

# Final Master Inspection Checklist

19 Aug 2021 / Rafiq Umar

Complete

Score	88.24%	Failed items	2	Actions	1
Conducted on	19 Aug 2021 09:05 EDT				
Company Name	DCSS LLC DBA Culinary Focus The Spice Guild				
Company Type	Manufacturing Facility				
Location	2522 109th street, Grand Prairie, TX 75050				
Auditor's Names	Rafiq Umar				

**Failed Items & Actions**

2 failed, 1 action

**Failed items**

2 failed, 1 action

**Halal Deposition**

**Is testing being performed on an annual basis for contaminants regarding the halal products?**

No

**Final Auditors Evaluation**

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

No

To do | Priority High | Due 26 Aug 2021 09:54 EDT | Created by Rafiq Umar

Client did not have a determined location with signage or demarcation for Halal Only finished products.

**Other actions**

0 actions

**General**

General

Area of Site (sq. ft.)	20000
Number of Employees	20
Number of Working Shifts	1
Operating Hours	5am - 3:30PM
Days of Operation Week	M-F

<b>Fitness</b>	100%
<b>Facility Produces Food Grade Products?</b>	Yes
<b>Client is HACCP Certified?</b>	Yes
<b>Do FDA Inspectors visit this facility?</b>	No
<b>Facility Produces Meat &amp; Poultry Products?</b>	No
<b>List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)</b>	SQF 3000

Halal Deposition	1 failed, 100%
Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	<div style="background-color: #00B0F0; padding: 2px; text-align: center;">Chicken</div> <div style="background-color: #FF8C00; padding: 2px; text-align: center;">Beef</div> <div style="background-color: #D62728; padding: 2px; text-align: center;">Pork</div>
Please select all product types	RF- Refined Products (Processed Goods)
Topical products (flavors, salts, chickpeas) Functional ingredients (thickeners), Herbs spices, Breaders (for fish, chicken), Marinades - All dry based products. Water is only used for sanitation of equipment, but not the product itself.	
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)	
Blenders, metal scoops, tote, bagging machine	
Does the facility institute ATP swab testing for contaminants?	Yes
Is testing being performed on an annual basis for contaminants regarding the halal products?	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?	Between Batches
Does the facility utilize ATP swab testing?	Yes
What is the acceptable passing range?	0
Detail the rectifying proceure if a swab test fails:	
Conduct the swab a second time. If it fails, then client sanitizes again until a pass is achieved.	
Does the facility have a pest control program?	Yes
Is water used in any of the products that are in consideration for certification?	No

<b>Walkthrough</b>	100%
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## Location

100%

### Location 1

100%

Location Title

Docking Area

Location Image

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

No

### Location 2

100%

Location Title

Warehoused

Location Image

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

No

### Location 3

Location Title

Staging/Pre-Weighing

Location Image

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

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

Air Filtration

### Location 4

Location Title

Screened

Location Image

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

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

ATP Swab Testing

### Location 5

Location Title

Sealed

**Location Image**

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

Yes

Are cross contamination prevention measures currently in place?

Yes

What mitigating measures are currently Present?

Air Filtration

**Location 6**

100%

**Location Title**

Warehoused

**Location Image**

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

No

**Location 7**

100%

**Location Title**

Shipping bay

**Location Image**

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

No

**Final Check-Out**

71.43%

Does facility store any product in a third party, off-site location, before the product is sold?

No

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

No

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

No

Does this facility have any Muslim person on staff?

N/A

Expected sales quantity of halal products per month:

6000 lb monthly

Regionally, Halal products are being sold:

Domestically

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 Received

Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

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

**Signature**

Signature

**Inspectors Signature**



**Mansoor Umar**

19 Aug 2021 09:49 EDT

**Client Signature**



**Mark Stallons**

19 Aug 2021 09:49 EDT

**Departure Date & Time**

19 Aug 2021 09:52 EDT

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

**Final Auditors Evaluation**

1 action, 1 failed, 100%

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?

N/A

Were any finished products marked with a halal certification seal?

N/A

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

No

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Client did not have a determined location with signage or demarcation for Halal Only finished products.

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:**

Client is essentially setup to produce halal products properly. The audit however uncovered 2 primary concerns: Storage of finished products must be designated with some form of demarcation or tagging. Secondly, ATP swab testing must be confirmed, as the facility has been designated high risk.

**Suggested Certification Status**

Pending

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.