



Recertifying Audit

1 Nov 2022 / Abdullah Fredericks

Complete

Score	100%	Flagged items	0	Actions	0
-------	------	---------------	---	---------	---

Auditor's Names

Abdullah Fredericks

Introduce yourself

First, I would like to go over the format for today's audit:

There are 3 phases that I will be completing with you.

1. Opening Meeting

----a. Overview: Primary concerns for halal certification

----b. Discovery: Gather basic information about your facility, personnel, and daily business activities

----c. Fitness: Assess your facilities' standards for quality assurance

----d. Halal Deposition: Determine if the facilities are compliant with halal dietary restrictions

2. Walkthrough

----I am commissioned to record, or photolog at my discretion critical contact points throughout the facility. The walkthrough is performed by viewing the product from the point of entry into your facility, completely through to the point of exit.

Halal Area Risk Management (H.A.R.M.) locations will be identified within the facility. These areas are classed as nonconformities and are considered to have a potential for cross-contamination or have the potential to denigrate the integrity of the Halal product. In the event that a H.A.R.M location requires mitigation, I will make note of it as a non-conformity. Any non-conformances will require corrective action in order to pass.

I will also be observing the utilization of your machinery, apparatuses', tools, and other such items.

Storage and warehouse locations will also be observed for proper segregation methods. I will determine whether or not halal products are easily identifiable, and reporting if mislabeling, or mix-ups are possible. Computer monitoring systems will also be taken into account.

Raw materials, packaging, and finished products will be observed throughout the tour.

Sanitation processes or methods may also be requested for observation if deemed necessary.

I will also assess the level of integrity of your personnel and your halal system if present. Honesty and transparency will be key factors in my report.

3. Closing Meeting

----During the closing meeting, I will summarize and record my observations during the walkthrough.

I will record the risk assessment, which is based upon the following metrics:

HIGH RISK = Facility processes both halal and haram products using indifferent 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.

Finally, I will provide a final assessment, communicate all non-conformities, and provide a suggested certification status. I will request signatories, and will submit my report to the certification committee.

Are there any questions before we begin?

Conducted on

01.11.2022 11:09 SAST

Company Name

The Green Boy Group

Company Type

Distribution Center

Supplier

Location

719 Los Angeles Street 181 Los Angeles CA. 18014

General

What is the size of the facility in square feet? 4000

Number of Employees 10

Number of Working Shifts 1

Operating Hours 09H00-17H00

Days of Operation Week M-F

Fitness

General

Facility Produces Food Grade Products?	Yes
Facility is HACCP certified?	Yes
Do FDA inspectors visit this facility?	Yes
Within the year	
Facility produces Meat and/or Poultry products?	No
During production, is it possible for particulates to become airborne?	No
List any other relevant certifications that the client currently holds, such as, ISO, GCC, BRC, etc.	Kosher, non-GMO

Changes & Alterations

Has your Halal Enforcement Director/Team changed?	No
Has your facility changed in size since our last audit?	No
Has your product facility rebranded or relocated?	No

Halal Deposition

Changes & Alterations

Have you added or removed halal products from your production profile since our last audit?

No

Have your raw material manufacturers changed?

No

Have you altered or modified your halal product formulation in any way?

No

Have you altered or modified your halal production process in any way?

No

Have you submitted all of your raw material manufacturer's expired certificates

Will be emailed

Check all of the fillers/additives added or injected into any halal products:

None

Do you produce any of the following product types?

NS - Non-Specific

Please detail the product type

Pea protein, Fava bean protein,
Mung Bean protein, Chick pea
protein

Do you manage any products that contain alcohol in your facility?

No

Have any animal bi-products or derivatives been processed at this facility since our last visit?

No

Regionally, Halal products are being sold:

Internationally

List all countries that the product is sold to:

USA, United Kingdom, Canada, Netherlands, Switzerland

Notes pre-walkthrough

During your walkthrough, be sure to sample at least 3 ingredients and 3 finished products to confirm that they match the product specs as listed in the pre-audit form. Confirm that seals are applied, and that other information is accurate. Confirm log sheets are being properly filled out.

Please describe what we should expect to see during our walkthrough today. Be sure to explain the process step by step from the products perspective. (meaning, from point a to point z)

Walkthrough

Location

Location 1

Location Title

n/a

Location Image

H.A.R.M. Location?

No

Final Check-Out

100%

Does facility store any product in a third party, or off-site location?

No

Does this facility claim to produce halal products that are not certified?

No

Expected sales quantity of halal products per month:

167000 - 250000 USD

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

Management was cooperative and understanding of Islamic dietary requirements

Good

Signature

Inspectors Signature

Abdullah Fredericks
01.11.2022 17:34 SAST

Client Signature

X _____

Marisol Padilla
01.11.2022 17:34 SAST

Departure Date & Time

01.11.2022 11:30 SAST

Sign out with the client at this point, and complete the rest of the audit questions on your own

Final Evaluation

100%

Were you able to confirm proof of purchase for the sampled RM's?

N/A

Any H.A.R.M. locations identified that require mitigation?

N/A

Were all of the sample finished products marked with a halal certification seal?

Yes

Were packages of the sampled products labeled with the clear and correct name?

Yes

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

N/A

Were halal products clearly segregated in freezer, storage, and warehouse locations?

N/A

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

Quality manager was helpful in sharing all information needed in the absence of an on site audit. Client to send expired manufacturers certificates via email.

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.

Enter ClientID from your Auditor Printout

1