

Final Master Inspection Checklist

3 Feb 2021 / Rafiq Umar

Complete

| | | | | | |
|-----------------|--------------------------------|--------------|---|---------|---|
| Score | 100% | Failed items | 0 | Actions | 0 |
| Company Name | Sun'qa Tribal Enterprises | | | | |
| Company Type | Manufacturing Facility | | | | |
| Conducted on | 3rd Feb, 2021 3:02 PM EST | | | | |
| Auditor's Names | Rafiq Umar | | | | |
| Location | 419 Shelikof, Kodik, AL, 99615 | | | | |

General

100%

Area of Site (sq. ft.)

1950

Number of Employees

20

Number of Working Shifts

1

Operating Hours

7am-5pm

Days of Operation Week

M-F

Sat

Sun

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

No

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

SQF In April

Inspection site keeps records of pre-operational inspection reports?

Yes

Facility has a system of tracking, tracing, and recall of products?

Yes

Halal Deposition

100%

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

Yes

Select all speciation that are processed in this facility:

Fish

Please select your product type

RF- Refined Products

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?

Every end of production run

Does the facility utilize ATP swab testing?

N/A

Does the facility have a Halal Integrity Protection program?

Yes

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

| | |
|--------------------|-----------------|
| Walkthrough | 100% |
| Location | 100% |
| Location 1 | 100% |
| | N/A |
| Location Title | Docking |
| Location Image | |
| H.A.R.M Location? | No |
| Location 2 | 100% |
| | N/A |
| Location Title | Pre-Processing |
| Location Image | |
| H.A.R.M Location? | No |
| Location 3 | 100% |
| | N/A |
| Location Title | Storage |
| Location Image | |
| H.A.R.M Location? | No |
| Location 4 | 100% |
| | N/A |
| Location Title | Quick Blanching |
| Location Image | |
| H.A.R.M Location? | No |
| Location 5 | 100% |
| | N/A |
| Location Title | Pre-Weighing |
| Location Image | |
| H.A.R.M Location? | No |

| | |
|--------------------|----------------|
| Location 6 | 100% |
| | N/A |
| Location Title | weighing |
| Location Image | |
| H.A.R.M Location? | No |
| Location 7 | 100% |
| | N/A |
| Location Title | Packaging |
| Location Image | |
| H.A.R.M Location? | No |
| Location 8 | 100% |
| | N/A |
| Location Title | Blast Freezer |
| Location Image | |
| H.A.R.M Location? | No |
| Location 9 | 100% |
| | N/A |
| Location Title | Normal Freezer |
| Location Image | |
| H.A.R.M Location? | No |
| Location 10 | 100% |
| | N/A |
| Location Title | Shipping |
| Location Image | |
| H.A.R.M Location? | No |

Final Check-Out

100%

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

Yes

What is the company name?

Forum Forte

Location:

9800 South East Mangan Dr,
Clackamas, OR 97015

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?

Yes

Name:

Abizer Khairullah

N/A

Expected sales quantity of halal products per month:

300,000lb per season

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

Private & Confidential

| | |
|--|-----|
| HIP Program | Yes |
| Legal Business Documents | Yes |
| 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 | Yes |
| Testing Documentation | Yes |
| Pest Control | Yes |
| Flowchart of Processing | Yes |

Signature


Inspectors Signature



Mansoor Umar

3rd Feb, 2021 3:30 PM EST

Client Signature



Czarina Resurreccion & Nate Schlachter

3rd Feb, 2021 3:31 PM EST

Departure Date & Time

3rd Feb, 2021 3:31 PM EST

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

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?

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:

The facility is not currently producing the halal product, and some of the equipment is missing. The client has agreed to take a short video clip of the facility when the equipment is installed. The tools used to process the halal product are dedicated, therefore, it will not be an issue to pass this along. Only one ingredient is being produced in this facility.

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.