

Final Master Inspection Checklist

15 Jun 2020 / Rafiq Umar

Complete

Score	96.3%	Failed items	0	Actions	0
Company Name	P2 Science Inc				
Company Type	Manufacturing Facility				
Conducted on	15th Jun, 2020 1:05 PM EDT				
Auditor's Names	Rafiq Umar				
Location	162 Great Hill Rd, Naugatua, CT 06770				

General

Area of Site (sq. ft.)	11000
Number of Employees	6
Number of Working Shifts	1
Operating Hours	7am - 7pm
Days of Operation Week	M-F
No Friday Work	

Fitness

100%

Facility Produces Food Grade Products?

No

List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)

ISO 9001 2015, Kosher

Client is SQF Certified?

No

Inspection site keeps records of pre-operational inspection reports?

Yes

Facility has a system of tracking, tracing, and recall of products?

Yes

Halal Deposition

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)

Citropol 1A
Hydroxy Keytone
oxoisopulegol
Crude hydroxy melonal
Crude oxoisopulegol
Citropol 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]:

Has been submitted to review team

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?

Yes

What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)

Ozoneolysis
Distillation Apperatus

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

Yes

What is the cleaning frequency of the machinery that comes into contact with the Halal product?

Between Products

Does the facility utilize ATP swab testing?

No

Does the facility have a Halal Integrity Protection program?

No

Does the facility have a pest control program?

Yes

Is water used in any of the products that are in consideration for certification?

Yes

Who supplies water to this facility?

Municipal

Does the water source filtration use bone char as a filtration membrane?

No

Need to find out the answer to this question

Provide the testing measure performed on Halal products at this facility:

Purity (GC's, Testing for residual N-Butanol), PH, Viscosity, color, residual polymers

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Receiving

Location Image

H.A.R.M Location?

No

Location 2

100%

Location Title

Holding

Location Image

H.A.R.M Location?

No

Location 3

100%

Location Title

Intermediates

Location Image

H.A.R.M Location?

No

Location 4

100%

Location Title

Approved Raw Materials

Location Image

H.A.R.M Location?

No

opened just for sampling

Location 5

100%

Location Title

Manufacturing

Location Image

H.A.R.M Location?

No

Status of tanks and hoses are logged.

Closed system within manufacturing.

Location 6

100%

Location Title	Refinery
Location Image	
H.A.R.M Location?	No
Location 7	100%
Location Title	Quench Tank
Location Image	
H.A.R.M Location?	No
Location 8	100%
Location Title	Finished Tank
Location Image	
H.A.R.M Location?	No
Location 9	100%
Location Title	Drummed Off
Location Image	
H.A.R.M Location?	No
Location 10	100%
Location Title	Distillation Column
Location Image	
H.A.R.M Location?	No
Opened product has ventillation	
Location 11	100%
Location Title	Finished Goods
Location Image	
H.A.R.M Location?	No
Location 12	100%
Location Title	Delivery
Location Image	

H.A.R.M Location?

No

Final Check-Out

88.89%

Were packages and boxes clearly labeled with production and expiration dates?

Yes

Were safety/cooking instructions printed on finished labels?

Yes

Were any raw materials/ingredients marked with a halal certification seal?

No

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?

No

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:

TBD

Expected sales quantity of halal products per month:

Small amounts, as they are a startup

Halal products are being sold:

Internationally

Domestically

Toothpastes, channel

List all countries that the product is sold to:

Europe, China

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:

Medium Risk

Any identified H.A.R.M. Locations?

Yes

Documents Received

HIP Program	Will be emailed
Ingredients List	Yes
Suppliers List	Yes
Suppliers Certificates of Analysis	Yes
Suppliers Halal Disclosure Statements or Halal Certificates	Will be emailed
Finished Product Spec Sheets/CoA's for products in consideration for certification	Yes
SSOP	Yes
Recall Plan	Yes
Water Report	Yes
Carbon Filtration Data to be checked	
Testing Documentations	Yes
Send GC Details	
Pest Control	Yes

Final Evaluation

All H.A.R.M. locations identified?

Yes

Detail which locations failed and why:

Filling of open pales. No failures, as ventillation is already present for mitigation

Suggested Mitigation

Ventillation already present

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

Client was cooperative, and open to all questions pertaining to the facility. Client will be providing the following details:

1. Carbon documentation for water, and any other apperatuses that utilize a carbon filter.
2. Square Footage verification
3. HIP Documentation
4. Suppliers Disclosure Documents

All HARM locations currently have mitigation that protects against cross contamination. There is no need for additional mitigation at this site.

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 Umar

15th Jun, 2020 2:29 PM EDT

Client Signature



Bob Weber

15th Jun, 2020 2:30 PM EDT

Departure Date & Time

15th Jun, 2020 2:30 PM EDT