

RETAIL READY CHECKLIST

This checklist offers you a good starting point for checking whether you are ready to supply Booth's. It is by no means exhaustive and only relates to the mainly technical aspects of what you need to do. Above all your product must be excellent quality and deliver something to customers that your competitors cannot.

Are you retail ready?	Yes / No
Product and packaging	
Ingredient analysis	
Nutritional information	
Shelf-life testing	
Barcode (for more information see https://www.gs1uk.org)	
Attractive packaging and labelling appropriate for a retail environment	
Technical	
HACCP systems in place	
Local Authority, Environmental Health inspection (Food Safety Act)	
Any other quality assurance (Salsa, BRC)	
FIR compliant (Food Information Regulations) (for more information see https://www.food.gov.uk/sites/default/files/fir-guidance2014.pdf)	
Production and distribution	
Ability to scale your production to supply 26 stores	
Ability to deliver to the Booth's central distribution centre, Preston	
Ability to deliver product on pallets	
Ordering	
Orders sent using EDI (Electronic Data Interchange)	
Sales	
A cost price that will enable a realistic retail price	
Prepared to support the product with tastings	
Prepared to support the product with promotions	