

Final Master Inspection Checklist

22 Feb 2021 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	1
Company Name	Productos Marinos de las Californias, S. de R.L. de C.V				
Company Type	Manufacturing Facility				
Conducted on	22nd Feb, 2021 3:15 PM EST				
Auditor's Names	Rafiq Umar				
Location	Calle #9834, Colonia Parque Industrial Fondepot, cp 22760 Ensenada Baja California, MX				

Actions

1 action

Documents Received

Halal Disclosure Statements or Halal Certificates

Will be emailed

To do | Priority Low | Due 1st Mar, 2021 3:53 PM EST | Created by Rafiq Umar

Sign and return halal disclosure statement - B for all third party off-site locations that store the halal products

General

General

Area of Site (sq. ft.)	4000
Number of Employees	20
Number of Working Shifts	1
Operating Hours	8am - 5pm M-F, S 8am-1pm
Days of Operation Week	M-F
	Sat

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

No

Hold certificate for export into the US (Bio Terrorism)

Facility Produces Meat & Poultry Products?

No

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

Organic, Vegan, Non-GMO, and
Kosher

Halal Deposition

100%

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

No

Please select all product types

PR - Produce

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?

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?

Daily

Does the facility utilize ATP swab testing?

N/A

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?

N/A

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Receiving Bay

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 2

100%

Location Title

Stacked

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 3

Location Title

Selection Board for cleaning

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

Other

Please Specify*

Sanitations measures in place to prevent contamination

Location 4

Location Title

Sorting

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

Other

Please Specify*

Same as previous

Location 5

Location Title

Dehydration

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

Other

Please Specify*

Same as previous

Location 6

Location Title

Milling

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

Yes

Are cross contamination prevention measures currently in place?

N/A

Location 7

100%

Location Title

Packaging

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

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?

North 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?

No

N/A

Expected sales quantity of halal products per month:

1000kg per week

Regionally, Halal products are being sold:

Internationally

Domestically

List all countries that the product is sold to:

Mexico to the US currently

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 action

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

HIP Program	Yes
Legal Business Documents	Yes
Raw Material Information	Yes
Traceability Documentation	Yes
Halal Disclosure Statements or Halal Certificates	Will be emailed

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Finished Product Spec Sheets for products in consideration for certification	Yes
SSOP	Yes
Recall Plan	Yes
Water Report	Yes
Testing Documentation (High Risk Facilities Only)	Yes
Pest Control	Yes
Flowchart of Processing	Yes

Signature


Inspectors Signature



Mansoor Umar

22nd Feb, 2021 3:55 PM EST

Client Signature



Czarina Resurreccion

22nd Feb, 2021 3:55 PM EST

Departure Date & Time

22nd Feb, 2021 3:56 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?

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

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:

The facility here is very simple and straight forward. The product is only brought in and milled. Nothing is added to any products, nor removed from it. The finished product is being housed both onsite and in an offsite 3rd party location, which requires a halal disclosure statement to be provided.

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.