

# New Client Audit

10 Oct 2022 / Abdullah Fredericks

Complete

Score	100%	Flagged items	0	Actions	0
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## Auditor's Names

Abdullah Fredericks

Introduce yourself

First, I would like to go over the format for today's audit:

There are 3 phases that I will be completing with you.

### 1. Opening Meeting

----a. Overview: Primary concerns for halal certification

----b. Discovery: Gather basic information about your facility, personnel, and daily business activities

----c. Fitness: Assess your facilities' standards for quality assurance

----d. Halal Deposition: Determine if the facilities are compliant with halal dietary restrictions

### 2. Walkthrough

----I am commissioned to record, or photolog at my discretion critical contact points throughout the facility. The walkthrough is performed by viewing the product from the point of entry into your facility, completely through to the point of exit.

Halal Area Risk Management (H.A.R.M.) locations will be identified within the facility. These areas are classed as nonconformities and are considered to have a potential for cross-contamination or have the potential to denigrate the integrity of the Halal product. In the event that a H.A.R.M location requires mitigation, I will make note of it as a non-conformity. Any non-conformances will require corrective action in order to pass.

I will also be observing the utilization of your machinery, apparatuses', tools, and other such items.

Storage and warehouse locations will also be observed for proper segregation methods. I will determine whether or not halal products are easily identifiable, and reporting if mislabeling, or mix-ups are possible. Computer monitoring systems will also be taken into account.

Raw materials, packaging, and finished products will be observed throughout the tour.

Sanitation processes or methods may also be requested for observation if deemed necessary.

I will also assess the level of integrity of your personnel and your halal system if present. Honesty and transparency will be key factors in my report.

### 3. Closing Meeting

----During the closing meeting, I will summarize and record my observations during the walkthrough.

I will record the risk assessment, which is based upon the following metrics:

HIGH RISK = Facility processes both halal and haram products using indifferent 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.

Finally, I will provide a final assessment, communicate all non-conformities, and provide a suggested certification status. I will request signatories, and will submit my report to the certification committee.

Are there any questions before we begin?

## Conducted on

10 Oct 2022 11:17 00 SAST

## Company Name

Barakat Slaughter House

GNG Farms

**Company Type**

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Livestock Processing Facility

**Location**

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49 Needham Drumhans TN.  
38023

## General

**Area of Site (sq. ft.)** 2500

**Number of Employees** 4

**Number of Working Shifts** 1

**Operating Hours** 07H00-15H30

**Days of Operation Week**

M-F

Monday to Thursday

Fitness	
<b>Facility Produces Food Grade Products?</b>	Yes
<b>Client is HACCP Certified?</b>	Yes
<b>Do FDA Inspectors visit this facility?</b>	Yes
USDA Inspectors visit the facility Monday to Thursday	
<b>Facility Produces Meat &amp; Poultry Products?</b>	Yes
<b>Client is SQF Certified?</b>	Yes
<b>Facility has USDA Inspector?</b>	Yes
<b>During production, is it possible for particulates to become airborne? (such as flours, powders, or other)</b>	No
<b>List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)</b>	USDA

Halal Deposition	
Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	<div style="background-color: #008080; color: white; padding: 2px;">Halal Lamb</div> <div style="background-color: #800080; color: white; padding: 2px;">Halal Goat</div>
Please select all product types	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?	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?	Once in morning and after use (Twice a day)
Does the facility utilize ATP swab testing?	Yes
13 tests a year	
What is the acceptable passing range?	3
Lamb is 2.3 Goat 3.1	
Detail the rectifying proceure if a swab test fails:	
Get rid of the meat that failed the test.	
Does the facility have a pest control program?	Yes
Once a month	
Is water used in any of the products that are in consideration for certification?	No

## Pre-Walkthrough Notes

**Please describe what we should expect to see during our walkthrough today. Be sure to explain the process step by step from the products perspective. (meaning, from point a to point z)**

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Inspector comes in 07H10, cleans knife and slaughters animal. Animal is hung up.

## Walkthrough

### Location

#### Location 1

Location Title

Slaughtering place

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

#### Location 2

Location Title

Skinning Table

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

#### Location 3

Location Title

Storage Fridge.

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

#### Location 4

Location Title

Feeding Storage

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

<b>Final Check-Out</b>	100%
<b>Does facility store any product in a third party, off-site location, before the product is sold?</b>	No
<b>Has this facility ever produced halal certified products prior to this inspection?</b>	No
<b>Does this facility claim to produce halal products that are not certified?</b>	Yes
<b>Does this facility have any Muslim person on staff?</b>	Yes
<b>Name:</b>	Moerat Al Hamawi, Talaal Al Hamawi, Taamir Al Hamawi, Mohammad
<b>Expected sales quantity of halal products per month:</b>	60 Goats Per month
Adding 20 goats each month thereafter	
<b>Regionally, Halal products are being sold:</b>	Domestically
<b>Management was cooperative and understanding of Islamic dietary requirements</b>	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.	
<b>Assess the risk level of this facility:</b>	Low Risk

## Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

<b>Legal Business Documents</b>	N/A
<b>Raw Material Information</b>	N/A
<b>Traceability Documentation</b>	N/A
<b>Halal Disclosure Statements or Halal Certificates</b>	N/A
<b>Finished Product Spec Sheets for products in consideration for certification</b>	N/A
<b>SSOP</b>	N/A
<b>Recall Plan</b>	N/A
<b>Water Report</b>	N/A
<b>Testing Documentation (High Risk Facilities Only)</b>	N/A
<b>Pest Control</b>	N/A
<b>Flowchart of Processing</b>	N/A

**Signature**

**Inspectors Signature**

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Abdullah Fredericks  
10 Oct 2022 18:12 00 SAST

**Client Signature**

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Keevin  
10 Oct 2022 18:12 25 SAST

**Departure Date & Time**

10 Oct 2022 12:11 00 SAST

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

<b>Final Auditors Evaluation</b>	100%
<b>Were packages and boxes clearly labeled with production and expiration dates?</b>	N/A
<b>Were safety/cooking instructions printed on finished labels?</b>	N/A
<b>Were any raw materials/ingredients marked with a halal certification seal?</b>	N/A
<b>Were any finished products marked with a halal certification seal?</b>	N/A
<b>Were halal products clearly segregated in freezer, storage, and warehouse locations?</b>	N/A
<b>Any H.A.R.M. locations identified that require mitigation?</b>	No

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

Client did a detailed walkthrough of the facility including showing animal feed and demonstrated the method of slaughter. The client still needs to submit a video of the freezer truck to be used for transportation of the raw meat as well as proper segregation if they transport any non-halal chicken as stated. Client also needs to submit a picture of Cracked Corn grains that is used for animal feed.

<b>Suggested Certification Status</b>	Certified
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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.