

Final Master Inspection Checklist

16 Mar 2021 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Company Name	Liquiglide Incorporated				
Company Type	Manufacturing Facility				
Conducted on	16th Mar, 2021 1:11 PM EDT				
Auditor's Names	Rafiq Umar				
Location	34 Sullivan Rd, North Billerica, MA 01862 suite 19				

General

Area of Site (sq. ft.)	2500
Number of Employees	35
Number of Working Shifts	1
Times of operation are interspersed due to demand not being regular	
Operating Hours	9-5
Days of Operation Week	M-F

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?

No

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?

No

Please select all product types

PM - Packaging Material

NS - Non-Specific

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?

Both prior to and after manufacturing. Maximally 5 days between any cleaning.

Does the facility utilize ATP swab testing?

No

Environmental monitoring swabs performed after after each cleaning. Quarterly tested using RODAC floor plates

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

Walkthrough 100%

Location 100%

Location 1 100%

Location Title Loading 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 Confirmation

Location Image

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

Location 3 100%

Location Title Racks

Location Image

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

Location 4

Location Title Sampling Room

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? Air Filtration

Location 5 100%

Location Title Quarantine

Location Image

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

No

Location 6

100%

Location Title

Released

Location Image

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

No

Location 7

100%

Location Title

Re-bagged

Location Image

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

No

Location 8

Location Title

Manufacturing

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?

Air Filtration

Finished product buckets receive IPA rinse before filling with finished products.

Location 9

100%

Location Title

Racked

Location Image

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

No

Location 10

100%

Location Title

Quarantine

Location Image

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

No

Location 11

100%

Location Title

Palleted & Shrink Wrapped

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?

N/A

Does this facility have any Muslim person on staff?

N/A

N/A

Expected sales quantity of halal products per month:

400 - 500 Kilo's a month

Regionally, Halal products are being sold:

Internationally

Domestically

List all countries that the product is sold to:

EU, North America, UK

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

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)	Yes
Pest Control	Yes
Flowchart of Processing	Yes

Signature


Inspectors Signature



Mansoor Umar

16th Mar, 2021 2:00 PM EDT

Client Signature



Alison Higgins

16th Mar, 2021 2:03 PM EDT

Departure Date & Time

16th Mar, 2021 2:03 PM 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?

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

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 facility is certainly setup in a well formatted way that ensures no cross contamination can occur within the facility. Currently, no other products are produced in this facility besides the liquiglide. This facility is low risk, thus, there should not be any serious concern for problems.

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.