



# Recertifying Audit

19 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

19.10.2022 13:05 SAST

Eastern Daylight Time

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**Company Name**

P2 Science Inc.

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**Company Type**

Manufacturing Facility

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Warehousing capabilities

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**Location**

162 Great Hill Road Naugatuck,  
CT. 06770

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## General

**What is the size of the facility in square feet?** 20000

**Number of Employees** 9

**Number of Working Shifts** 1

2 shifts for 3 weeks at the moment

**Operating Hours** 06H00-18H00

**Days of Operation Week**

M-F

Monday to Thursday

## Fitness

### General

Facility Produces Food Grade Products?	Yes
Facility is HACCP certified?	Yes
Do FDA inspectors visit this facility?	No
Facility produces Meat and/or Poultry products?	No
During production, is it possible for particulates to become airborne?	No
List any other relevant certifications that the client currently holds, such as, ISO, GCC, BRC, etc.	ISO 9001(2015) FSSC 22000

### Changes & Alterations

Has your Halal Enforcement Director/Team changed?	No
Has your facility changed in size since our last audit?	No
Has your product facility rebranded or relocated?	No

## Halal Deposition

### Changes & Alterations

**Have you added or removed halal products from your production profile since our last audit?**

No

75 and 85 to 80 Changed name

**Have your raw material manufacturers changed?**

No

**Have you altered or modified your halal product formulation in any way?**

No

**Have you altered or modified your halal production process in any way?**

No

**Have you submitted all of your raw material manufacturer's expired certificates**

Yes

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

None

**Do you produce any of the following product types?**

CH - Chemicals

**Do you manage any products that contain alcohol in your facility?**

Yes

**What type of alcohol is being used?**

Other

Butanol

**Have any animal bi-products or derivatives been processed at this facility since our last visit?**

No

**Regionally, Halal products are being sold:**

Domestically

## Notes pre-walkthrough

During your walkthrough, be sure to sample at least 3 ingredients and 3 finished products to confirm that they match the product specs as listed in the pre-audit form. Confirm that seals are applied, and that other information is accurate. Confirm log sheets are being properly filled out.

**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)**

Product enters, raw materials stored, products are processed, packaging area, storage and shipment of products

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## Walkthrough

### Location

#### Location 1

Location Title

Receiving bay

Location Image

H.A.R.M. Location?

No

#### Location 2

Location Title

Storage of raw materials

Location Image

H.A.R.M. Location?

No

#### Location 3

Location Title

Production Material

Location Image

H.A.R.M. Location?

No

#### Location 4

Location Title

Reactor room

Location Image

H.A.R.M. Location?

No

#### Location 5

Location Title

Distillation Tank

Location Image

H.A.R.M. Location?

No

#### Location 6

Location Title

Packaging

**Location Image**

**H.A.R.M. Location?**

No

**Location 7**

**Location Title**

Finished goods storage

**Location Image**

**H.A.R.M. Location?**

No

**Final Check-Out**

100%

**Does facility store any product in a third party, or off-site location?**

No

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

No

**Expected sales quantity of halal products per month:**

250 KG

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

**Management was cooperative and understanding of Islamic dietary requirements**

Good

**Signature**

**Inspectors Signature**

\_\_\_\_\_

Abdullah Fredericks  
19.10.2022 19:52 SAST

**Client Signature**

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Bob Weber  
19.10.2022 19:52 SAST

**Departure Date & Time**

19.10.2022 13:51 SAST

Sign out with the client at this point, and complete the rest of the audit questions on your own

<b>Final Evaluation</b>	100%
<b>Were you able to confirm proof of purchase for the sampled RM's?</b>	Yes
<b>Select the means of confirmation</b>	Visual Confirmation
<b>Detail the ingredient name, it's company, and any identifying numbers</b>	
Isopulegol or Coolact P. Takasago C133434	
<b>Any H.A.R.M. locations identified that require mitigation?</b>	No
<b>Were all of the sample finished products marked with a halal certification seal?</b>	Yes
<b>Were packages of the sampled products labeled with the clear and correct name?</b>	Yes
<b>Were any raw materials/ingredients marked with a halal certification seal?</b>	Yes
<b>Were halal products clearly segregated in freezer, storage, and warehouse locations?</b>	Yes
<b>Detail the method of segregation between halal certified and non-halal certified products:</b>	
In Drums separated and distinguished with a Halal seal	
<b>Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:</b>	
Bob was very thorough in his walkthrough. Reactor room connection was interrupted but I told the client to record a video detailing the happenings in the room. Client has to forward change in name of one product to me as well as the Proof of purchase of the raw materials.	
<b>Suggested Certification Status</b>	Certified
<p>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.</p>	
<b>Enter ClientID from your Auditor Printout</b>	1