

Final Master Inspection Checklist

9 Mar 2021 / Rafiq Umar

Complete

Score	100%	Failed items	3	Actions	3
Company Name	OwensBoro Grain Company				
Company Type	Manufacturing Facility				
Conducted on	9th Mar, 2021 11:01 AM EST				
Auditor's Names	Rafiq Umar				
Location	1145 Ewing RD, Owensboro, KY 42301				

Failed Items & Actions

3 failed, 3 actions

Failed items

3 failed, 2 actions

Documents Received

Raw Material Information

No

See action notes

Documents Received

Halal Disclosure Statements or Halal Certificates

No

To do | Priority Low | Due 16th Mar, 2021 11:59 AM EDT | Created by Rafiq Umar

Submit trade agreement for the soy bean companies. Any additional information necessary to confirm that the raw product is not sullied, contaminated, or adulterated in any way shape or form from its original state must be included.

Documents Received

Testing Documentation (High Risk Facilities Only)

No

To do | Priority Low | Due 16th Mar, 2021 12:02 PM EDT | Created by Rafiq Umar

Submit testing procedures for raw material (Soy bean) and any reports related to this which confirms that the product is being tested.

Other actions

1 action

Documents Received

SSOP

N/A

To do | Priority Low | Due 16th Mar, 2021 12:01 PM EDT | Created by Rafiq Umar

Submit the report for the tanker, and your in house inspection review as well. Procedure for inspecting the product as well.

General

Area of Site (sq. ft.) 8000

29,000 total square footage includes the doc space and the silo area

Number of Employees 49

Number of Working Shifts 4

Operating Hours 24/7

Days of Operation Week

M-F

Sat

Sun

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

No

Do FDA Inspectors visit this facility?

Yes

Facility Produces Meat & Poultry Products?

No

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

SQF Certified

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)

No

Detail the reason for this answer:

The system is fully operational 24/7, and it is also a closed system.

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%

Location

100%

Location 1

100%

Location Title

Silo

Location Image

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

No

Location 2

100%

Location Title

Production

Location Image

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

No

Location 3

100%

Location Title

Delivery

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?

No

Has this facility ever produced halal certified products prior to this inspection?

Yes

Which company certified this product?

US Halal

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:

45 Million gallons 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

3 actions, 3 failed

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

HIP Program

N/A

Legal Business Documents

Yes

Raw Material Information

No

See action notes

Traceability Documentation

Yes

Halal Disclosure Statements or Halal Certificates

No

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Submit trade agreement for the soy bean companies. Any additional information necessary to confirm that the raw product is not sullied, contaminated, or adulterated in any way shape or form from its original state must be included.

Finished Product Spec Sheets for products in consideration for certification

Yes

SSOP

N/A

To do | Priority Low | Due 16th Mar, 2021 12:01 PM EDT | Created by Rafiq Umar

Submit the report for the tanker, and your in house inspection review as well. Procedure for inspecting the product as well.

Recall Plan

Yes

Water Report

N/A

Testing Documentation (High Risk Facilities Only)

No

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Pest Control

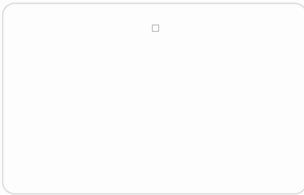
Yes

Flowchart of Processing

Yes

Signature

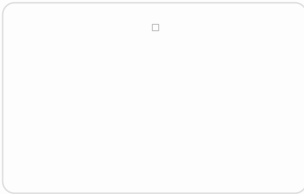
Inspectors Signature



Mansoor Umar

9th Mar, 2021 12:04 PM EST

Client Signature



Jeremy Coomes

9th Mar, 2021 12:04 PM EST

Departure Date & Time

9th Mar, 2021 12:05 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?

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?

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:

The clients system is setup entirely in a closed loop. At no point in time does the product ever become exposed. The raw material is soybean, which will need to be confirmed from the source suppliers as being not contaminated in any way shape or form. All of the actions required from the client have been added to this report. Once the documentation has all be submitted, it will be sent to review for determination.

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.