



Recertifying Audit

10 Jan 2023 / Rafiq Umar

Complete

Score	100%	Flagged items	0	Actions	0
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Enter ClientID from your auditor Printout

50

Auditor's Names

Rafiq Umar

Introduce yourself

First, I would like to go over the format for today's audit:

There are 3 phases that I will be completing with you.

1. Opening Meeting

----a. Overview: Primary concerns for halal certification

----b. Discovery: Gather basic information about your facility, personnel, and daily business activities

----c. Fitness: Assess your facilities' standards for quality assurance

----d. Halal Deposition: Determine if the facilities are compliant with halal dietary restrictions

2. Walkthrough

----I am commissioned to record, or photolog at my discretion critical contact points throughout the facility. The walkthrough is performed by viewing the product from the point of entry into your facility, completely through to the point of exit.

Halal Area Risk Management (H.A.R.M.) locations will be identified within the facility. These areas are classed as nonconformities and are considered to have a potential for cross-contamination or have the potential to denigrate the integrity of the Halal product. In the event that a H.A.R.M location requires mitigation, I will make note of it as a non-conformity. Any non-conformances will require corrective action in order to pass.

I will also be observing the utilization of your machinery, apparatuses', tools, and other such items.

Storage and warehouse locations will also be observed for proper segregation methods. I will determine whether or not halal products are easily identifiable, and reporting if mislabeling, or mix-ups are possible. Computer monitoring systems will also be taken into account.

Raw materials, packaging, and finished products will be observed throughout the tour.

Sanitation processes or methods may also be requested for observation if deemed necessary.

I will also assess the level of integrity of your personnel and your halal system if present. Honesty and transparency will be key factors in my report.

3. Closing Meeting

----During the closing meeting, I will summarize and record my observations during the walkthrough.

I will record the risk assessment, which is based upon the following metrics:

HIGH RISK = Facility processes both halal and haram products using indifferent 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.

Finally, I will provide a final assessment, communicate all non-conformities, and provide a suggested certification status. I will request signatories, and will submit my report to the certification committee.

Are there any questions before we begin?

Conducted on

10.01.2023 13:09 EST

Company Name

Wonder Meats, Inc

Company Type

Manufacturing Facility

Location

20 Broad St # 1, Carlstadt, NJ
07072, USA
(40.8319172, -74.0798338)

General

What is the size of the facility in square feet? 0

Number of Employees 60

Number of Working Shifts 3

Operating Hours 24/7

Days of Operation Week

M-F

Fitness

100%

General

100%

Facility Produces Food Grade Products?

Yes

Facility is HACCP certified?

Yes

Do FDA inspectors visit this facility?

Yes

Facility produces Meat and/or Poultry products?

Yes

Facility has USDA inspectors?

Yes

During production, is it possible for particulates to become airborne?

No

List any other relevant certifications that the client currently holds, such as, ISO, GCC, BRC, etc.

SQF Level 2

Changes & Alterations

Has your Halal Enforcement Director/Team changed?

No

Has your facility changed in size since our last audit?

No

Has your product facility rebranded or relocated?

No

Changes & Alterations

Have you added or removed halal products from your production profile since our last audit?

No

Have your raw material manufacturers changed?

No

Have you altered or modified your halal product formulation in any way?

No

Have you altered or modified your halal production process in any way?

No

Check all of the fillers/additives added or injected into any halal products:

None

Do you produce any of the following product types?

RM - Raw Meat

Do you manage any products that contain alcohol in your facility?

No

Have any animal bi-products or derivatives been processed at this facility since our last visit?

Yes

Select all speciation, or derivatives that have been, or are being processed in this facility:

Beef

Halal Beef

Some of the items mentioned are considered as contaminants. Do you process the contaminants using the same tools, machines, containers, tables, or other items as your halal products?

Yes

Are you performing proper ATP swab testing on the common surfaces to ensure that no residuals remain behind pre-halal processing?

Yes

Are log sheets for swab testing on common surfaces being maintained?

Yes



Photo 1

Request log sheets to be shown for confirmation

Regionally, Halal products are being sold:

Domestically

Notes pre-walkthrough

During your walkthrough, be sure to sample at least 3 ingredients and 3 finished products to confirm that they match the product specs as listed in the pre-audit form. Confirm that seals are applied, and that other information is accurate. Confirm log sheets are being properly filled out.

Please describe what we should expect to see during our walkthrough today. Be sure to explain the process step by step from the products perspective. (meaning, from point a to point z)

No Change from previous tour

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Halal buckets

Location Image

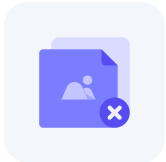


Photo 2

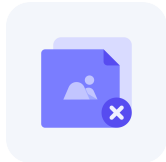


Photo 3

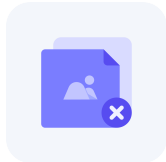


Photo 4

H.A.R.M. Location?

Yes

Does the location have proper mitigating measures applied?

Pass

Mitigation Suggestion

Low Risk

Location 2

Location Title

Storage

Location Image



Photo 5



Photo 6

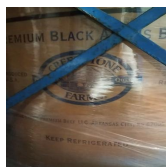


Photo 7

H.A.R.M. Location?

No

Final Check-Out

100%

Does facility store any product in a third party, or off-site location?

No

Does this facility claim to produce halal products that are not certified?

No

Expected sales quantity of halal products per month:

6810

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

Management was cooperative and understanding of Islamic dietary requirements

Good

Signature

Inspectors Signature



Mansoor Umar
10.01.2023 13:30 EST

Client Signature



Miriam Rosas
10.01.2023 13:31 EST

Departure Date & Time

10.01.2023 13:31 EST

Sign out with the client at this point, and complete the rest of the audit questions on your own

Final Evaluation	100%
Were you able to confirm proof of purchase for the sampled RM's?	Yes
Select the means of confirmation	Visual Confirmation
Detail the ingredient name, it's company, and any identifying numbers	
Halal Beef, Stonecreek, certified by halal transactions of omaha	
Any H.A.R.M. locations identified that require mitigation?	No
Were all of the sample finished products marked with a halal certification seal?	N/A
Were packages of the sampled products labeled with the clear and correct name?	Yes
Were any raw materials/ingredients marked with a halal certification seal?	Yes
Were halal products clearly segregated in freezer, storage, and warehouse locations?	Yes
Detail the method of segregation between halal certified and non-halal certified products:	
Signs for halal items were hanging on the halal machines and designated spaces	
Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:	
All Non-conformities from our last visit have been fulfilled and corrected. No additional measures are required at this point.	
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.

Appendix

EST.#0377
ALLERGEN/HALAL/USDA-SAMPLES LOGS F-293-009

VERIFICATION OF PRODUCT

DATE	TIME	ITEM BY	PRODUCT/ALLERGEN/SAMPLE TYPE	TEMP	CHECKED BY	LABELED PRODUCTION DATE	VERIFIED BY	VERIFIED DATE	COMMENTS
11/23	11:28	NA	Halal BH (L-T)	31°F	FW	MS	0	NL	

VERIFICATION OF ALLERGEN/HALAL/USDA-SAMPLES SWAB FOR CORRESPONDING PRODUCTION DATES

DATE	TIME	ITEM BY	MACHINES	SWAB COLLECTION DATE	PASS	CAUTION	FAIL	CHECKED BY	COMMENTS
11/23	11:28	NA	Bowl Chopper	Halal	✓			FW	NA
11/23	11:28	NA	Tomahawk	Halal	✓			FW	NA

Hygiene: Allergens/rapid protocols positive result only (P= Pass C-Caution or F= Fail) Take corrective action if Swab fails. Re-clean & W-wash. S-sanitize and Re-test the

MS- Meet specifications BSC-C=Send back for corrections PR-pending release

REVISION: #5
 Date: 11/23
 Prepared by QA department

Photo 1

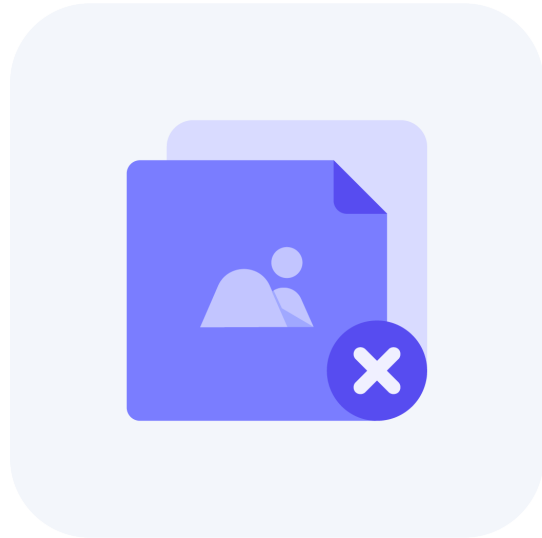


Photo 2



Photo 3

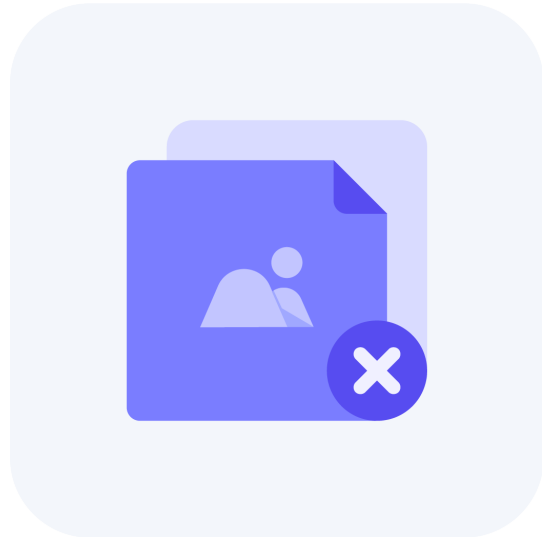


Photo 4



Photo 5



Photo 6



Photo 7