on site.

1.10 Equipment**1.10.1****Fully Compliant**

Equipment shall be fit for purpose, constructed of appropriate materials, positioned so as to give access under, inside and around it for ease of cleaning and servicing. Where permanently sited, equipment shall be properly sealed to the floor.

1.11 Maintenance

1.11.1**Fully Compliant**

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

1.11.2**Fully Compliant**

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

1.11.3**Fully Compliant**

Cleaning and/or replacing light fittings and glass shall be carried out in a manner to minimise the potential for product contamination.

1.12 Labelling Control**1.12****Fully Compliant**

There shall be a system in place to ensure the labelling of product fully conforms to legislative and where appropriate, customer requirements.

1.12 (STS)**Fully Compliant**

Chilled, ready-to-eat products shall indicate 'store at 5°C or below' on all primary, retail and outer packaging (if used).

Comments:
Not applicable**1.13 Third Party Distribution and Storage Control****1.13****Fully Compliant**

Where third party distribution is involved, there shall be an agreement in place to ensure the integrity and safety of product is not compromised during storage and/or distribution to the customer.

Comments:
Technical agreements were not held with third party hauliers.**1.14 Product Shelf-Life****1.14****Fully Compliant**

There shall be a system in place to ensure that the minimum durability (shelf-life) applied to products is determined and checked using appropriate verification techniques.

1.14 (STS)**Fully Compliant**

Shelf-life testing shall include analysis for *Listeria monocytogenes* in products that support the survival or growth of this pathogen.

Comments:
Not applicable**STATEMENT OF INTENT: SECTION 1 - PREREQUISITE CONTROLS**

Prerequisite food safety controls shall be identified, documented, adopted, legally compliant and maintained throughout the business. The controls shall include, but are not limited to, the requirements identified in Section 1.

Has Statement of Intent been met?: Yes

Justification:

A comprehensive, detailed and well-managed food safety management system was in place that addressed all aspects of the SALSA plus CHEESE Standard. Pre-requisite programmes were established to control minor hazards. Staff were well trained and good team working practices were evident.

SECTION 2 - HACCP & MANAGEMENT SYSTEMS

2.1 HACCP

2.1.1

Fully Compliant

The person responsible for undertaking the hazard analysis shall be able to demonstrate competence in the understanding of HACCP principles and their application.

2.1.2

Fully Compliant

Conduct a Hazard Analysis by identifying the cause/source of any physical, chemical and biological hazards (including allergens) that must be prevented, eliminated or reduced to acceptable levels.

2.1.3

Fully Compliant

Conduct a Risk Assessment of the physical, chemical and biological hazards (including allergens) identified in 2.1.2 that must be prevented, eliminated or reduced to acceptable levels.

2.1.4

Fully Compliant

Identify the Critical Control Points at the step or steps at which control is essential to prevent or eliminate a hazard or reduce it to acceptable levels.

2.1.5

Fully Compliant

Establish Critical Limits at Critical Control Points which separate acceptability from unacceptability for the prevention, elimination or reduction of identified hazards.

Comments:

The current premises are 11 railway arches that have been occupied for 6 months and are of an immaculate internal standard. Excellent hygiene standards were evident.

2.1.6

Fully Compliant

Establish and implement effective monitoring procedures at Critical Control Points.

2.1.7**Fully Compliant**

Establish Corrective Actions when monitoring indicates that a Critical Control Point is not under control.

2.1.8**Fully Compliant**

Establish regular checks to verify that the limits and controls outlined in 2.1.5 to 2.1.7 are working effectively.

2.1.9**Fully Compliant**

Establish documents and records commensurate with the nature and size of the business to demonstrate the effective implementation and regular review of the HACCP system.

2.1.10**Fully Compliant**

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

2.1.11**Fully Compliant**

For cheese made with unpasteurised milk and where this milk is produced within the business, a Hazard Analysis shall be undertaken and documented for the milk supply. It must identify all potential hazards and control measures.

Comments:
The auditor has considered this clause to be not applicable.

2.2 Food Safety Systems Review**2.2.1****Partially Compliant - for action**

The Food Safety Systems Review (or internal audit programme) shall be carried out and documented at least annually and include all the applicable requirements of the SALSA standard. The review shall be carried out by appropriate personnel who shall not review their own work.

Comments:
No schedule was held to ensure that all sections/sub-sections of the SALSA plus CHEESE Standard are audited on a scheduled basis.

2.2.2**Fully Compliant**

Results of the review shall include a timetable for correction of any non-compliances found and the date the action was taken.

2.3 Corrective Action**2.3****Fully Compliant**

The business shall ensure that procedures exist to record, investigate and remedy the cause of any product non-compliance including complaints, incidents and sub-standard product. Records shall be available to the Food Safety Systems Review (2.2.1). The procedure shall include details of how non-conforming product will be quarantined.

2.4 Traceability

2.4.1

Fully Compliant

The business shall have the proven ability to identify and trace all raw materials, including food contact packaging, from suppliers through all stages of production to the point of despatch and, where appropriate, delivery to known customers & vice versa.

Traceability shall be tested each way at least annually and more frequently if there are known risks in the supply chain.

2.4.1a (STS)

Fully Compliant

For each supplier of meat, the business shall demonstrate traceability of meat back to the farm of origin or source.

Comments:
Not applicable

2.4.1b (STS)

Fully Compliant

If the business handles or reprocesses meat that has already been processed and cannot be traced back to its original source, periodic authenticity testing shall be carried out.

Comments:
Not applicable

2.4.2

Fully Compliant

Where provenance claims are made on finished products regarding their origin or status (eg Red Tractor, SEAFISH Responsible Fishing Scheme) a system shall be in place to verify the origin of relevant raw materials and the correct use of logos on finished product or packaging.

Comments:
The auditor has considered this clause to be not applicable.

2.5 Managing Incidents

2.5

Fully Compliant

The business shall have written guidance for key staff in the event of any incident which may compromise the safety and/or legality of a product. This shall include customer notification; product withdrawal and product recall procedures.

2.5 (STS)

Fully Compliant

The business shall immediately notify STS, and if appropriate, their local authority, when:

- Legal proceedings or a formal notice of the intention to prosecute has been received
or
 - There is a need for product withdrawal or recall due to a food safety incident, quality and/or legal concerns.
 - Defined limits for pathogens are exceeded, and/or Listeria monocytogenes is detected in food or environment samples.
 - Members being audited for the first time, by a SALSA auditor, have had any such incidents arising in the six months immediately before the audit

Comments:
Not applicable

2.6 Complaint Handling

2.6

Fully Compliant

The business shall have a system for the management and documentation of product complaints including responses to complainants.

STATEMENT OF INTENT: SECTION 2 - HACCP & MANAGEMENT SYSTEMS

All hazards to product safety and legality shall be identified, analysed and assessed for risk. A documented HACCP (hazard analysis and critical control point) system, based on Codex Alimentarius principles, shall be in place alongside an effective management system encompassing regular systems reviews and procedures for Corrective Action, traceability, incident management and complaint handling.

Has Statement of Intent been met?: Yes
Justification:

A well-documented HACCP system was in place that followed the Codex Alimentarius format. One CCP had been identified (goods-in) which covered visible contamination by foreign bodies, chemicals and allergens while microbiological safety of cheeses received was covered by oPRPs relating to supplier assurance. Ancillary food safety controls were in place that could be swiftly implemented in the event of an incident.

SECTION 3 - DOCUMENTATION

3.1 Document Control

3.1

Fully Compliant

Document Control:
 All documents and records appropriate to the safety, legality and quality of products shall be legible and able to be used by the appropriate personnel. The control of these documents and records shall be the responsibility of a senior member of staff. The business shall ensure these documents and records are stored safely for at least the shelf-life of the product(s) concerned plus 1 year, but must take into account any legal or customer requirements and the use and possible increased shelf-life of the product(s) (eg the possible freezing of product(s) by the consumer).

3.2 Specifications

3.2

Fully Compliant

Specifications:
 Specifications for recipes and finished product shall be adequate, accurate and regularly reviewed.

3.2 (STS)

Fully Compliant

Specifications shall include defined limits for micro-organisms which may affect the quality and/or safety of the finished product.

Not Applicable

3.2 (STS)

Fully Compliant

In the case of ready-to-eat food products that may support the survival or growth of *Listeria monocytogenes*: Specifications shall indicate a critical limit set as "not detected in a 25 gram sample".

Comments:
 Not applicable

3.3 Procedures & Working Instructions

3.3**Procedures & Working Instructions:**

Shall be clearly legible, easy to understand by staff and readily accessible at all times.

Fully Compliant**Comments:**

The current premises are 11 railway arches that have been occupied for 6 months and are of an immaculate internal standard. Excellent hygiene standards were evident.

STATEMENT OF INTENT: SECTION 3 - DOCUMENTATION

Documents relating to the business's food safety and quality systems shall be clear, organised and accessible.

Has Statement of Intent been met?: Yes

Justification:

Technical documents were written in clear language that was technically accurate and were suitably in suitable conditions. The documents reviewed were easily retrieved.

SECTION 4 - PREMISES**4.1 Location****4.1****Fully Compliant****Location:**

Consideration shall be given to any external factors which may contaminate products.

4.2 Perimeter & Grounds**4.2****Fully Compliant****Perimeter & Grounds:**

External areas shall be maintained in good order and drainage shall be adequate and effective.

4.3 Hand Washing Facilities:**4.3****Fully Compliant****Hand Washing Facilities:**

Suitable and sufficient hand cleaning facilities shall be provided.

4.4 Equipment Cleaning Facilities**4.4****Fully Compliant****Equipment Cleaning Facilities:**

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

4.5 Location of Toilets & Staff Facilities**4.5****Fully Compliant****Location of Toilets & Staff Facilities:**

Toilets shall not open directly into handling or storage areas. Changing facilities shall be appropriately sited and appointed to avoid external contamination after changing into protective clothing.

Comments:

The current premises are 11 railway arches that have been occupied for 6 months and are of an immaculate internal standard. Excellent hygiene standards were evident.

4.6 Condition of Building Structure

4.6**Fully Compliant**

Condition of Building Structure: Walls, ceilings, doors, floors, drains and lighting shall be sound, fit for purpose and regularly maintained.

4.7 Condition of Building Services**4.7****Fully Compliant**

Condition of Building Services: Services, such as ventilation, compressed air and steam shall be sound, fit for purpose and regularly maintained.

STATEMENT OF INTENT: SECTION 4 - PREMISES

Premises shall be fit for purpose, clean, and provide safe and legally compliant facilities that meet production and staff requirements. Premises shall be registered with, and/or approved by, the appropriate authority.

Has Statement of Intent been met?: Yes
Justification:

The current premises are 11 railway arches that have been occupied for 6 months and are of an immaculate internal standard. Excellent hygiene standards were evident.

SECTION 5 - ADDITIONAL REQUIREMENTS FOR CHEESE AUDITS**5.1****Fully Compliant**

The business shall have been approved by the local environmental health authority and granted an approval number.

5.2**Fully Compliant**

The milking parlour shall be laid out, equipped and maintained to appropriate legal and good practice standards. Procedures shall be in place to detect infection and prevent cross- contamination.

Comments:

The auditor has considered this clause to be not applicable

5.3**Fully Compliant**

The cheesemaking process shall be determined, monitored and recorded utilising sensory assessment and acidity checks, salt and moisture content, as appropriate, in combination with temperature and time, in order to demonstrate conformance with the adopted recipe and specification.

Comments:

The auditor has considered this clause to be not applicable.

5.4**Fully Compliant**

Dairy businesses shall draw up microbiological sampling and chemical sampling of: raw materials (particularly milk), product, cleaned equipment and production, handling and storage in environments in accordance with the principles of risk analysis, and in the event of non-conformity, shall carry out and document appropriate Corrective Actions. Results of such monitoring shall be reviewed to verify that cleaning and production operations are implemented consistently and to demonstrate legal and quality compliance of finished product.

5.5

Where bulk starters are used, procedures shall be in place to carry out and monitor in-house starter propagation. Aseptic procedures shall be demonstrated where appropriate.

Fully Compliant

Comments:
The current premises are 11 railway arches that have been occupied for 6 months and are of an immaculate internal standard. Excellent hygiene standards were evident.

5.6

Where acidity development is inadequate in starter preparation and cheesemaking, procedures shall be in place to determine and undertake Corrective Action, which may include additional cleaning requirements, segregation of product and finished product testing.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable

5.7

Curd testing for pathogens and toxins shall be carried out in accordance with legal microbiological requirements.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

5.8

Where additional processing is carried out, eg smoking, flavour addition, procedures shall be in place to confirm the microbiological quality of the ingredient and prevent cross-contamination during storage and handling.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

5.9

Due to the higher risk of microbiological hazards associated with soft, blue and rind-washed cheeses, the business shall be able to demonstrate: appropriate structural, process flow, barrier hygiene, environmental monitoring and ?maturing store? procedures to reduce those risks.

Fully Compliant

Comments:
The auditor has considered this clause to be not applicable.

5.10

Maturation or ripening shall be controlled, monitored and recorded using temperature, humidity, acidity and sensory checks as appropriate to the type of product.

Fully Compliant**5.11**

Cheesemakers shall be able to demonstrate repeatability in the process and appropriate Corrective Actions in the event of process or product variations. Appropriate modifications shall be made in response to adverse grading observations or laboratory analysis.

Fully Compliant

5.12**Fully Compliant**

Due to the potential for the presence of histamine in some blue and mature cheeses, histamine analysis shall be carried out at a frequency based on risk assessment.

STATEMENT OF INTENT: SECTION 5 - ADDITIONAL REQUIREMENTS FOR CHEESE AUDITS

Standards of veterinary health and hygiene throughout milk production, milk transport, cheesemaking and maturation/storage, shall not compromise final product safety with respect to microbiological, chemical and physical hazards. The competence and comprehension of cheesemaking principles by cheesemakers and their staff, appropriate to their job role, shall be demonstrable and evident during the inspection.

Has Statement of Intent been met?: Yes

Justification:

The company's senior management had a thorough understanding of dairy farming and cheese making and had a close working relationship with their suppliers. A sound knowledge of the importance of milk production was evident.



Summary of an assessment against the SALSA plus Cheese audit standard Issue 4, June 2015.



Details

Supplier Name:	Neals Yard Dairy	Auditor Name:	Paul Neaves	Hours Spent in Production Area:	1 hour
Supplier Contact:	Bronwen Percival	Date:	23 04 2018	Production Witnessed:	Goods-in, hard cheese maturation, soft cheese maturation, cutting, packing, dispatch storage, traceability
Site Address:	Arch 4 Apollo Business Park St James Road London SE16 4ET	Start Time:	11:00		
		Finish Time	17:30		

Scope

The receipt, maturation, cutting, packing and despatch of cheese

Overview

An established company that has successfully moved to larger premises. A comprehensive food safety management system is in place that addressed all aspects of the SALSA plus CHEESE Standard. All staff members were well trained and good control of all operations was evident.

Recommendation

Recommended subject to Action Plan approval by SALSA

Where the recommendation is subject to Action Plan approval by SALSA it should be completed, and submitted by the Supplier with supporting evidence by post to SALSA within 28 days of the audit.

Date for Action Plan Return:

21 05 2018

Supplier's Signature:

[Handwritten Signature]

Auditor's Signature:

[Handwritten Signature: P. Neaves]

2.2.1 PCA

Comments: No schedule was held to ensure that all sections/sub-sections of the SALSA plus CHEESE Standard are audited on a scheduled basis.

Action Required:

An annual audit schedule will be set up.

Action Taken:

Audits schedule created

SALSA

✓
#5

SALSA Audit Improvements

NB It is not necessary to submit evidence of completion for Improvements with your Action Plan. Please note however, they will be reviewed at your next audit.