

Final Master Inspection Checklist

12 Aug 2021 / Rafiq Umar

Complete

Score	85.71%	Failed items	2	Actions	0
Conducted on	12 Aug 2021 15:03 EDT				
Company Name	Saddlers Smoke House LLC - (World Select Cuts LLC's Manufacturer)				
Company Type	Manufacturing Facility				
Location	1206 North Frisco Street, Henderson, TX 75652				
Auditor's Names	Rafiq Umar				

Failed Items

2 failed

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

General

General

Area of Site (sq. ft.) 200000

for the halal products, total is 50,000

Number of Employees 575

Number of Working Shifts 3

Operating Hours 24/7

Days of Operation Week	M-F
	Sat
	Sun

Fitness

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

Yes

Facility Produces Meat & Poultry Products?

Yes

Client is SQF Certified?

Yes

Facility has USDA Inspector?

Yes

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

None

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:	<input checked="" type="checkbox"/> Chicken <input checked="" type="checkbox"/> Beef <input checked="" type="checkbox"/> Pork <input type="checkbox"/> Other <input checked="" type="checkbox"/> Halal Lamb
Type all others:	Turkey
Please select all product types	<input checked="" type="checkbox"/> RM - Raw Meat
Check all of the fillers/additives added or injected into any halal products:	<input checked="" type="checkbox"/> 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)	Injector, Tumbler, Pits, Chill Cell, Slicer, rotary Chamber vac, roll stock packaging, HPP, Boxing line.
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?	Daily
Does the facility utilize ATP swab testing?	N/A
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

Walkthrough	100%
Location	
Location 1	100%
Location Title	Boxing
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 2	100%
Location Title	High Pressure Processing (HPP)
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 3	
Location Title	Ready To Eat Room (RTE)
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 4	100%
Location Title	Raw Riff
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 5	
Location Title	Injection Machines
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 6	
Location Title	Raw Meats Injection (Tumbler)
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 7	
Location Title	Raw meats Trim
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 8	
	100%
Location Title	Receiving and shipping
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?

Yes

Name:

Adria Adams

Expected sales quantity of halal products per month:

5000lb

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

12 Aug 2021 16:16 EDT

Client Signature



Adria Adams

12 Aug 2021 16:16 EDT

Departure Date & Time

12 Aug 2021 15:30 EDT

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

Final Auditors Evaluation

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

Any H.A.R.M. locations identified that require mitigation?

Yes

Detail which locations failed and why:

Production manager mentioned that most production equipment is not segregated for halal processing. As such, all production area's will require proper mitigation before we can provide halal certification.

Suggested Mitigation

Client must provide a documented procedure that explains how they intend to mitigate potential contamination between halal and non-halal products.

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

This is a high risk facility. As such, we require that all H.A.R.M. locations that were identified to be in compliance with HIPS1001 (www.halalstandards.org), CLAUSE 2.5.1.2, and 2.5.1.4:

2.5.1.2. Products

Sanitized products in a halal environment are HP's that are free of any contaminants. Any HP with a contaminant attached to its corpus is considered as contaminated.

COMMON PRODUCT SANITATION GUIDELINES

- a) All halal products (HP's) processed in any LoRF or MeRF shall be governed by a set of rules or guidelines pertaining to hygiene and sanitation. These guidelines shall be preventative with respect to contamination of the products. Guidelines shall also ensure that contaminated products are mitigated via quarantine, removal from the product line, and not permitted to be sold as Halal.
- b) If items 1.3.2 - b, c, or d are produced in any HPF, sample HP's produced within the HPF shall be submitted on an annual basis for animal speciation (DNA) testing. Testing shall be sent to a 3rd party ISO 17025 accredited laboratory. Samples shall be submitted to the HCB before any new certificate can be issued.

2.5.1.4. Equipment

Sanitized equipment in a halal environment are HPE's that are free of any contaminants. Any HPE with any contaminant attached to its corpus is considered as contaminated.

COMMON PRODUCT SANITATION GUIDELINES

- a) All HPE's used in low or medium risk facilities shall be governed by a set of rules or guidelines, pertaining to hygiene and sanitation, that prevent HPE contamination.
- b) Contaminated HPE's shall be mitigated via corrective action (CA). Mitigation may be qualified by removal from the production system, segregated, quarantined, or sanitized.
- c) HiRF's by definition involve contaminants within the HPF, and require the implementation of adenosine triphosphate (ATP) swab testing.
- d) Tests are to be carried out at all HARM locations, where equipment surfaces make contact with contaminants. This test ensures that no residual biological content remains post sanitation and pre halal processing. RLU (Relative Light Units) is the industry standard unit of measurement for ATP swabs. Resulting RLU values across different manufacturers is relative depending upon the manufacturers equipment specifications. HiRF's shall ensure that pass/fail limits are set according to the detectability of the 3 qualities (smell, taste, and color).
- e) All results SHALL be recorded for the confirmation of the HCB.

Suggested Certification Status	Pending
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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.