



Recertifying Audit

15 Dec 2022 / Rafiq Umar

Complete

Score	100%	Flagged items	0	Actions	0
-------	------	---------------	---	---------	---

Enter ClientID from your auditor Printout

11

Auditor's Names

Rafiq Umar

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

15.12.2022 15:10 EST

Company Name

Air Chef

Company Type

Manufacturing Facility

Location

1867 O'Toole Ln, San Jose, CA
95131, USA
(37.384418, -121.9059596)

General

What is the size of the facility in square feet? 2300

Number of Employees 6

Number of Working Shifts 1

Operating Hours 9-5

Days of Operation Week

M-F

Sat

Sun

Fitness

100%

General

100%

Facility Produces Food Grade Products?

Yes

Facility is HACCP certified?

Yes

Do FDA inspectors visit this facility?

Yes

Facility produces Meat and/or Poultry products?

Yes

Facility has USDA inspectors?

Yes

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

No

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

USDA, FDA, BFR

Changes & Alterations

Has your Halal Enforcement Director/Team changed?

No

Has your facility changed in size since our last audit?

No

Has your product facility rebranded or relocated?

No

Halal Deposition

Changes & Alterations

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?	No
Check all of the fillers/additives added or injected into any halal products:	None
Do you produce any of the following product types?	MM - Menu/Meals
Do you manage any products that contain alcohol in your facility?	No
Have any animal bi-products or derivatives been processed at this facility since our last visit?	Yes
Select all speciation, or derivatives that have been, or are being processed in this facility:	Halal Chicken Halal Goat Fish
Regionally, Halal products are being sold:	Domestically

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)

Packaging > Production >
Freezer > Cooler > Kitchen >
Dishwashing > Dry Storage
Area

Walkthrough

Location

Location 1

Location Title

Packaging

Location Image

H.A.R.M. Location?

N/A

Location 2

Location Title

Hand Sink

Location Image

H.A.R.M. Location?

N/A

Location 3

Location Title

Freezer

Location Image

H.A.R.M. Location?

N/A

Location 4

Location Title

Cooler

Location Image

H.A.R.M. Location?

N/A

Location 5

Location Title

Production

Location Image

H.A.R.M. Location?

N/A

Location 6

Location Title

Dishwashing Area

Location Image

H.A.R.M. Location?

N/A

Location 7

Location Title

Dry Storage

Location Image

H.A.R.M. Location?

N/A

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:

-

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



Mansoor Umar
15.12.2022 15:44 EST

Client Signature



Ashwini Kumar
15.12.2022 15:45 EST

Departure Date & Time

15.12.2022 15:45 EST

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

Final Evaluation 100%

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
Heavy Cream (James Farm), Chicken (Nur Al Jabl)

Any H.A.R.M. locations identified that require mitigation? N/A

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? N/A

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:
Clients facility has not changed since our last audit in 2020. All of the ingredients, and product profile also remains the same. The facility was misclassified as high risk, but this has been corrected since. The new certificate will be issued, but no printout is allowed, as the client is currently on a payment plan. We will continue to surveille the facility going forward.

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.