

Final Master Inspection Checklist

28 Apr 2020 / Rafiq Umar

Complete

Score	94.74%	Failed items	0	Actions	0
Company Name					SSS Vinegar
Company Type					Manufacturing Facility
Conducted on					28th Apr, 2020 11:22 AM EDT
Auditor's Names					Rafiq Umar
Location					168 21 East FN 1097 RD, Texas

General

100%

Area of Site (sq. ft.) 7500

Number of Employees 9

Number of Working Shifts 2

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

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

No

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

Non-GMO SCS Global, Kosher
Certification

Client is SQF Certified?

No

In progress

Inspection site keeps records of pre-operational inspection reports?

Yes

Facility has a system of tracking, tracing, and recall of products?

Yes

Halal Deposition

100%

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

No

List all of the halal finished products that are being certified (Individual items with different SKU's and ID Numbers)

Vinegar of different strengths - According to acidity level

List all of the ingredients used in all of the listed halal products on-site. Each ingredient must include the supplier, and if a supporting halal certificate, or a halal disclosure statement is accompanying. Use the following Format: [SUPPLIER(s)] - [RAW MATERIAL(s)] - [CERTIFICATE/STATEMENT/NA]:

Nutriset Complete - Powdered form of mason dextros corn

Ethynol Alcohol - Raizen

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

None

Does facility handle non-halal products and halal products using the same tools and machines?

No

Does facility institute an SSOP? (Sanitation Standard Operating Procedure)

Yes

Filtration system that has membranes - Closed Loop System. Access Points are where the alcohol comes in, and the nutrients being added into the product.

What is the cleaning frequency of the machinery that comes into contact with the Halal product?

Once a week cleaning

Does the facility utilize ATP swab testing?

No

Does the facility have a Halal Integrity Protection program?

No

Does the facility have a pest control program?

No

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

Yes

Who supplies water to this facility?

In-House Filtration

Does the water source filtration use bone char as a filtration membrane?

No

Provide the testing measure performed on Halal products at this facility:

Edge Analytical

Walk-Through

Location

Location 1

Location Title

Delivery

Location Image



Photo 1

Location 2

Location Title

Piped In

Location Image



Photo 2

Location 3

Location Title

Mixing

Location Image



Photo 3

Location 4

Location Title

Fermentation

Location Image



Photo 4

Location 5

Location Title

Discharge

Location Image



Photo 5

Location 6

Location Title

Filter

Location Image



Photo 6

Location 7

Location Title

Piped Out

Location Image

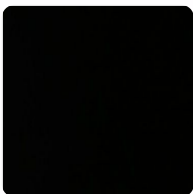


Photo 7

Location 8

Location Title

Silo

Location Image



Photo 8

Location 9

Location Title

Departure

Location Image



Photo 9

Final Check-Out

90%

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?	No
Were any finished products marked with a halal certification seal?	No
Were halal products clearly segregated in freezer, storage, and warehouse locations?	N/A
Does facility store any product in a third party, off-site location?	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?	No
Expected sales quantity of halal products per month:	5600 - 100,000 per month - Targeting 2mil per year
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:	Medium Risk

Documents Received

HIP Program	Will be emailed
Ingredients List	Will be emailed
Suppliers List	Will be emailed
Suppliers Certificates of Analysis	Will be emailed
Suppliers Halal Disclosure Statements or Halal Certificates	Will be emailed
Finished Product Spec Sheets/CoA's for products in consideration for certification	Will be emailed
SSOP	Will be emailed
Recall Plan	Will be emailed
Water Report	Will be emailed
Testing Documentations	Will be emailed
Pest Control	Will be emailed

Final Evaluation

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

Client was unable to provide a live video feed due to internet connection problems, however, we received a video of the full facility. We were able to identify the full process, and did not find any obvious H.A.R.M locations to note at this time. The main concern for a facility that produces vinegar is the fermentation, and the alcohol content. We must be able to confirm via testing that the finished product does not contain any residual alcohol. We must also be able to confirm that the ethanol entering the facility is not sourced from any drinking alcohol companies. This will be confirmed during the document review.

Suggested Certification Status

Pending

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.

Signature

Inspectors Signature



Mansoor R. Umar
6th May, 2020 3:47 PM EDT

Client Signature



Erik Beaty
6th May, 2020 3:49 PM EDT

Departure Date & Time

6th May, 2020 3:49 PM EDT

Appendix



Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8



Photo 9