

# Final Master Inspection Checklist

3 Jun 2021 / Rafiq Umar

Complete

Score	100%	Failed items	1	Actions	1
Company Name					DNI Pure Sweetners
Company Type					Manufacturing Facility
Conducted on					3rd Jun, 2021 11:05 AM EDT
Auditor's Names					Rafiq Umar
Location					1465 Tanforan Ave, Woodlands, CA 95776

## Failed Items & Actions

1 failed, 1 action

### Failed items

1 failed, 1 action

Documents Received

Traceability Documentation

No

To do | Priority Low | Due 10th Jun, 2021 11:25 AM EDT | Created by Rafiq Umar

#### Send Proof Of Purchase

Send proof of purchase for all raw material manufacturers or vendors

### Other actions

0 actions

## General

Area of Site (sq. ft.)	42000
Number of Employees	30
Number of Working Shifts	2
Operating Hours	5am - 10:30PM
Days of Operation Week	M-F
	Sat
	Sun

## Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

No

Facility Produces Meat & Poultry Products?

No

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

SQF, Kosher, Organic, Working on Non-GMO

# Halal Deposition

100%

Any animal bi-products or derivatives processed at this facility?	No
Please select all product types	RF- Refined Products (Processed Goods)
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, and Friday a full clean. No cleaning agents are used. Liquid side is every load or batch.
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?	Yes
Who supplies water to this facility?	Municipal
Does the water source filtration use bone char as a filtration membrane?	No

<b>Walkthrough</b>	100%
<b>Location</b>	100%
<b>Location 1</b>	100%
Location Title	Docking
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
<b>Location 2</b>	
Location Title	Screening
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	N/A
<b>Location 3</b>	
Location Title	Totes
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	N/A
<b>Location 4</b>	
Location Title	Auger
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	N/A
<b>Location 5</b>	
Location Title	Mixing Tank
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	N/A
<b>Location 6</b>	

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

## Location 7

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

## Final Check-Out

100%

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

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

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:

Low Risk

## Documents Received

1 action, 1 failed

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

<b>Legal Business Documents</b>	Yes
<b>Raw Material Information</b>	Yes
<b>Traceability Documentation</b>	No

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### Send Proof Of Purchase

Send proof of purchase for all raw material manufacturers or vendors

<b>Halal Disclosure Statements or Halal Certificates</b>	Yes
<b>Finished Product Spec Sheets for products in consideration for certification</b>	Yes
<b>SSOP</b>	Yes
<b>Recall Plan</b>	Yes
<b>Water Report</b>	Yes
<b>Testing Documentation (High Risk Facilities Only)</b>	Yes
<b>Pest Control</b>	Yes
<b>Flowchart of Processing</b>	Yes

## Signature

### Inspectors Signature



**Mansoor Umar**

3rd Jun, 2021 11:26 AM EDT

Pending tour

### Client Signature



**Paula Cramer**

3rd Jun, 2021 11:26 AM EDT

### Departure Date & Time

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?

N/A

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?

N/A

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

This facility does not manufacture or produce any haram ingredients. Our tour was interrupted due to a network connection issue, but the client was able to video record the facility and email it to us. No harm locations were identified. Client will supply proof of purchase documentation for all raw material manufacturers.

Suggested Certification Status

Pending

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.