

Final Master Inspection Checksheet

11 May 2022 / Rafiq Umar

Complete

Score	100%	Flagged items	0	Actions	0
Conducted on	11 May 2022 15:06 EDT				
Company Name	Blister Pack Pro				
Firebreak Bio Inc					
Company Type	Manufacturing Facility				
Location	1724 Majestic Dr, Unit 107, Lafayette, CO 80026				
Auditor's Names	Rafiq Umar				

General

Area of Site (sq. ft.)	3500
Number of Employees	4
Number of Working Shifts	1
Operating Hours	8am - 5pm
Days of Operation Week	M-F

Fitness	100%
Facility Produces Food Grade Products?	Yes
Client is HACCP Certified?	N/A
Do FDA Inspectors visit this facility?	N/A
Facility Produces Meat & Poultry Products?	No
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	Food facility registration, bio terrorism

Halal Deposition	100%
Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	Fish
Please select all product types	NU - Nutraceutical
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?	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?	Between Batches
Does the facility utilize ATP swab testing?	Yes
What is the acceptable passing range?	30
Detail the rectifying proceure if a swab test fails: Recleaning, re-sterilization.	
Does the facility have a pest control program?	Yes
Is water used in any of the products that are in consideration for certification?	No

Walkthrough	100%
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Location

100%

Location 1

100%

Location Title

Receiving

Location Image

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

No

Location 2

100%

Location Title

Staging

Location Image

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

No

Location 3

Location Title

Clean Rooms

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?

Other

Please Specify*

Sanitation, but ventilation will be added soon.

Location 4

Location Title

Blending

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?

Other

ATP Swab Testing

Please Specify*

Sanitation

Location 5

Location Title Packaging

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

100%

Location Title Warehouse

Location Image

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

Location 7

100%

Location Title Delivery

Location Image

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

Final Check-Out	100%
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:	600,000 tables > stepping up on a monthly basis, expecting 100,000 units
Regionally, Halal products are being sold:	Internationally
List all countries that the product is sold to:	Egypt
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:	Low Risk

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	N/A
Testing Documentation (High Risk Facilities Only)	N/A
Pest Control	Yes
Flowchart of Processing	Yes

Signature

Inspectors Signature



Mansoor Umar
11 May 2022 15:58 EDT

Client Signature



Mariam Crow
11 May 2022 15:58 EDT

Departure Date & Time

11 May 2022 16:00 EDT

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

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?

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?

N/A

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 did a great job detailing their halal process. Halal products are not currently in production, but they will be soon. The facility passes this audit.

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.