

Secondary Inspection Checksheet

15 Feb 2021 / Rafiq Umar

Complete

Score	57.14%	Failed items	0	Actions	0
Company Name	Dynamic Blending Inc				
Company Type	Manufacturing Facility				
Conducted on	15th Feb, 2021 1:01 PM EST				
Auditor's Names	Rafiq Umar				
Location	523 East 1750 North, st 400, Vineyard, UT 84059				

General

General

Area of Site (sq. ft.)	15000
Number of Employees	50
Number of Working Shifts	1
Operating Hours	9am - 5pm
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

No

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

Kosher

Is the facility maintaining records of pre-operational inspection reports?

Yes

will be emailed

Has your tracking, tracing, and recall of products changed?

No

Halal Deposition

25%

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

No

Please select your product type

OL - Oils

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

Has the facilities SSOP changed? (Sanitation Standard Operating Procedure)

No

Is there any reason that your Halal Integrity Protection program should be updated?

No

Has the facility submitted updated pest control documents? (to within 3 months)

Will be emailed

Has the clients water supply source changed?

N/A

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Receiving

Location Image

H.A.R.M Location?

No

Location 2

100%

Location Title

Staging

Location Image

H.A.R.M Location?

No

Location 3

100%

Location Title

Sampled

Location Image

H.A.R.M Location?

No

Location 4

100%

Location Title

Quarantined

Location Image

H.A.R.M Location?

No

Location 5

100%

Location Title

Racking

Seen beeswax and vitamin oil as samples. Both racked in the warehouse area, clean and secured.

Location Image

H.A.R.M Location?

No

Location 6

Location Title

Production

Location Image

H.A.R.M Location?

N/A

This is a harm location and is properly being mitigated by SSOP and air ventilation

Location 7

Location Title

Manufacturing

Location Image

H.A.R.M Location?

N/A

Mitigation via SSOP

Location 8

100%

Location Title

Testing

Location Image

H.A.R.M Location?

No

Final Check-Out

100%

Were packages and boxes clearly labeled with production and expiration dates?

Yes

Were safety/cooking instructions printed on finished labels?

Yes

Were any raw materials/ingredients marked with a halal certification seal?

N/A

Product labels are being applied to some boxes depending upon destination

Were any finished products marked with a halal certification seal?

N/A

No finished products within the facility at the time of audit

Were halal products clearly segregated in freezer, storage, and warehouse locations?

N/A

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

No

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

Yes

Which company certified this product?

Halal Watch World

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

No

Expected sales quantity of halal products per month:

150,000 per month

Regionally, Halal products are being sold:

Domestically

Internationally

List all countries that the product is sold to:

Japan, Europe, Africa, Domestic

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 Requiring Updates

Documents Requiring Updates

HIP Program	No
Legal Business Documents	No
Raw Material Information	No
Traceability Documentation	No
Halal Disclosure Statements or Halal Certificates	No
Finished Product Spec Sheets for products in consideration for certification	No
SSOP	No
Recall Plan	No
Water Report	No
Testing Documentation	Yes
Pest Control	Yes
Flowchart of Processing	No

Final Evaluation

100%

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 client provided access to all of the necessary locations for audit. Finished product was not available for inspection. Some of the boxes are utilizing the halal labels, while others are not. We will discuss this matter internally to determine whether or not this is a problem. The only change that has been made in the facility is the warehouse space. This did not affect the halal product, or production.

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.

Signature


Inspectors Signature



Mansoor Umar

15th Feb, 2021 1:57 PM EST

Client Signature



Rob Skillicorn

15th Feb, 2021 1:57 PM EST

Departure Date & Time

15th Feb, 2021 1:57 PM EST