

Final Master Inspection Checklist

3 Feb 2021 / Rafiq Umar

Complete

Score	85.71%	Failed items	0	Actions	0
Company Name	Intermountain Nutrition				
Company Type	Manufacturing Facility				
Conducted on	3rd Feb, 2021 11:33 AM EST				
Auditor's Names	Rafiq Umar				
Location	1851 West Utah Ave, Payson, UT 84651				

General

General

Area of Site (sq. ft.)	160000
Number of Employees	300
Number of Working Shifts	3
Operating Hours	24
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

Yes

Client is SQF Certified?

No

Facility has USDA Inspector?

N/A

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

NSF - National Sanitation
Foundation

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?

Yes

Select all speciation that are processed in this facility:

Other

Type all others:

Collagen, Geletin possibly for capsules

Please select your product type

RF- Refined Products

Cosmetic products and Food products being produced here

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)

Product not in production at this time

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?

Every Production Run in between products.

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?

N/A

Walkthrough	100%
Location	100%
Location 1	100%
Location Title	Receiving Bay
Location Image	
H.A.R.M Location?	No
Location 2	100%
Location Title	Testing
Location Image	
H.A.R.M Location?	No
Location 3	100%
Location Title	Pre-Blend Staging
Location Image	
H.A.R.M Location?	No
Location 4	100%
Location Title	Weighing
Location Image	
H.A.R.M Location?	Yes
Mitigation Needed?	No
What mitigating measures are currently Present?	Air Filtration
Also, the space is fully sanitized before any other ingredients are weighed	
Location 5	100%
Location Title	Production
Location Image	
H.A.R.M Location?	No
Location 6	

Location Title	Warehouse
Location Image	
H.A.R.M Location?	N/A

Final Check-Out

71.43%

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?

N/A

N/A

Expected sales quantity of halal products per month:

0

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:

High Risk

Documents Received

Documents Received

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

Signature


Inspectors Signature



Mansoor Umar

3rd Feb, 2021 1:03 PM EST

Client Signature



Alexander Duckworth

3rd Feb, 2021 1:04 PM EST

Departure Date & Time

3rd Feb, 2021 1:04 PM EST

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

Final Auditors Evaluation

Final Auditors Evaluation

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?

N/A

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

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

N/A

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

Intermountain displayed a strong level of competence during their audit. The facility is high risk, however, they are not producing any halal products at this point. The client is however primed to implement ATP testing measures for residual proteins, and will notify us before the halal product is prepared. All HARM locations currently do have mitigation present in the form of SSOP, air ventilation, or otherwise to prevent contamination.

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.