

Final Master Inspection Checklist

20 Oct 2020 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Company Name	Applied Food Sciences Inc				
Company Type	Distribution Center				
Conducted on	20th Oct, 2020 3:14 PM EDT				
Auditor's Names	Rafiq Umar				
Location	8708 South Congress Ave, Building 290 Austin, TX 78745				

General

Area of Site (sq. ft.)	4000
Number of Employees	5
Number of Working Shifts	1
Operating Hours	9-5
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

No

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

Kosher, Organic

Client is SQF Certified?

Yes

Inspection site keeps records of pre-operational inspection reports?

Yes

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

Yes

Halal Deposition

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)

All Herbal Extracts, Glucarates Salts

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]:

Extracts, Tumer, green tea, etc

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

None

Does facility handle non-halal products 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?

Weekly basis

Does the facility utilize ATP swab testing?

N/A

Does the facility have a Halal Integrity Protection program?

No

Does the facility have a pest control program?

Yes

Is water used in any of the products that are in consideration for certification?

N/A

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

Microbials, pesticides, heavey metals, residual solvents

Walkthrough

100%

Location

100%

Location 1

100%

Location Title

Racks or floor

Location Image

H.A.R.M Location?

No

Location 2

100%

Location Title

Relabeled

Location Image

H.A.R.M Location?

No

Location 3

100%

Location Title

Palletized

Location Image

H.A.R.M Location?

No

Location 4

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?

N/A

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?

No

Expected sales quantity of halal products per month:

Not Sure

Halal products are being sold:

Domestically

Internationally

List all countries that the product is sold to:

Brazil, Mexico, UK, Korea, Japan, Domestic, Indonesia, Australia

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?

N/A

Documents Received

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

Final Evaluation

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

N/A

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

This client does not produce or process any raw products. The products are brought in from a raw material manufacturer, and repackaged. Client will be submitting any outstanding documentation.

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

20th Oct, 2020 3:42 PM EDT

Client Signature



Blake Dixon

20th Oct, 2020 3:42 PM EDT

Departure Date & Time

20th Oct, 2020 3:42 PM EDT