

Final Master Inspection Checklist

19 Apr 2021 / Rafiq Umar

Complete

Score	95.24%	Failed items	0	Actions	0
Company Name	Food Group International Inc By A&M Global Solutions				
Company Type	Manufacturing Facility				
Conducted on	19th Apr, 2021 3:17 PM EDT				
Auditor's Names	Rafiq Umar				
Location	1335 NW 98 Court Unit 11&12, Doral, FL 33172				

General

Area of Site (sq. ft.)	18600
Number of Employees	24
Number of Working Shifts	1
Operating Hours	7-3:30
Days of Operation Week	M-F

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

Yes

Facility Produces Meat & Poultry Products?

No

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

Kosher, In contention for SQF, Gluten Free

Halal Deposition

100%

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

No

Please select all product types

RF- Refined Products (Processed Goods)

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

Does the facility utilize ATP swab testing?

N/A

Does the facility have a Halal Integrity Protection program?

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	Receiving
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 2	100%
Location Title	Warehouse
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 3	100%
Location Title	Mixer
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 4	100%
Location Title	Weighing
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 5	100%
Location Title	Packaging
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 6	100%

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

Location 7	100%
Location Title	Warehouse
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

Location 8	100%
Location Title	Delivery
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

Final Check-Out

87.5%

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?

No

Expected sales quantity of halal products per month:

300 Tons per month

Regionally, Halal products are being sold:

Domestically

Internationally

List all countries that the product is sold to:

Carribbean, Central America, South Korea, US, Dubai

Management was cooperative and understanding of Islamic dietary requirements

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

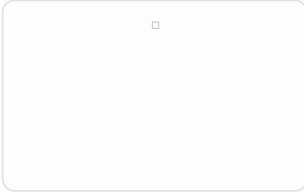
Documents Received

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

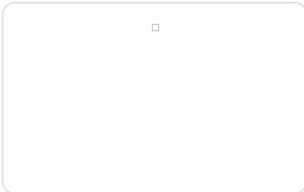
Inspectors Signature



Mansoor Umar

19th Apr, 2021 3:48 PM EDT

Client Signature



Bladimiro Valbuena

19th Apr, 2021 3:48 PM EDT

Departure Date & Time

19th Apr, 2021 3:48 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?

Yes

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

N/A

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 that was audited is very straight forward, and simple. All of the products that are proceeded will be certified halal after passing review, therefore, cross contamination is not an issue. No animal derivatives, nor intoxicants are utilized in production.

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.