

# Final Master Inspection Checklist

22 Apr 2021 / Rafiq Umar

Complete

Score	89.47%	Failed items	0	Actions	0
Company Name	Deyulio Sausage Company, LLC				
Company Type	Manufacturing Facility				
Conducted on	22nd Apr, 2021 1:02 PM EDT				
Auditor's Names	Rafiq Umar				
Location	1501 State St, Bridgeport, CT 06605				

## General

Area of Site (sq. ft.)	15000
Number of Employees	30
Number of Working Shifts	1
Operating Hours	7PM - 3:30PM
Days of Operation Week	M-F

## Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

No

Facility Produces Meat & Poultry Products?

Yes

Beef, Turkey, Chicken, Pork

Client is SQF Certified?

No

Facility has USDA Inspector?

Yes

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

None

# Halal Deposition

100%

Any animal bi-products or derivatives processed at this facility?

Yes

Select all speciation that are processed in this facility:

Chicken

Beef

Other

Pork

Halal Chicken

Halal Beef

Type all others:

Turkey

Please select all product types

PY - Poultry

RM - Raw Meat

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

MSGs

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)

Chopper Bowl, Stuffer, Conveyer Belt, linker, Packaging 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?

N/A

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 daily, or between different speciations

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

200

Detail the rectifying proceure if a swab test fails:

Wash, swab, and retest

Does the facility have a Halal Integrity Protection program?

Yes

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

100%

#### Location 1

100%

Location Title

Dock

Location Image

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

No

#### Location 2

100%

Location Title

Cooler

Location Image

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

No

#### Location 3

100%

Location Title

Weighing Station

Location Image

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

No

#### Location 4

Location Title

Chopper

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

Stuffer

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	Packaged
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

	100%
Location Title	Cooler
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

### Location 8

	100%
Location Title	Shipped
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

## Final Check-Out

75%

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?

No

Expected sales quantity of halal products per month:

0

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

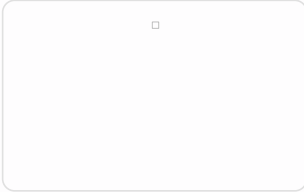
Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

HIP Program	Yes
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)	N/A
Pest Control	Yes
Flowchart of Processing	Yes

# Signature

## Inspectors Signature

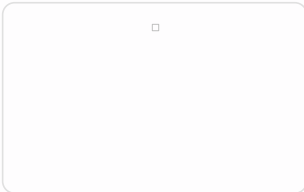


**Mansoor Umar**

22nd Apr, 2021 1:38 PM EDT

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## Client Signature



**Jennifer Oxe**

22nd Apr, 2021 1:38 PM EDT

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## Departure Date & Time

22nd Apr, 2021 1:38 PM EDT

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

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# Final Auditors Evaluation

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?

No

Were any finished products marked with a halal certification seal?

No

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

Yes

**Detail the method of segregation between halal certified and non-halal certified products:**

Designated area's with tags are located in the storage places.

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:**

The client did a fantastic job of detailing their process, and showing us the full facility. The facility is considered high risk, and will be implementing proper mitigation in order to ensure that no halal products are contaminated with other species of animal. This should pass our requirements

**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.