

بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



HALAL WATCH
WORLD

THE GLOBAL STANDARD IN هالال CERTIFICATION

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Updated Wednesday, May 22, 2019

Master Inspection Check Sheet

Time In: _____ Time Out: _____

Company Name: Maple Mountain Co-packer Inspector Name: Mansoor Jinn
 Name of Facility: _____ Manager: 1:59 pm
 Site Address: 3596 Mountain Vista Pkwy #3 Date: 6/21/19

GENERAL

1. Area of Site (sq ft.): 60,000

2. Number of Employees: 75

3. Number of working shifts: 1

4. Operating Hours: 6am - 5pm

(M-F): _____ (Sat): _____ (Sun): _____

Monday - Thursday

LEGEND:



FITNESS

5. Client is HACCP Certified: Yes No

6. Client is SQF Certified: Yes No

List any other Relevant Certifications or Accreditations (ISO, GCC, BRC, etc.)

Organic (OTCO)

OU (Kosher)

Working on BSCG Control of Substances

GMP - Good Manufacturing Practices

*working on temping
lang certification*

7. USDA Inspector Details: Full Time Part Time N/A

8. FDA Inspector Details: Full Time Part Time N/A - Unannounced

Records of preparation reports: Yes No See 11

10. Facility has a system of tracking, tracing, and recall of products: Yes No N/A

HALAL DEPOSITION

11. Types of Animals Processed at this facility: (Check All That Apply)

- Chicken Halal Chicken Beef Halal Beef Lamb Halal Lamb
- Goat Halal Goat Fish Pork Other (State if Halal or not): None

12. All Ingredients Used with Halal Products On-Site

See Item 12

Ingredient:

- A. RO water
- B. Xylitol 3000 mesh
- C. _____
- D. _____
- E. _____
- F. _____
- G. _____
- H. _____
- I. _____
- J. _____

Suppliers:

- a. _____
- b. _____
- c. _____
- d. _____
- e. _____
- f. _____
- g. _____
- h. _____
- i. _____
- j. _____

Accompanying Documentation

- a. Certificate Statement N/A
- b. Certificate Statement N/A
- c. Certificate Statement N/A
- d. Certificate Statement N/A
- e. Certificate Statement N/A
- f. Certificate Statement N/A
- g. Certificate Statement N/A
- h. Certificate Statement N/A
- i. Certificate Statement N/A
- j. Certificate Statement N/A

Suppliers' products accompanied by Halal Certificate? Yes No N/A

14. How are products separated in shipping? No, but the products are completely palletized and kept track of via the system

15. Does facility handle non-Halal products and Halal products using the same tools and machines?

Yes No N/A

16. If Yes to the former, what machines and tools are used to process these products? (Attach an SSOP)

Cleaning Procedure	Equipment/Tool	Frequency
	Pump Cycling machine Fill machine	

17. Does Facility utilize ATP Swab testing? Yes No N/A

18. If yes to the former question, what is the acceptable passing range?

Below 10 for stainless steel below 50/60 for plastic tables

19. What is the rectifying procedure if a swab test fails?

Recleaning required

conveyor belts 80/90

20. Does facility have a Halal Integrity Program? Yes No N/A

working on this

21. All Halal Finished Products: (*Certificate Of Analysis Required)

See Item 12

- a. _____
- b. _____
- c. _____
- d. _____
- e. _____
- f. _____
- g. _____
- h. _____
- i. _____
- j. _____
- k. _____
- l. _____
- m. _____
- n. _____
- o. _____
- p. _____
- q. _____
- r. _____
- s. _____
- t. _____
- u. _____
- v. _____
- w. _____
- x. _____
- y. _____
- z. _____

22. ~~Filters~~ Additives added or injected into Halal products (Check all that apply):

<input checked="" type="checkbox"/> Alcohol	<input checked="" type="checkbox"/> Colorings	<input type="checkbox"/> Other (List all): _____ _____ _____ _____ _____
<input type="checkbox"/> Pork Product	<input type="checkbox"/> MSGs	
<input type="checkbox"/> Blood Element	<input type="checkbox"/> Dairy Products	
<input type="checkbox"/> Other Animal Products	<input type="checkbox"/> Nuts	
<input checked="" type="checkbox"/> Meat Slurry	<input type="checkbox"/> Eggs	
<input type="checkbox"/> Enzymes	<input type="checkbox"/> Fish	
<input type="checkbox"/> Emulsifiers	<input type="checkbox"/> Shellfish	
<input type="checkbox"/> Clarifying Agents	<input type="checkbox"/> Nitrite/Nitrates	
<input type="checkbox"/> Shortening	<input type="checkbox"/> None	

*If any box is checked, please specify the name of the additive: _____

23. Provide the testing measures performed on Halal products at this facility:

(eg: Fat/Moisture/DNA Contamination/Microbial, Metals)

Salmonella

ATP

~~ATP~~

24. Water Supply: Who supplies water to this facility?

Municipal

25. Is the water supply filtered? *Check Water Records from the city Yes No N/A

26. Are the filters known to use bone material as a filtration membrane?

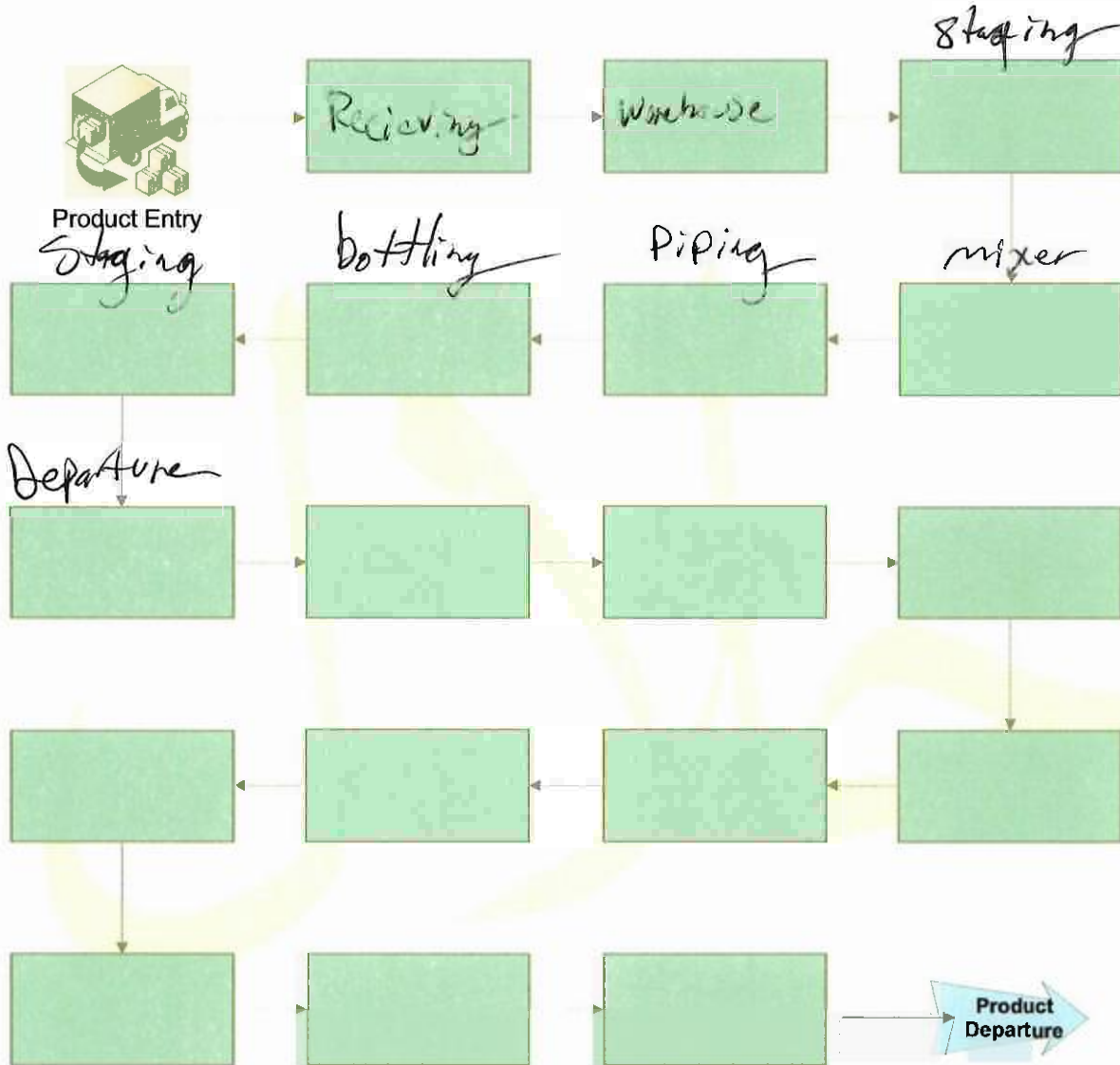
will be ened

27. Facility has a pest control prog ram? *Review the program if yes Yes No N/A

Care twice a month

28. WALK THROUGH:

Give a brief description of each location represented in the diagram below. Fill in as many boxes as necessary.



29. Finished Halal Product Label Features:

(Check all that apply)

- Organic Gluten free Hormone Free Antibiotic Free Extra Lean
- Natural Allergen Free GMO Fat Free Reduced Fat Lean
- Other (List): None

30. Packages and Boxes are clearly labeled with Production and Expiration Dates:

- Yes No N/A

31. Safety/Cooking Instructions Printed on Label:

- Yes No N/A

32. All Halal Products Marked with Halal Certified Logo:

- Yes No N/A

~~33. If Yes, Provide Unit Temperature:~~

~~34. If No, Provide Commercial Owner, and Location of Cooling/Freezing Unit:~~

35. Storage area has separate locations for Halal and Non-Halal Foods:

- Yes No N/A

36. All Documentation Received?

- Yes No N/A

37. Has this Facility Ever Produced Halal Products prior to this inspection?

- Yes No N/A

38. If Yes, they were Certified by:

39. If Yes, Products were Sold to:

40. Expected per poundage sales of Halal products (Total per month):

41. Halal Products are being sold to:

42. Management Was Cooperative and Understanding of Islamic Dietary Requirements:

- Yes No

43. Please provide a brief final evaluation of the client and inspection site:

FINAL EVALUATION:

Client produces personal care products and food products. Item E is for Vigor, which is not stated on the certificate.

Corrective actions: HIP Development + Water Carbon Documentation

DOCUMENTATION RECEIVED:

- 1 SAF Program Inspection: Rec Not N/A
2 HIP Program: Rec Not N/A
3 Ingredients List: Rec Not N/A
4 Suppliers Lists: Rec Not N/A
5 SSOP: Rec Not N/A
6 Recall Plan: Rec Not N/A
7 Water Carbon Documentation: Rec Not N/A
8 Suppliers Certificates of Analysis: Rec Not N/A
9 Supplier Halal Disclosure Statements/Certificates of Halal: Rec Not N/A
10 Finished Product Spec Sheet/COA: Rec Not N/A

SUGGESTED CERTIFICATION STATUS:

- Certified Pending Suspended Revoked

Certified (C)

A client is considered to be (C) if an inspector has completed an inspection, and the client has been issued a halal certificate in the mail. Also, if an inspector is on a non-first visit, then signs and date stamps the certificate sheet onsite.

Pending Certification (P)

A client is considered to be (PC) if they are newly signed, and have not yet had an inspection, or if a first inspection deems a client as non-compliant.

Suspended Certification (S)

A client is considered to be (SC) if they have been prior certified, but were found to be in a state of non-compliance through inspection by Halal Watch World, or other means.

Revoked (R)

A client is considered to be (R) if they have been prior certified, but were found to be in a state of non-compliance for more than 30 days.

This inspection has been performed to a satisfactory standard

Inspectors Signature: [Signature] Date: 6/21/19

Client Signature: [Signature] Date: 6/21/19

