

Final Master Inspection Checklist

05 Nov 2020 / Rafiq Umar

Complete

Score	100%	Failed items	1	Actions	0
Company Name	Critical Process Filtration Inc				
Company Type	Manufacturing Facility				
Conducted on	5th Nov, 2020 1:07 PM EST				
Auditor's Names	Rafiq Umar				
Location	1 Chestnut St, Nashua, NH 03060				

Failed Items

1 failed

Halal Deposition

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

Any Intoxicants (Ethyl/Isopropyl Alcohol, THC...)

Isopropyl for sanitation

General

100%

Area of Site (sq. ft.)	0
Number of Employees	70
Number of Working Shifts	2
Operating Hours	6:30am - 11pm
Days of Operation Week	M-F
	Sat

Fitness

100%

Facility Produces Food Grade Products?

No

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

ISO 9001:2015

Client is SQF Certified?

No

Inspection site keeps records of pre-operational inspection reports?

Yes

Facility has a system of tracking, tracing, and recall of products?

Yes

Halal Deposition

1 failed, 100%

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

No

List all of the halal finished products that are being certified (Individual items with different SKU's and ID Numbers)

Polypropolyne, Fiber Glass, Polyethersulfone

List all of the ingredients used in all of the listed halal products on-site. Each ingredient must include the supplier, and if a supporting halal certificate, or a halal disclosure statement is accompanying. Use the following Format: [SUPPLIER(s)] - [RAW MATERIAL(s)] - [CERTIFICATE/STATEMENT/NA]:

Recieved in ingredients list

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

Any Intoxicants (Ethyl/Isopropyl Alcohol, THC...)

Isopropyl for sanitation

Does facility handle non-halal products 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)

Not required as there are no contaminants within the facility.

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 and between batches

Does the facility utilize ATP swab testing?

No

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?

No

Provide the testing measure performed on Halal products at this facility:

Flow Test, Integrity Test, Flush Test

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Receiving

Location Image

H.A.R.M Location?

No

Location 2

100%

Location Title

Staged

Location Image

H.A.R.M Location?

No

Location 3

100%

Location Title

Production

Location Image

H.A.R.M Location?

No

Location 4

100%

Location Title

Testing

Location Image

H.A.R.M Location?

No

Location 5

100%

Location Title

Drying

Location Image

H.A.R.M Location?

No

Location 6

100%

Location Title

Module Warehouse

Location Image

H.A.R.M Location?	No
Location 7	100%
Location Title	Picking
Location Image	
H.A.R.M Location?	No
Location 8	100%
Location Title	Final Assembly
Location Image	
H.A.R.M Location?	No
Location 9	100%
Location Title	Packaging
Location Image	
H.A.R.M Location?	No
Location 10	100%
Location Title	Paletized
Location Image	
H.A.R.M Location?	No
Location 11	100%
Location Title	Shipped
Location Image	
H.A.R.M Location?	No

Final Check-Out

100%

Were packages and boxes clearly labeled with production and expiration dates?

Yes

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?

N/A

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

N/A

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

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:

Halal products are being sold:

Internationally

Domestically

List all countries that the product is sold to:

Europe, Australia, South Africa, South East Asia, China, Japan

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

Any identified H.A.R.M. Locations?

No

Documents Received

HIP Program	Yes
Ingredients List	Yes
Suppliers List	Yes
Suppliers Certificates of Analysis	Yes
Suppliers Halal Disclosure Statements or Halal Certificates	Will be emailed
Finished Product Spec Sheets/CoA's for products in consideration for certification	Yes
SSOP	Yes
Recall Plan	Yes
Water Report	Yes
Testing Documentations	N/A
Pest Control	Yes

Final Evaluation

100%

All H.A.R.M. locations identified?

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 of showing the full facility and the process. The facility does not currently manage any ingredients that are considered as contaminants. The client will provide the total square footage after the audit via email. Client will also fulfill any "To Do" items on this report.

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.

Signature

Inspectors Signature



Mansoor Umar
5th Nov, 2020 2:07 PM EST

Client Signature



Mike Witham
5th Nov, 2020 2:06 PM EST

Departure Date & Time

5th Nov, 2020 2:06 PM EST