

Secondary Inspection Checksheet

21 Jan 2021 / Rafiq Umar

Incomplete

Score	47.06%	Failed items	0	Actions	0
Company Name	Kingsland Prime Meats				
Company Type					
Conducted on	21st Jan, 2021 11:11 AM EST				
Auditor's Names	Rafiq Umar				
Location	10 Squirrelwood Rd, Woodland Park, NJ 07424, USA (40.906116700000005, - 74.19249789999999)				

General

0%

Area of Site (sq. ft.)	5000
Number of Employees	10
Number of Working Shifts	1
Operating Hours	6-2:30
Days of Operation Week	

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Facility has FDA Inspector?

Yes

Is client SQF Certified?

No

Facility Produces Meat & Poultry Products?

Yes

Facility has USDA Inspector?

Yes

Inspector Schedule

Part Time

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

ABF

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

Yes

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

Yes

Halal Deposition

21.05%

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

Yes

Select all speciation that are processed in this facility:

Beef

Halal Beef

Other

Turkey

Type all others:

Turkey

Please select your product type

RM - Raw Meat

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?

Yes

What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)

Grinders, Mixer, Portioner

Ask Client For Most Recent ATP Swab Testing Results (pre-operational)

N/A

Has the client submitted annual ATP swab testing results?

N/A

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)

Yes

Has the clients water supply source changed?

No

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Production

Location Image



Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16

H.A.R.M Location?

Yes

Has the HARM been mitigated?

Pass

Mitigation Suggestion

ATP Testing needed

Location 2

100%

Location Title

Storage

Location Image



Photo 17



Photo 18



Photo 19

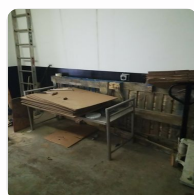


Photo 20



Photo 21



Photo 22

H.A.R.M Location?

No

Final Check-Out

75%

Final Check-Out (7/15)

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

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:

0

Regionally, Halal products are being sold:

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:

High Risk

Documents Requiring Updates

Documents Requiring Updates	
HIP Program	N/A
Legal Business Documents	N/A
Raw Material Information	N/A
Traceability Documentation	N/A
Halal Disclosure Statements or Halal Certificates	N/A
Finished Product Spec Sheets for products in consideration for certification	N/A
SSOP	N/A
Recall Plan	N/A
Water Report	N/A
Testing Documentation	N/A
Pest Control	Yes
Flowchart of Processing	N/A

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:

Suggested Certification Status

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

Signature

Inspectors Signature

Client Signature

Departure Date & Time

Appendix

Appendix



Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7

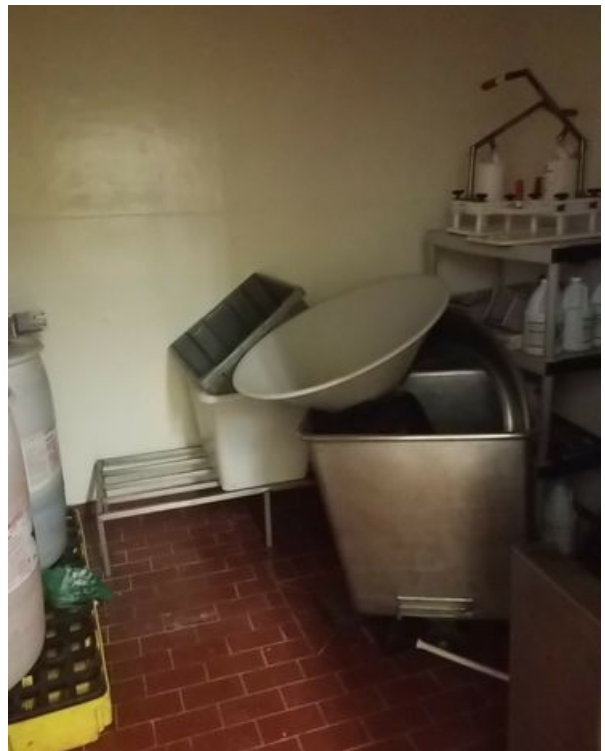


Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19



Photo 20



Photo 21



Photo 22