

# Final Master Inspection Checklist

29 Jun 2020 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Company Name					Immudyne
Company Type					Manufacturing Facility
Conducted on					29th Jun, 2020 10:56 AM EDT
Auditor's Names					Rafiq Umar
Location					3930 hollywood avenue, Pensicola, FL 32505

## General

Area of Site (sq. ft.)	10000
Number of Employees	5
Number of Working Shifts	3
Operating Hours	8am - 3pm
Days of Operation Week	M-F

## Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

No

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

No

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

FDA Registration Only

Client is SQF Certified?

No

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?

No

List all of the halal finished products that are being certified (Individual items with different SKU's and ID Numbers)

Immudyne Nutritional NQ

List all of the ingredients used in all of the listed halal products on-site. Each ingredient must include the supplier, and if a supporting halal certificate, or a halal disclosure statement is accompanying. Use the following Format: [SUPPLIER(s)] - [RAW MATERIAL(s)] - [CERTIFICATE/STATEMENT/NA]:

Yeast

Costic Soda

Acetic Acid

Water

Check all of the fillers/additives added or injected into any halal products:

None

Does facility handle non-halal products 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)

Extraction Tank

Dilution Tank

Centrifuge

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?

Between Every Batch

Does the facility utilize ATP swab testing?

No

Does the facility have a Halal Integrity Protection program?

No

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

Provide the testing measure performed on Halal products at this facility:

3rd Party, Eurofins

Microbial

Aerobic Plate Count

<b>Walkthrough</b>	100%
<b>Location</b>	100%
<b>Location 1</b>	100%
Location Title	Quarantine
Location Image	
H.A.R.M Location?	No
<b>Location 2</b>	100%
Location Title	Pallet
Location Image	
H.A.R.M Location?	No
<b>Location 3</b>	100%
Location Title	Inventory Staging
Location Image	
H.A.R.M Location?	No
<b>Location 4</b>	100%
Location Title	Sampled in clean room
Location Image	
H.A.R.M Location?	Yes
Mitigation Suggestion	Air filtration/ventillation needed
<b>Location 5</b>	100%
Location Title	Processed
Location Image	
H.A.R.M Location?	Yes
Mitigation Suggestion	Air filtration/ventillation needed
<b>Location 6</b>	100%

Location Title	Sampled
Location Image	
H.A.R.M Location?	Yes
Mitigation Suggestion	Air filtration/ventillation needed
<b>Location 7</b>	100%
Location Title	Quality Ingredients
Location Image	
H.A.R.M Location?	No
<b>Location 8</b>	100%
Location Title	Finished Product staged
Location Image	
H.A.R.M Location?	No
<b>Location 9</b>	100%
Location Title	Delivery
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?

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?

Not sure

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

No

Does this facility have any Muslim person on staff?

No

Expected sales quantity of halal products per month:

500 KGs

Halal products are being sold:

Internationally

Domestically

List all countries that the product is sold to:

EU, Canada

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

Any identified H.A.R.M. Locations?

Yes

## Documents Received

HIP Program	Will be emailed
Ingredients List	Yes
Suppliers List	Yes
Suppliers Certificates of Analysis	Yes
Suppliers Halal Disclosure Statements or Halal Certificates	Will be emailed
Finished Product Spec Sheets/CoA's for products in consideration for certification	Yes
SSOP	Yes
Recall Plan	Yes
Water Report	Yes
Testing Documentations	Yes
Pest Control	Yes

## Final Evaluation

All H.A.R.M. locations identified?

Yes

Detail which locations failed and why:

Clean Room Did not fail, has mitigation

Suggested Mitigation

SSOP and Air Filtration

Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:

Brad accompanied us during our tour of the facility. All relevant areas of the audit were seen, and all of the information gathered was acceptable. All HARM locations have been identified, and have proper mitigation implemented. Quality Ingredients will need to supply their certificate, as the product leaves the facility and is sent to their location for further processing. This is to ensure that continuity is established with the finished goods.

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 Rafiq Umar**  
29th Jun, 2020 12:20 PM EDT

## Client Signature



**Brad Wethington**  
29th Jun, 2020 12:20 PM EDT

## Departure Date & Time

29th Jun, 2020 12:21 PM EDT