

# Final Master Inspection Checklist

2 Jun 2021 / Rafiq Umar

Complete

Score	86.67%	Failed items	1	Actions	0
Company Name	Interstate Meat Distributors				
Company Type	Manufacturing Facility				
Conducted on	2nd Jun, 2021 1:09 PM EDT				
Auditor's Names	Rafiq Umar				
Location	9550 South East Last Rd, Clackamas, OR 97015				

## Failed Items

1 failed

### Halal Deposition

Is testing being performed on an annual basis for contaminants regarding the halal products?

No

## General

Area of Site (sq. ft.)	13500
Number of Employees	260
Number of Working Shifts	2
Operating Hours	7am - 2:30am
Days of Operation Week	M-F
	Sat
	Sun

## Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Do FDA Inspectors visit this facility?

No

Facility Produces Meat & Poultry Products?

Yes

Client is SQF Certified?

Yes

Facility has USDA Inspector?

Yes

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

Organic

# Halal Deposition

1 failed, 100%

Halal Deposition (60)

Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	Beef
	Halal Beef
	Chicken
	Pork
Please select all product types	RM - Raw Meat
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?	Yes
What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)	
Grinders, Augers, Tubs, Buggies	
Does the facility institute ATP swab testing for contaminants?	Yes
Is testing being performed on an annual basis for contaminants regarding the halal products?	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, Between Batches as well
Does the facility utilize ATP swab testing?	Yes
What is the acceptable passing range?	300
Detail the rectifying proceure if a swab test fails:	
Equipment is washed and sanitized again, swab tested again for the corrective action, and to confirm passing range	
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

Staging

Location Image

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

No

#### Location 3

Location Title

Grinding 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?

ATP Swab Testing

#### Location 4

100%

Location Title

Packaging

Location Image

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

No

#### Location 5

100%

Location Title

Freezer

Location Image

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

No

## Final Check-Out

71.43%

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?

Yes

Which company certified this product?

American Halal Foundation

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:

10,000

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:

High Risk

## Documents Received

Documents Received

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

Legal Business Documents	Yes
Raw Material Information	Yes
Traceability Documentation	Will be emailed
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**

2nd Jun, 2021 1:56 PM EDT

### Client Signature



**Rodolfo Mendoza**

2nd Jun, 2021 1:56 PM EDT

### Departure Date & Time

2nd Jun, 2021 1:56 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?

Yes

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

Halal signage is posted in the area's whenever halal products are being produced and stored.

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 company provided access to all necessary locations where halal products are being produced. This facility processes pork using the same machinery and equipment, therefore, an annual test is required to be submitted before a new certificate (2022) can be submitted. The client was also serviced by another halal certification agency prior to this audit.

**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.