

Final Master Inspection Checklist

25 May 2021 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	1
Company Name	Tessengerlo Kerley				
Company Type	Manufacturing Facility				
Conducted on	25th May, 2021 11:08 AM EDT				
Auditor's Names	Rafiq Umar				
Location	16677 US HYWY, East Dubuque, IL 61025				

Actions

1 action

Walkthrough / Location / Location 4

Location Title

Delivery

To do | Priority Low | Due 1st Jun, 2021 11:54 AM EDT | Created by Rafiq Umar

Please confirm who owns the tanker, and weather or not it is dedicated to the ABS or not

General

General

Area of Site (sq. ft.)	440000
Number of Employees	15
Number of Working Shifts	2
Operating Hours	24
Days of Operation Week	M-F
	Sat
	Sun

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

CH - Chemicals

In organic

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?

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

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?

Yes

Who supplies water to this facility?

In-House Filtration

Does the water source filtration use bone char as a filtration membrane?

No

Walkthrough

1 action

Location

1 action

Location 1

Location Title

Raw Material Sulfur Delivery

Location Image

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

N/A

Location 2

Location Title

Incinerator

Location Image

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

N/A

Location 3

Location Title

Silo

Location Image

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

N/A

Location 4

1 action

Location Title

Delivery

To do | Priority Low | Due 1st Jun, 2021 11:54 AM EDT | Created by Rafiq Umar

Please confirm who owns the tanker, and weather or not it is dedicated to the ABS or not

Location Image

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

N/A

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

Expected sales quantity of halal products per month:

200 tonnes

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:

Low Risk

Documents Received

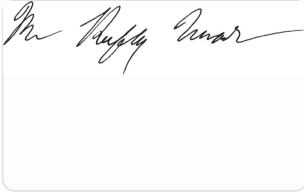
Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

Legal Business Documents	N/A
Raw Material Information	Yes
Traceability Documentation	Yes
Halal Disclosure Statements or Halal Certificates	Will be emailed
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)	N/A
Pest Control	Yes
Flowchart of Processing	Yes

Signature

Inspectors Signature



Mansoor Umar

25th May, 2021 11:59 AM EDT

Client Signature



Zach Smith

25th May, 2021 11:59 AM EDT

Departure Date & Time

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?

N/A

Were safety/cooking instructions printed on finished labels?

N/A

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 ABS product produced from this facility is done in a closed system. No alcohol, nor animal bi-products or derivatives are used in the processing of the products in consideration for halal certification. The client was cooperative and understanding of all restrictions and measures.

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.