

# Final Master Inspection Checklist

31 Mar 2021 / Rafiq Umar

Complete

Score	100%	Failed items	1	Actions	1
Company Name	Northstar Chemical				
Company Type	Manufacturing Facility				
Conducted on	31st Mar, 2021 1:00 PM EDT				
Auditor's Names	Rafiq Umar				
Location	14200 South West Tualatin-Sherwood rd, Sherwood, OR 97140				

## Failed Items & Actions

1 failed, 1 action

### Failed items

1 failed, 0 actions

#### Final Auditors Evaluation

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

No

### Other actions

1 action

Walkthrough / Location / Location 3

Location Title

Loading Dock

To do | Priority Low | Due 7th Apr, 2021 1:39 PM EDT | Created by Rafiq Umar

Need SSOP information for commonly used tankers

Please provide sanitation procedures for those tankers which are used for different chemicals

## General

<b>Area of Site (sq. ft.)</b>	<b>1</b>
1 Acre, +Storage- 4000	
<b>Number of Employees</b>	<b>30</b>
<b>Number of Working Shifts</b>	<b>1</b>
<b>Operating Hours</b>	6am-6pm
<b>Days of Operation Week</b>	M-F

## Fitness

100%

Facility Produces Food Grade Products?

No

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

NSF Certification, and Kosher for some products

# Halal Deposition

100%

Any animal bi-products or derivatives processed at this facility?	No
Please select all product types	CH - Chemicals
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?	Yes
What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products) Mixer	
Does the facility institute ATP swab testing for contaminants?	N/A
Is testing being performed on an annual basis for contaminants regarding the halal products?	N/A
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 Batches
Does the facility utilize ATP swab testing?	N/A
Does the facility have a Halal Integrity Protection program?	Yes
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

## Walkthrough

1 action, 100%

## Location

1 action, 100%

### Location 1

100%

Location Title

Warehousing

Location Image

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

No

### Location 2

100%

Location Title

Silo

Location Image

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

No

### Location 3

1 action, 100%

Location Title

Loading Dock

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Need SSOP information for commonly used tankers

Please provide sanitation procedures for those tankers which are used for different chemicals

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?

No

Has this facility ever produced halal certified products prior to this inspection?

Yes

Which company certified this product?

n.a

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

No

Does this facility have any Muslim person on staff?

N/A

Expected sales quantity of halal products per month:

\$3 Mil monthly

Regionally, Halal products are being sold:

Domestically

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:

Low Risk

## Documents Received

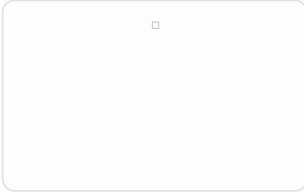
Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

HIP Program	Yes
Legal Business Documents	Yes
Raw Material Information	Yes
Traceability Documentation	Yes
Halal Disclosure Statements or Halal Certificates	Will be emailed
Finished Product Spec Sheets for products in consideration for certification	Yes
SSOP	Will be emailed
Recall Plan	Yes
Water Report	Yes
Testing Documentation (High Risk Facilities Only)	N/A
Pest Control	Yes
Flowchart of Processing	Yes

# Signature

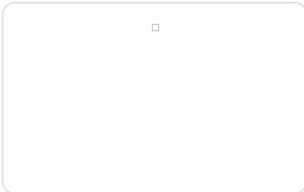
## Inspectors Signature



**Mansoor Umar**

31st Mar, 2021 1:55 PM EDT

## Client Signature



**Mike Steeprow**

31st Mar, 2021 1:55 PM EDT

## Departure Date & Time

31st Mar, 2021 1:55 PM EDT

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

# Final Auditors Evaluation

1 failed, 100%

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?

No

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

No

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

The client did a great job of showing us the entire facility and all of its functions. Only one area of concern was uncovered. The tankers which the products are filled in are commonly used. This means that we require a sanitation procedure to be submitted as well. The outstanding disclosure statements will be submitted as well. Other than this, the facility uses dedicated pipes, hoses, and storage tankers for their product. There are no animal biproducts or derivatives used within the facility. Washing is done with nutralized water. Safe in totality.

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.