

SALSA Training

Food safety training designed for small food and drink businesses.

Understanding HACCP - Level Two

Food Labelling

Allergen Awareness

Traceability, Recall & Crisis Management

Understand Food Micro Testing and Interpreting Results

Bespoke in-house training is also available.

[VIEW COURSES AND BOOK TRAINING](#)



SALSA Services

One-to-one support, technical advice and practical guidance from experienced food safety professionals.

SALSA Label Check Ensure your product labels are accurate, compliant and legally correct. SALSA's Label Check service provides a detailed review of your labels against current UK legislation, helping to reduce risk and protect your business.

SALSA Mentoring Practical, expert support at every stage of your SALSA journey. Our national team of Mentors are experienced food industry technical specialists, all validated by the Institute of Food Science and Technology.

[EXPLORE SALSA SERVICES](#)



SALSA Standards



Food & Drink Production



Brokers, Storage & Distribution



SALSA plus Beer

Also available with BFBi feed assurance certification for eligible members.



SALSA plus Cheese

Participating businesses must be members of the Specialist Cheesemakers Association.

Join Today

salsafood.co.uk

info@salsafood.co.uk

01295 477570 (UK)

+44 1295 477570 (INTERNATIONAL)



SALSA

Safe and Local Supplier Approval



Approval You Can Trust

90% of SALSA Members say SALSA Certification is **essential** to their business*

*Results taken from SALSA Customer Insight Survey, September 2025, based on 114 responses.

What is SALSA?

Affordable third party, food safety certification and support for small and micro businesses.

Written by food safety experts, the SALSA Standard meets legal requirements and the enhanced expectations of 'best practice' of professional food buyers.

To gain SALSA Approval, members must demonstrate to an auditor that they produce and supply safe food and are committed to continually meet the requirements of the SALSA Standard.

What our members say:

95% agree SALSA Certification improves their **food safety management system***

92% agree SALSA Approval helps meet **customer requirements***

80% agree SALSA strengthens **supply chain assurance***

"SALSA gave us a clear, practical roadmap, not just a certificate. The guidance and pragmatic audits tightened our traceability and allergen controls, improved workflow, and gave buyers confidence. It's raised our standards and our team's confidence - every day."

Breeosh - The Scandinavian Bakery



A Clear Route to SALSA Approval

SALSA Approval Process

SALSA
Safe and Local Supplier Approval



"Straightforward, clear standard, suitable for small businesses."

Oakland Park

SALSA Membership Benefits

Becoming a SALSA Member gives you access to these exclusive member benefits:

✓ Audit-ready tools & resources

Develop and align your food safety management system to the SALSA Standard.

✓ Expert mentoring support

Fast-track your audit readiness with our exclusive SALSA-approved mentors.

✓ Discounted training courses

Enhance your team's skills and knowledge at a reduced rate.

✓ Increased visibility to buyers

Showcase your company to regional, national, and international buyers through the SALSA Directory, opening new business opportunities.

"Being part of the SALSA certification has been an extremely helpful and positive experience for our small chocolate factory. The standards and tools are clear and easy to understand, which has really helped us improve our systems. The audit itself felt supportive and constructive - focused on helping us grow rather than just finding gaps. It truly feels like SALSA is on our side in this journey"

Mood Foods

