

New Client Audit

7 Nov 2022 / Abdullah Fredericks

Complete

Score	100%	Flagged items	0	Actions	0
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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

07.11.2022 13:06 SAST

Company Name

Ready 2 Xecute

Company Type

Distribution Center

Location

10475 Crosspoint Boulevard
Indianapolis IN. Suite 250

General

Area of Site (sq. ft.) 11500

11500 Gallons

Number of Employees 100

Number of Working Shifts 2

Operating Hours 08H00-17H00 and 17H00-00H0

Days of Operation Week

M-F

Sat

Sun

Fitness

Facility Produces Food Grade Products?

N/A

During production, is it possible for particulates to become airborne? (such as flours, powders, or other)

N/A

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

Kosher

Halal Deposition

Any animal bi-products or derivatives processed at this facility?

N/A

Please select all product types

DY - Dairy

Chocolate and Cocoa Butter

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

None

Does facility handle haram products (contaminants) and halal products using the same tools and machines?

No

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?

Before loading products, a halal or kosher wash is done with water at 200 degree Celsius.

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

0

Washers do the swab testing

Detail the rectifying proceure if a swab test fails:

Tanker is rewashed and reswabbed

Does the facility have a pest control program?

Yes

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

N/A

Pre-Walkthrough Notes

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)

Product is pumped through the lid on the top, the lid is closed and sealed. Tanker is washed with 200 degree hot water for 45 minutes. This includes the hoses.

Walkthrough

Location

Location 1

Location Title

Tank

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Final Check-Out	100%
Does facility store any product in a third party, off-site location, before the product is sold?	N/A
Has this facility ever produced halal certified products prior to this inspection?	N/A
Does this facility claim to produce halal products that are not certified?	N/A
Expected sales quantity of halal products per month:	0
Only transportation of the product	
Regionally, Halal products are being sold:	Domestically
Management was cooperative and understanding of Islamic dietary requirements	Good
<p>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.</p>	
Assess the risk level of this facility:	Low Risk

Signature

Inspectors Signature

Abdullah Fredericks
07.11.2022 20:28 SAST

Client Signature

Calvin Whitaker
07.11.2022 20:28 SAST

Departure Date & Time

07.11.2022 13:28 SAST

Inform the client that the audit has concluded. After closing the meeting, proceed to the final auditors evaluation.

Final Auditors Evaluation	100%
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Were packages and boxes clearly labeled with production and expiration dates?	N/A
Were safety/cooking instructions printed on finished labels?	N/A
Were any raw materials/ingredients marked with a halal certification seal?	N/A
Were any finished products marked with a halal certification seal?	N/A
Were halal products clearly segregated in freezer, storage, and warehouse locations?	N/A
Any H.A.R.M. locations identified that require mitigation?	N/A

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

The client had 2 tankers that are thoroughly washed after use according to Kosher and Halal standards. Tanker nozzles are kept clean and also washed after use. The lid where the product enters, has seals on them to prevent pests and foreign material from entering.

Suggested Certification Status	Certified
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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 Client ID from Auditor Printout	1
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