

26 Feb 2020 / Rafiq Umar






Final Master Inspection Checksheet

Complete

Inspection score	Failed items	Created actions
100%	0	8
Company Name TW Garner Food Company		
Company Type	Manufacturing Facility	
Conducted on 📅 26th Feb, 2020 ⌚ 5:37 PM UTC		
Auditor's Names Rafiq Umar		
Location 4045 Indiana Ave, Winston-Salem, NC 27105, USA (36.144020399999995, -80.25299729999999)		

Actions

8 Actions

<p>Rafiq Umar created a Low priority action</p> <p>ToDo  4th Mar, 2020 6:00 PM UTC</p> <p>Obtain Water Report</p>
<p>Who supplies water to this facility?</p> <p>Halal Deposition</p>
<p>Rafiq Umar created a Low priority action</p> <p>ToDo  4th Mar, 2020 6:00 PM UTC</p> <p>Obtain Pest Control Report</p>
<p>Does the facility have a pest control program?</p> <p>Halal Deposition</p>
<p>Rafiq Umar created a Low priority action</p> <p>ToDo  4th Mar, 2020 6:00 PM UTC</p> <p>Obtain Testing Report</p>
<p>Provide the testing measure performed on Halal products at this facility:</p> <p>Halal Deposition</p>
<p>Rafiq Umar created a Low priority action</p> <p>ToDo  4th Mar, 2020 6:00 PM UTC</p> <p>Obtain SSOP</p>
<p>Does facility institute an SSOP? (Standard Sanitation Operating Procedure)</p> <p>Halal Deposition</p>
<p>Rafiq Umar created a Low priority action</p> <p>ToDo  4th Mar, 2020 6:00 PM UTC</p> <p>Obtain SSOP</p>
<p>Does facility institute an SSOP? (Standard Sanitation Operating Procedure)</p> <p>Halal Deposition</p>

Rafiq Umar created a Low priority action

ToDo 📅 4th Mar, 2020 6:00 PM UTC

Obtain SSOP

Does facility institute an SSOP? (Standard Sanitation Operating Procedure)

Halal Deposition

Rafiq Umar created a Low priority action

ToDo 📅 4th Mar, 2020 6:00 PM UTC

Obtain SSOP

Does facility institute an SSOP? (Standard Sanitation Operating Procedure)

Halal Deposition

Rafiq Umar created a Low priority action

ToDo 📅 4th Mar, 2020 6:00 PM UTC

FLeischmann's Vinegar Company Inc Needs to provide a better statement that includes information alcohol

Suppliers Halal Disclosure Statements or Halal Certificates

Documents Received

General

Area of Site (sq. ft.) 80000	
Number of Employees 90	
Number of Working Shifts 2	
Operating Hours 1st Shift 7am - 5pm 2nd shift 5pm - 3am	
Days of Operation Week	M-F
– Notes Monday - Thursday is Normal Business hours, Fridays sometimes for shipping an order.	

Fitness

100%

Facility Produces Food Grade Products?	Yes
Client is HACCP Certified?	No
Facility has FDA Inspector?	Yes
Facility Produces Meat & Poultry Products?	No
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.) SQF, Gluten Free, Kosher Certified	
Client is SQF Certified?	Yes
<p>– Notes</p> <p>See Item 6 for all certificates</p>	
Inspection site keeps records of pre-operational inspection reports?	Yes
<p>– Notes</p> <p>Solar Chain - Warehouse Management System</p>	
Facility has a system of tracking, tracing, and recall of products?	Yes
<p>– Notes</p> <p>See Item 3 - Recall</p> <p>See Item 4 - Tracking + Tracing</p> <p>Solar Chain also manages Recall</p>	

Halal Deposition

7 Actions 100%

Any animal bi-products or derivatives processed at this facility?	No
List all of the halal finished products that are being certified (Individual items with different SKU's and ID Numbers) Texas Pete Hot Sauce Original - See Item 1	
List all of the ingredients used in all of the listed halal products on-site. Each ingredient must include the supplier, and if a supporting halal certificate, or a halal disclosure statement is accompanying. Use the following Format: [SUPPLIER(s)] - [RAW MATERIAL(s)] - [CERTIFICATE/STATEMENT/NA]: Peppers, Xanthan Gum, Sodium Benzoate, Vinegar, Salt - See Item 1	
Check all of the fillers/additives added or injected into any halal products:	None
Does facility handle non-halal products and halal products using the same tools and machines?	No
<p>– Notes</p> <p>Dedicated Line</p>	
Does facility institute an SSOP? (Standard Sanitation Operating Procedure)	Yes
<p>– Notes</p> <p>See Item 2</p> <p>– Actions</p> <p>To Do Obtain SSOP</p> <hr/> <p>To Do Obtain SSOP</p> <hr/> <p>To Do Obtain SSOP</p> <hr/> <p>To Do Obtain SSOP</p>	
What is the cleaning frequency of the machinery that comes into contact with the Halal product? Cleansed with water once a week, and chemically cleaned once a month	
Does the facility utilize ATP swab testing?	Yes
<p>– Notes</p> <p>Not for protein biproducts, but to check other sanitation levels. Used after cleaning is completed.</p>	
What is the acceptable passing range? 8	
Detail the rectifying proceure if a swab test fails: Reclean	
Does the facility have a Halal Integrity Protection program?	No

Does the facility have a pest control program?	Yes
<p>– Actions</p> <hr/> <p>To Do Obtain Pest Control Report</p>	
Is water used in any of the products that are in consideration for certification?	Yes
Who supplies water to this facility?	Municipal
<p>– Actions</p> <hr/> <p>To Do Obtain Water Report</p>	
Does the water source filtration use bone char as a filtration membrane?	No
<p>Provide the testing measure performed on Halal products at this facility:</p> <p>Salt, PH, Viscosity, Solids Item 5 - Merieux Nutri Sciences - Silliker, Inc</p>	
<p>– Actions</p> <hr/> <p>To Do Obtain Testing Report</p>	

Walk-Through

Unanswered

Location

Location 1

Location Title

Receiving

Location Image

– Photos



Photo 1

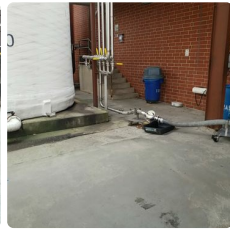


Photo 2



Photo 3

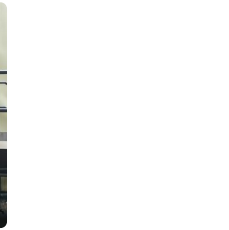


Photo 4

Location 2

Location Title

Storage

Location Image


– Photos

Photo 5






Location 3

Location Title

Raw materials warehouse

Location Image				
- Photos				
				
Photo 6	Photo 7	Photo 8	Photo 9	Photo 10

Location 4

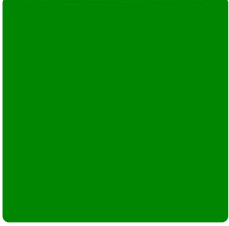
Location Title				
Production				
Location Image				
- Photos				
				
Photo 11	Photo 12	Photo 13	Photo 14	Photo 15
				
Photo 16	Photo 17	Photo 18	Photo 19	Photo 20
				
Photo 21	Photo 22	Photo 23	Photo 24	Photo 25

Location 5

Location Title
Packing

Location Image
– Photos
Photo 26

Location 6

Location Title Finished Product				
Location Image				
– Photos				
Photo 27	Photo 28	Photo 29	Photo 30	 Photo 31
Photo 32	Photo 33	Photo 34	Photo 35	Photo 36
Photo 37	Photo 38			

Location 7

Location Title Paletizer

Location Image

– Photos

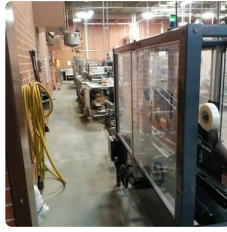


Photo 39

Photo 40

Photo 41

Final Check-Out

100%

Were packages and boxes clearly labeled with production and expiration dates?	Yes
Were safety/cooking instructions printed on finished labels?	N/A
Were any raw materials/ingredients marked with a halal certification seal?	Yes
– Notes Ifanca Certified	
Were any finished products marked with a halal certification seal?	No
Were halal products clearly segregated in freezer, storage, and warehouse locations?	N/A
Does facility store any product in a third party, off-site location?	Yes
– Notes Warehouse Location is offsite	
What is the company name? Same	
Location: North Gate Facility	
Has this facility ever produced halal certified products prior to this inspection?	No
Does this facility claim to produce halal products that are not certified?	No
Does this facility have any Muslim person on staff?	Yes
Name: Bashir Tifour	
Expected sales quantity of halal products per month: Unanswered	
Halal products are being sold:	Domestically
– Notes Kraft Heinz Portion Packing Industries Duke Golden SA Foods	
Management was cooperative and understanding of Islamic dietary requirements	Good

How to assess risk: HIGH RISK = Facility processes both halal and haram products using the same tools, machinery, or utensils. MEDIUM RISK = Facility processes both halal and haram products using segregated tools, machinery, or utensils. LOW RISK = Facility does not process any haram products on or inside of the premises.

Assess the risk level of this facility:

Low Risk

Documents Received

1 Action

HIP Program	Will be emailed
Ingredients List	Yes
– Notes Item 1	
Suppliers List	N/A
Suppliers Certificates of Analysis	Yes
– Notes Item 8	
Suppliers Halal Disclosure Statements or Halal Certificates	+ Yes + Will be emailed
– Notes Item 8 – Actions	
To Do Fleischmann's Vinegar Company Inc Needs to provide a better statement that includes information alcohol	
Finished Product Spec Sheets/CoA's for products in consideration for certification	Yes
– Notes Item 1	
SSOP	Yes
– Notes Item 2	
Recall Plan	Yes
– Notes Item 3	
Water Report	Yes
– Notes Item 7	
Testing Documentations	Yes
– Notes Item 5	

Final Evaluation

Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:

Client was cooperative and properly understood the dietary requirements of halal consumers. Product for certification is only the bulk product, sold domestically. The facility does not utilize any haram raw materials, nor does it produce anything that is not permissible to consume. The Halal Integrity Protection program will be developed after this audit concludes, and will be emailed.

Suggested Certification Status

Certified

CERTIFIED: Select certified if the client appears to have everything in order. PENDING: Select pending if the client has some non-conformities. SUSPENDED: Select suspended if the certified client appears to have unintentionally breached the contract in some way shape or form. REVOKED: Select revoked if the certified client appears to have intentionally breached the contract in some way shape or form.

Signature

Inspectors Signature



Mansoor Rafiq Umar

26th Feb, 2020 7:57 PM UTC

Client Signature



Katerine Cardoso

26th Feb, 2020 7:58 PM UTC

Departure Date & Time

📅 26th Feb, 2020 ⌚ 8:01 PM UTC



Photo 1

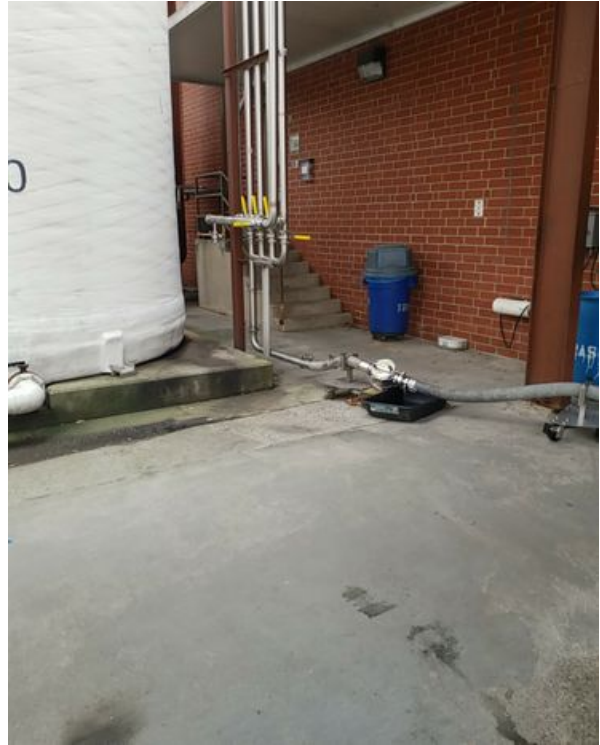


Photo 2



Photo 3

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Photo 5

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Photo 41