



**HALAL WATCH  
WORLD**

THE GLOBAL STANDARD IN **حلال** CERTIFICATION

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Updated Sunday, March 10, 2019

## Master Inspection Check Sheet

Time In: \_\_\_\_\_ Time Out: \_\_\_\_\_

Company Name: **GH Dairy**

Inspector Name: **Mansoor Rafiq Umar**

Name of Facility: \_\_\_\_\_

Manager: **Warith Deen Umar**

Site Address: **9747 Pan American Dr, El Paso, TX 79927**

Date: **03/11/18**

**1. Area of Site (sq ft.):** \_\_\_\_\_

**2. Number of Employees:** \_\_\_\_\_

**3. Number of working shifts:** \_\_\_\_\_

**4. Operating Hours:** \_\_\_\_\_

(M-F): \_\_\_\_\_  (Sat): \_\_\_\_\_  (Sun): \_\_\_\_\_

**5. Client is HACCP Certified:**

Yes  No

**6. Client is OSHA Certified:**

Yes  No

**7. Types of Animals Processed at this facility:** \_\_\_\_\_ (Check All That Apply)

Chicken  Halal Chicken  Beef  Halal Beef  Lamb  Halal Lamb  
 Goat  Halal Goat  Fish  Pork  Other (State if Halal or not): \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

**8. All Halal Products Processed On-Site**

**Product:**

**Suppliers:** (Who provides the raw material for this product)

A. _____	a. _____
B. _____	b. _____
C. _____	c. _____
D. _____	d. _____
E. _____	e. _____
F. _____	f. _____
G. _____	g. _____
H. _____	h. _____
I. _____	i. _____
J. _____	j. _____

**9. If Heating Equipment (Oven, Fryer) is used, what is the cooking temperature in each?**

Item ID	Equipment	Temperature	Used For
1			
2			
3			
4			
5			
6			

**10. USDA Inspector Details:**  Full Time  Part Time  N/A

**11. Number of USDA Employees:**

**12. Inspection site keeps records of pre-operational inspection reports:**  Yes  No

**13. Raw Meat shipping condition:**

Chilled     Frozen     N/A

**14. Facility has a system of tracking, tracing, and recall of products:**

Yes     No     N/A

**15. All meat suppliers products accompanied by Halal Certificate?**

Yes     No     N/A

**16. Does facility handle non-Halal meat and Halal Meat using the same tools and machines?**

Yes     No     N/A

**17. If Yes to the former, what machines and tools are used to process these meats? Detail the method of cleaning. (\*Frequency: When cleaning takes place) (Attach a cleansing protocol sheet if applicable):**

	Cleaning Procedure	Equipment/Tool	Frequency
A			
B			
C			

**18. Detail the process by which Halal products are handled and processed (*When, Where, and How?*)**

A: Product Name:

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*(If processing is different)* B: Product Name:

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**19. Ingredients used in each Halal product:**

A: Product Name:

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B: Product Name:

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C: Product Name:

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D: Product Name:

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E: Product Name:

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F: Product Name:

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**23. Packages and Boxes are clearly labeled with Production and Expiration Dates:**  
 *Yes*       *No*       *N/A*

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**24. Safety/Cooking Instructions Printed on Label:**  
 *Yes*       *No*       *N/A*

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**25. All Halal Products Marked with Halal Certified Logo:**  
 *Yes*       *No*       *N/A*

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**26. Facility Has Cooling/Freezer Units:**  
 *Yes*       *No*       *N/A*

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**27. If Yes, Provide Unit Temperature:**

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**28. If No, Provide Commercial Owner, and Location of Cooling/Freezing Unit:**

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**29. Storage area has separate locations for Halal and Non-Halal Foods:**  
 *Yes*       *No*       *N/A*

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**30. Product Shipping State:**  
 *Fresh/Chilled*     *Frozen*     *N/A*

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**31. Has this Facility Ever Produced Halal Products prior to this inspection?**  
 *Yes*       *No*       *N/A*

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**32. If Yes, they were Certified by:**

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**33. If Yes, Products were Sold to:**

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**34. Expected per poundage sales of Halal products (Total per month):**

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**35. Halal Products are being sold to:**

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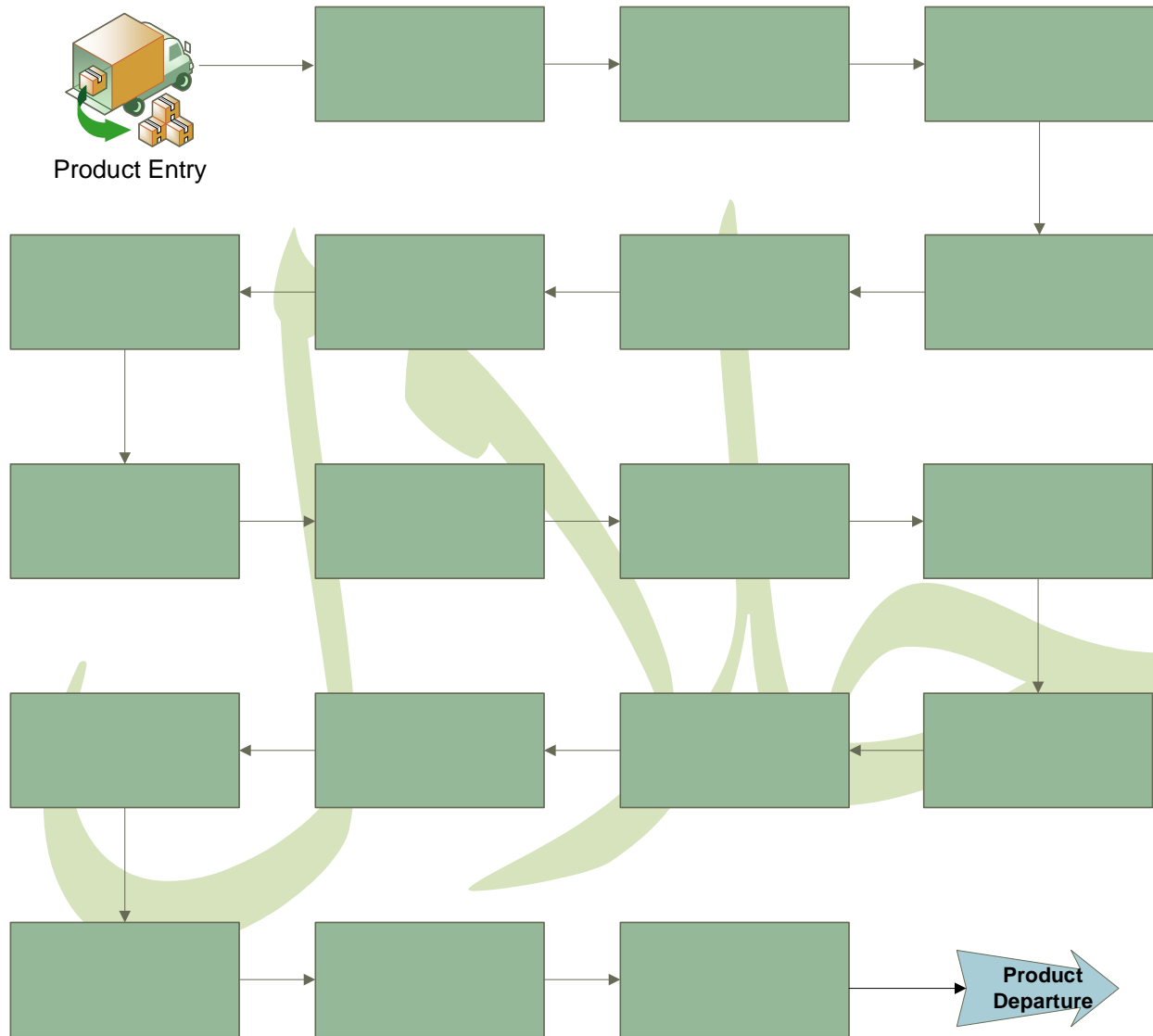
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**36. Management Was Cooperative and Understanding of Islamic Dietary Requirements:**  
 *Yes*       *No*

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### 36. WALK THROUGH:

Give a brief description of each location represented in the diagram below. Fill in as many boxes as necessary.



**Please provide a brief final evaluation of the client and inspection site:**

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**Suggested Certification Status:**

**CERTIFIED**       **PENDING**       **SUSPENDED**       **REVOKED**

**Certified (C)**

A client is considered to be (C) if an inspector has completed an inspection, and the client has been issued a halal certificate in the mail. Also, if an inspector is on a non-first visit, then signs and date stamps the certificate sheet onsite.

**Pending Certification (P)**

A client is considered to be (PC) if they are newly signed, and have not yet had an inspection, or if a first inspection deems a client as non-compliant.

**Suspended Certification (S)**

A client is considered to be (SC) if they have been prior certified, but were found to be in a state of non-compliance through inspection by Halal Watch World, or other means.

**Revoked (R)**

A client is considered to be (R) if they have been prior certified, but were found to be in a state of non-compliance for more than 30 days.

***This inspection has been performed to a satisfactory standard***

**Inspectors Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

**Client Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_

