

Explain the means by which continuity is maintained within the halal product facility, such as the use of demarcation markers, colors, signage, designated locations, and/or computer systems utilized in your traceability plan.

- Our facility is split up into two separate production areas. The halal side of our building.
 - Clearly marked Halal Symbols and boxes. (Color-Coded)
 - Certifications and documents stated the product is Halal.
- Programs used:
 - Alpha Data to capture inventory and slotting: (Warehouse Management)
 - This allows our team to properly store and record where Halal Product is going,
 - Progressive Scaling Systems: (Production System)
 - This program allows us to scale, LOT code, barcode, and trace everything from start to finish.
 - We print a report from this system to give to USDA to show how many pounds we produced that day of each product.
 - Each system allows us to track real-time data to ensure proper handling of all our products efficiently.

b) Preventative measures aiding against mislabeling, or mix-up of halal products.

- The systems in place are barcode specific. All products we received get scanned in and out. We have Q&A monitoring this entire process. (See Attached documents)
- Our system will tell our team where to put Halal Products and Non-Halal products.
 - We double check this physically as well with documents that are attached.

c) Logging/documenting incoming and outgoing HP's. Logs should include product identifiers, supplier/raw material manufacturer, date received, unit amount, production date, and lot number.

- See Attached documents: It shows all the following information in a chart that we fill out every time we receive product and where it goes in the warehouse.