

Final Master Inspection Checksheet

2 Feb 2022 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Conducted on	2 Feb 2022 11:39 EST				
Company Name	Sultan Restaurant				
Company Type	Restaurant				
Location	144 Atlantic Ave, Brooklyn, NY 11201				
Auditor's Names	Rafiq Umar				

General

Area of Site (sq. ft.)	800
Number of Employees	2
Number of Working Shifts	1
Operating Hours	3PM - 10Pm
Days of Operation Week	M-F
No Monday, Tuesday - Sunday	

Fitness	100%
Facility Produces Food Grade Products?	Yes
Client is HACCP Certified?	No
Do FDA Inspectors visit this facility?	No
Facility Produces Meat & Poultry Products?	Yes
Client is SQF Certified?	No
Facility has USDA Inspector?	No
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	Food Safety Handling

Halal Deposition	100%
Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	Halal Chicken
	Halal Beef
	Halal Lamb
	Fish
Please select all product types	MM - Menu/Meals
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?	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 (Surfaces and cutlery)
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?	No

Walkthrough	100%
Location	100%
Location 1	100%
Location Title	Storage (Preparation area + Freezer/Refrigerator)
Location Image	
Located Noor al Jabal chicken box, Bagged Lamb	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 2	100%
Location Title	Preparation area
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 3	100%
Location Title	Cooking
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 4	100%
Location Title	Served
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	
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?	Yes
Name:	Romdhan Othman
Expected sales quantity of halal products per month:	Menu Meals
Regionally, Halal products are being sold:	Domestically
Management was cooperative and understanding of Islamic dietary requirements	Good
<p>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.</p>	
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
2 Feb 2022 12:18 EST

Client Signature



Romdhane Othmane
2 Feb 2022 12:28 EST

Departure Date & Time

2 Feb 2022 12:18 EST

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?

Yes

Were safety/cooking instructions printed on finished labels?

Yes

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

Yes

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 serves food from his restaurant with only 100% halal products and ingredients. All of the ingredients checked out and have been confirmed as being halal. We had a slight connection issue, but were able to completely see the preparation areas in the basement eventually.

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.