

Final Master Inspection Checklist

25 Aug 2020 / Rafiq Umar

Complete

Score	100%	Failed items	1	Actions	0
Company Name	Vineland Syrup Inc.				
Company Type	Manufacturing Facility				
Conducted on	25th Aug, 2020 3:09 PM EDT				
Auditor's Names	Rafiq Umar				
Location	723 South East Blvd, Vineland, NJ 08360				

Failed Items

1 failed

Final Check-Out

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

No

General

Area of Site (sq. ft.)	30000
Number of Employees	30
Number of Working Shifts	1
Operating Hours	8-5
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

No

Food Safety Modernization Act Inspected and approved

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

No

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

Kosher

Client is SQF Certified?

No

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)

Pourable Salad Dressing
Spoonable Salad Dressing
Hot Sauce
Barbeque
Hand Sanitizer

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]:

Acetic Acid Vinegar
Propylene Glycol
Medical Grade Peroxide
Water
Lemon Flavor

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?

Yes

What machines and tools are used to process these products? (Identify and list each tool/apparatus that is used for both products)

Kettle (Mixing)
Water Treatment
Filling Machine

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

Yes

safety of source water
clean surfaces
contamination
maintenance of hand washing
protection of adulteration
toxic chemical handling
employee health
pest control

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

Every Monday the kettle is sanitized,
Every day all equipment is sanitized.
Test.

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

1

Detail the rectifying procedure if a swab test fails:

Additional Rinsing and retest

Does the facility have a Halal Integrity Protection program?

No

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

further treated with reverse osmosis

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

No

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

Glucose Tolerance beverage

microbial

sensory evaluation

taste, smell, visual

sugar content

Walkthrough	100%
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Location	100%
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Location 1	100%
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Location Title	Docking Bay
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Location Image	
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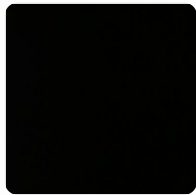


Photo 1

H.A.R.M Location?	No
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Location 2	100%
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Location Title	Inspection
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Location Image	
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H.A.R.M Location?	No
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Location 3	100%
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Location Title	Staging of approved ingredients
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Location Image	
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H.A.R.M Location?	Yes
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Weekly visual inspection performed	
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Mitigation Suggestion	Other
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Specify	None, mitigation must be added
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Location 4	100%
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Location Title	Mixing
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Location Image	
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H.A.R.M Location?	Yes
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Mitigation Suggestion	Air filtration/ventillation needed
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Air Filtration available, positive pressure

Location 5

100%

Location Title

Gallon Filler

Location Image

H.A.R.M Location?

Yes

Mitigation Suggestion

Air filtration/ventillation needed

Air filtration is available, and sanitized daily

Location 6

100%

Location Title

Pallet

Location Image

H.A.R.M Location?

No

Location 7

100%

Location Title

Staged for delivery

Location Image

H.A.R.M Location?

No

Final Check-Out

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?	N/A
Were halal products clearly segregated in freezer, storage, and warehouse locations?	No
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?	Yes
Which company certified this product?	Local imam from monroeville - 5, 6 years ago
Does this facility claim to produce halal products that are not certified?	No
Does this facility have any Muslim person on staff?	Yes
Name:	Mohammed - Pakistan Technician
Expected sales quantity of halal products per month:	48 cases
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?	Yes

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

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

Yes

Detail which locations failed and why:

Weight station does not have any measure to prevent contamination when product is opened and transferred to other containers.

Suggested Mitigation

The weighing station needs to be properly ventilated to account for potential airborne material from the raw ingredients. Mitigation must be documented.

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

Management was very cooperative, and knowledgeable of the requirements. The facility has been certified in the past, thus, they have experience in this space. The facility will pass, so long as the mitigating measures are implemented.

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

25th Aug, 2020 4:08 PM EDT

Client Signature



Meilech Kornbluh

25th Aug, 2020 4:08 PM EDT

Departure Date & Time

25th Aug, 2020 4:08 PM EDT

Appendix



Photo 1