



# Recertifying Audit

6 Dec 2022 / Abdullah Fredericks

Complete

Score	50%	Flagged items	3	Actions	2
-------	-----	---------------	---	---------	---

## 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

06.12.2022 04:09 EST

**Company Name**

Vandstrom

Changed name from Biomemetic

---

**Company Type**

Manufacturing Facility

**Location**50 West Watkins Mill Road  
Gaithersberg, MD. 20878

---

## Flagged items & Actions

3 flagged, 2 actions

### Flagged items

3 flagged, 2 actions

Fitness / Changes & Alterations

**Have you updated the information via your client portal?**

No

Not as of yet

Fitness / Changes & Alterations

**Did you notify Halal Watch of this update?**

No

Name change occurred

To Do | Assignee Halal Auditor | Priority Low | Due 13.12.2022 12:19 EST | Created by Halal Auditor

Get notification from Biomemetic about name change

Halal Deposition / Changes & Alterations

**Have you notified Halal Watch of all of these changes?**

No

To Do | Assignee Halal Auditor | Priority Low | Due 13.12.2022 12:20 EST | Created by Halal Auditor

Get Notification that processing temperature changed

### Other actions

0 actions

## General

What is the size of the facility in square feet? 57410

Number of Employees 30

Number of Working Shifts 1

Operating Hours 07H00-15H30

Days of Operation Week M-F

## Fitness

2 flagged, 1 action, 0%

### General

Facility Produces Food Grade Products?

No

During production, is it possible for particulates to become airborne?

Yes

What are the areas in the facility where this is possible?

scale

Do you implement any cross contamination measures in those areas?

Yes

What measures are currently in place?

Air filtration/vents

List any other relevant certifications that the client currently holds, such as, ISO, GCC, BRC, etc.

ISO 9001 and Kosher

### Changes & Alterations

2 flagged, 1 action, 0%

Has your Halal Enforcement Director/Team changed?

Yes

Detail the changes that have taken place.

Team added a new member

Have you updated the information via your client portal?

No

Not as of yet

Has your facility changed in size since our last audit?

No

Has your product facility rebranded or relocated?

Yes

Did you notify Halal Watch of this update?

No

Name change occurred

To Do | Assignee Halal Auditor | Priority Low | Due 13.12.2022 12:19 EST | Created by Halal Auditor

Get notification from Biomemetic about name change

## Halal Deposition

1 flagged, 1 action, 0%

## Changes & Alterations

1 flagged, 1 action, 0%

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

No

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?

Yes

**Detail the changes that have taken place.**

Process temperatures when making the membrane.

Have you made changes to your production process that require an updated SSOP?

No

Have you modified your recall plan since our last visit?

No

Have you notified Halal Watch of all of these changes?

No

To Do | Assignee Halal Auditor | Priority Low | Due 13.12.2022 12:20 EST | Created by Halal Auditor

Get Notification that processing temperature changed

Traceability plan, standard operating procedures (SOP), and/or flowchart of processing may require updating

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

None

Do you produce any of the following product types?

NS - Non-Specific

Please detail the product type

Filters for dairy products

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

Yes

What type of alcohol is being used?

Isopropyl Alcohol

Usually washed out during rinsing

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

No

Regionally, Halal products are being sold:

Internationally

**List all countries that the product is sold to:**

Wales, Denmark, Australia and New Zealand

---

## 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)**

First facility makes the membrane in the mixing room. Polymer, solvent and other additives added to mixer. Pumped into backing fabric. All filters go into water. Tanks rinse solvent out. Last tank contains glycerin to prevent membrane from drying out. Then goes to cold room and assembled into a filter. Several sheets of plastic, glue and membrane rolled together to make a finished filter. Filter wrapped to keep shape. QC checking, packaging.

---

## Walkthrough

### Location

#### Location 1

Location Title

Raw material storage

Check list before receival

Location Image

H.A.R.M. Location?

No

#### Location 2

Location Title

Chemical storage

Location Image

H.A.R.M. Location?

No

#### Location 3

Location Title

Weighing scale

Location Image

H.A.R.M. Location?

No

#### Location 4

Location Title

Mixer

Location Image

H.A.R.M. Location?

No

#### Location 5

Location Title

Rinse tanks

Location Image

H.A.R.M. Location?

No

#### Location 6

**Location Title**

Cold Storage room

**Location Image**

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

No

## Location 7

**Location Title**

Dryer

**Location Image**

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

No

## Location 8

**Location Title**

Receiving and storage

Quarantined if necessary

**Location Image**

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

No

## Location 9

**Location Title**

Membrane cutting table

Labelled with lot number and sheet quantity

**Location Image**

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

No

## Location 10

**Location Title**

Permeate carrier

**Location Image**

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

No

## Location 11

**Location Title**

Cutback

**Location Image**

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

No

## Location 12

Location Title Caging

Location Image

H.A.R.M. Location? No

## Location 13

Location Title Trimmer

Location Image

H.A.R.M. Location? No

## Location 14

Location Title Final QC Checks

Location Image

H.A.R.M. Location? No

## Location 15

Location Title Heat Sealer

Location Image

H.A.R.M. Location? No

## Location 16

Location Title Final 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:**

None so far

expecting to sell 1000 elements next year

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  
06.12.2022 12:15 EST

**Client Signature**

\_\_\_\_\_

Andrew Smith  
06.12.2022 12:15 EST

**Departure Date & Time**

06.12.2022 05:07 EST

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

**Final Evaluation** 66.67%

**Were you able to confirm proof of purchase for the sampled RM's?** Yes

**Select the means of confirmation** Visual Confirmation

**Detail the ingredient name, it's company, and any identifying numbers**

**Any H.A.R.M. locations identified that require mitigation?** No

**Were all of the sample finished products marked with a halal certification seal?** N/A

**Were packages of the sampled products labeled with the clear and correct name?** Yes

**Were any raw materials/ingredients marked with a halal certification seal?** Yes

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

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

Client still has to inform Halal Watch World of their name change from Biomemetic to Vandstrom as well as their addition of a new member to their Halal team. The client also changed the temperature of their production process which has to be conveyed to Halal Watch world. Overall the facility was very well organized.

**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.

**Enter ClientID from your Auditor Printout** 12