

Final Master Inspection Checklist

11 Feb 2021 / Rafiq Umar

Incomplete

Score	100%	Failed items	1	Actions	0
Company Name	Old Mill Kettle Corn				
Company Type	Manufacturing Facility				
Conducted on	11th Feb, 2021 1:02 PM EST				
Auditor's Names	Rafiq Umar				
Location	172 Industrial dr, Chickamauga, GA 30707				

Failed Items

1 failed

Documents Received

Legal Business Documents

No

General

Area of Site (sq. ft.)	3600
Number of Employees	10
Number of Working Shifts	1
Operating Hours	6am - 6pm
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

Yes

Facility Produces Meat & Poultry Products?

No

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

pcqi, sqf 2, fsma, organic, vegan,
kosher, non-gmo, gluten-free

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:

Dairy

Please select all product types

NS - Non-Specific

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?

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?

Between batches of different product types

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

1000

Less than 1000 ppm on stainless steel, less than 4500 ppm on rubber, less than 2500 ppm on plastic

Detail the rectifying proceure if a swab test fails:

Re-cleaning procedure

Does the facility have a Halal Integrity Protection program?

N/A

Does the facility have a pest control program?

Yes

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

No

Walkthrough	100%
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Location	100%
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Location 1	100%
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Location Title	Receiving
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Location Image	
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Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
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Location 2	100%
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Location Title	Storage
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Location Image	
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Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
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Location 3	
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Location Title	Production
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Location Image	
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Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	Yes
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Are cross contamination prevention measures currently in place?	Yes
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What mitigating measures are currently Present?	Other
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Please Specify*	Sanitation Standard Operating Procedure, plus no other haram ingredients are processed in the facility
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Location 4	
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Location Title	Third party storage
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Location Image	
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Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	N/A
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Final Check-Out

100%

Does facility store any product in a third party, off-site location, before the product is sold?

Yes

What is the company name?

Northern Georgia Logistics

Location:

296 fields dr, rockspring, GA 30739

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:

14400 cases per year

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:

Low Risk

Documents Received

1 failed

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

HIP Program

Legal Business Documents

No

Raw Material Information

Yes

Traceability Documentation

Yes

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

N/A

Testing Documentation (High Risk Facilities Only)

N/A

Pest Control

Yes

Flowchart of Processing

Yes

Signature

Inspectors Signature



Mansoor Umar

11th Feb, 2021 1:36 PM EST

Client Signature



Czarina Resurreccion

11th Feb, 2021 1:37 PM EST

Departure Date & Time

11th Feb, 2021 1:37 PM EST

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

Final Auditors Evaluation

100%

Were packages and boxes clearly labeled with production and expiration dates?

Yes

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?

No

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

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.