

New Client Audit

25 Sep 2023 / Abdullah Fredericks and Hannah Grace Biolena

Complete

Score	4 / 4 (100%)	Flagged items	0	Actions	0
-------	--------------	---------------	---	---------	---

Enter ClientID from Auditor Printout

100

Auditor's Names

Abdullah Fredericks and
Hannah Grace Biolena

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

25 Sep 2023 09:08 EDT

Company Name

Somafina Neutraceutical
Builders

Used to be Norax Supplements

Company Type

Manufacturing Facility

Location

655 10th Street Cedartown GA.
30125

General

Area of Site (sq. ft.) 65000

Number of Employees 200

Number of Working Shifts 2

Operating Hours 07H00-15H30 and
15H00-23H00

Days of Operation Week M-F

Fitness	
Facility Produces Food Grade Products?	Yes
Client is HACCP Certified?	Yes
Do FDA Inspectors visit this facility?	Yes
3rd party audits	
Facility Produces Meat & Poultry Products?	No
During production, is it possible for particulates to become airborne? (such as flours, powders, or other)	Yes
What are the areas in the facility where this is possible?	Production Rooms
Do you implement any cross contamination measures in those areas?	Yes
What measures are currently in place?	Air Filtration
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	SQF certifications, Organic certification

Halal Deposition

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

Yes

Select all speciation that are processed in this facility:

Beef

Fish

Collagen

Please select all product types

AC - Activated Carbon

PH - Pharmaceuticals

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

None

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?

After every batch of product

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

30

Less than 30

Detail the rectifying proceure if a swab test fails:

Recleaning and Reswabbing

Does the facility have a pest control program?

Yes

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

No

Pre-Walkthrough Notes

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)

From the incoming receiving area, incoming inspections, storage, labelling, compounding and mixing. Encapsulated, bottled and packed in boxes.

Walkthrough

Location

Location 1

Location Title

Incoming or Receiving

Location Image

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

No

Location 2

Location Title

Quarantine and Storage

Location Image

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

No

Location 3

Location Title

Compounding 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 4

Location Title

Encapsulation

Location Image

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

No

Location 5

Location Title

Barrels for storage

Location Image

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

No

Location 6

Location Title

Finishing and Casing

Location Image

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

No

Location 7

Location Title

Palletizing and Shipping

Location Image

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

No

Final Check-Out

2 / 2 (100%)

Does facility store any product in a third party, off-site location, before the product is sold?

Yes

What is the company name?Somafina Neuraceutical
Builders**Location:**620 10th Street Cedartown GA.
30125**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

Expected sales quantity of halal products per month:**Regionally, Halal products are being sold:**

Domestically

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:

Medium Risk

Signature

Inspectors Signature



Abdullah Fredericks
25 Sep 2023 15:52 EDT

Client Signature



Kayla Faust
25 Sep 2023 15:52 EDT

Departure Date & Time

25 Sep 2023 09:43 EDT

Inform the client that the audit has concluded. After closing the meeting, proceed to the final auditors evaluation.

Final Auditors Evaluation

2 / 2 (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?

Yes

Were any finished products marked with a halal certification seal?

N/A

Were halal products clearly segregated in freezer, storage, and warehouse locations?

Yes

Detail the method of segregation between halal certified and non-halal certified products:

Shelves labelled.

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 uses beef and fish byproducts in some products produced so therefore it's a medium risk facility. Raw materials were properly segregated on shelves with QC passed labels. Proper cross contamination measures in place.

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.