

# Final Master Inspection Checklist

23 Aug 2021 / Rafiq Umar

Complete

Score	86.67%	Failed items	1	Actions	0
Conducted on	23 Aug 2021 15:06 EDT				
Company Name	Jensen Meat Company Incorporated				
Company Type	Manufacturing Facility				
Location	2550 Britannia blvd, San Diego, CA 92154				
Auditor's Names	Rafiq Umar				

**Failed Items**

1 failed

**Final Auditors Evaluation**

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

No

This will pass, as there is currently a computerized traceability system in place.

**General**

General

Area of Site (sq. ft.)	80000
Number of Employees	350
Number of Working Shifts	3
Operating Hours	24/7
Days of Operation Week	M-F
	Sat
	Sun

Fitness		100%
Facility Produces Food Grade Products?	Yes	
Client is HACCP Certified?	Yes	
Do FDA Inspectors visit this facility?	No	
Facility Produces Meat & Poultry Products?	Yes	
Client is SQF Certified?	Yes	
Facility has USDA Inspector?	Yes	
USDA Inspector part time, but visit daily		
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	Organic, Certified Humane	
May for humane and October upcoming for organic, SQF upcoming as well.		

<b>Halal Deposition</b>	100%
<b>Any animal bi-products or derivatives processed at this facility?</b>	Yes
<b>Select all speciation that are processed in this facility:</b>	Beef Halal Beef
Client does have the ability to process other species, but currently is not doing so.	
<b>Please select all product types</b>	RM - Raw Meat
Bulk Ground Beef and Patties	
<b>Check all of the fillers/additives added or injected into any halal products:</b>	None
<b>Does facility handle haram products (contaminants) and halal products using the same tools and machines?</b>	Yes
<b>What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)</b>	
Microwave -> Belts -> Hopper -> Belt -> Grinder -> Belt -> Final Grinder -> Formax Machine -> Mechanical Freezing -> Packaging -> Freezer	
<b>Does the facility institute ATP swab testing for contaminants?</b>	Yes
Halal products will only be processed after pre-op, first thing.	
<b>Is testing being performed on an annual basis for contaminants regarding the halal products?</b>	N/A
<b>Does facility institute an SSOP? (Sanitation Standard Operating Procedure)</b>	Yes
<b>What is the cleaning frequency of the machinery that comes into contact with the Halal product?</b>	Daily
<b>Does the facility utilize ATP swab testing?</b>	N/A
<b>Does the facility have a pest control program?</b>	Yes
<b>Is water used in any of the products that are in consideration for certification?</b>	No

Walkthrough	100%
<b>Location</b>	
Location 1	100%
Location Title	Freezer
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 2	100%
Location Title	Staged
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 3	
Location Title	Microwave
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	ATP Swab Testing
Location 4	
Location Title	Grinder
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	ATP Swab Testing
Location 5	
Location Title	Tote

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	ATP Swab Testing

Location 6

Location Title Formax Machine

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	ATP Swab Testing

Location 7

Location Title Freezing Tunnel

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	Alcohol Testing

Location 8

Location Title Packaging

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
Are cross contamination prevention measures currently in place?	Yes
What mitigating measures are currently Present?	ATP Swab Testing

Location 9

100%

Location Title Freezer

Location Image

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

No

Location 10

100%

Location Title

Docking

Location Image

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

No

<b>Final Check-Out</b>	71.43%
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?	No
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:	58333
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:	High Risk

## Documents Received

Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

**Legal Business Documents**

Yes

**Raw Material Information**

Yes

**Traceability Documentation**

Yes

Inventory is controlled by a computerized system. The racking is identified and tagged electronically via barcodes. The product is scanned to ensure that it is identified correctly.

**Halal Disclosure Statements or Halal Certificates**

Yes

**Finished Product Spec Sheets for products in consideration for certification**

Yes

**SSOP**

Yes

**Recall Plan**

Yes

**Water Report**

Yes

**Testing Documentation (High Risk Facilities Only)**

Yes

**Pest Control**

Yes

**Flowchart of Processing**

Yes

**Signature**

Signature

**Inspectors Signature**



**Mansoor Umar**

23 Aug 2021 16:10 EDT

**Client Signature**



**Richard Atkinson**

23 Aug 2021 16:10 EDT

**Departure Date & Time**

23 Aug 2021 16:30 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?**

N/A

**Were safety/cooking instructions printed on finished labels?**

N/A

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

Yes

**Were any finished products marked with a halal certification seal?**

N/A

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

No

This will pass, as there is currently a computerized traceability system in place.

**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:**

Client showed us the full facility that is producing halal ground beef. The facility is already setup with ATP swab testing, and does not require additional mitigating measures. The client will inform us if/when they produce other speciation's within the facility, such as chicken, or pork, as well as if they intend to sell internationally.

**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.