

Final Master Inspection Checklist

14 Jul 2020 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Company Name					Airchef
Company Type					Manufacturing Facility
Conducted on					14th Jul, 2020 2:57 PM EDT
Auditor's Names					Rafiq Umar
Location					1867 Otoole In, San Jose, CA 95131

General

100%

Area of Site (sq. ft.) 2500

Number of Employees 6

Number of Working Shifts 1

Operating Hours 10 - 6

Days of Operation Week

M-F

Sat

Sun

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

No

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

Yes

Facility has USDA Inspector?

No

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

County Helath, FDA

Client is SQF Certified?

No

Inspection site keeps records of pre-operational inspection reports?

Yes

Temperature Log and basic inspection

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?

Yes

Select all speciation that are processed in this facility:

Halal Chicken

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

Chicken Tikka Masala

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]:

Oil, Butter, Cardmom, Clover Ginger & Garlic Paste, Green Chili, Tomato Puree, Sauce, paste, tumeric, garamasallah, Powders, Shan Masallah, Onion Paste, Cream, Fennel Weed Powder

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

Colorings

Specify the name and producer of this selection:

Felbro - From Restaurant Depot

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

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

Twice Daily

Does the facility utilize ATP swab testing?

No

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?

N/A

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

Shelf Life Testing - Certified Laboratories of the midwest

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Receiving

Location Image

H.A.R.M Location?

No

Location 2

100%

Location Title

Freezer

Location Image

H.A.R.M Location?

No

Location 3

100%

Location Title

Preparation

Location Image

H.A.R.M Location?

No

Location 4

100%

Location Title

Cooking

Location Image

H.A.R.M Location?

No

Location 5

100%

Location Title

Cooling

Location Image

H.A.R.M Location?

No

Location 6

100%

Location Title

Packaging

Location Image

H.A.R.M Location?

No

Location 7

100%

Location Title

Shipped

Location Image

H.A.R.M Location?

No

Final Check-Out

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?

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?

Yes

Name:

Rafi

Expected sales quantity of halal products per month:

0

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

Any identified H.A.R.M. Locations?

No

Documents Received

HIP Program	Yes
Ingredients List	Yes
Suppliers List	Yes
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	Yes
Recall Plan	Yes
Water Report	Will be emailed
Testing Documentations	Will be emailed
Pest Control	Yes

Final Evaluation

All H.A.R.M. locations identified?

N/A

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

Client did a great job of explaining everything to us. We were able to establish proper sanitation of the products, equipment, and personnel. We were also able to establish integrity of the system, and integrity of Ashwini. The client will be submitting the missing documents noted in this audit.

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.

Signature


Inspectors Signature



Mansoor Umar

14th Jul, 2020 4:04 PM EDT

Client Signature



Ashwini Kumar

14th Jul, 2020 4:04 PM EDT

Departure Date & Time

14th Jul, 2020 3:56 PM EDT