



HALAL WATCH WORLD

THE GLOBAL STANDARD IN حلال CERTIFICATION

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Updated Wednesday, May 22, 2019

Master Inspection Check Sheet

Time In: 11:30 am Time Out: _____

Company Name: Stahl-Meyer

Inspector Name: Muhammad Umar

Name of Facility: _____

Manager: Warith Umar

Site Address: 294 SW Harvey Green
Madison, FL 32348

Date: 9/20/19

GENERAL

1. Area of Site (sq. ft.): 100,000

2. Number of Employees: 120

3. Number of working shifts: 2

4. Operating Hours: 7-3:30 pm

(M-F): (Sat): (Sun):

FITNESS

5. Client is HACCP Certified: Yes No

6. Client is SQF Certified: Yes No

• List any other Relevant Certifications or Accreditations (ISO, GCC, BRC, etc.)

• _____

• _____

• _____

• _____

• _____

LEGEND:

Blue Highlight=Visual Confirmation Sufficient

Green Highlight=Documentation Required

7. USDA Inspector Details: Full Time Part Time N/A

8. FDA Inspector Details: Full Time Part Time N/A

9. Inspection site keeps records of pre-operational inspection reports: Yes No * See Item 1

10. Facility has a system of tracking, tracing, and recall of products: Yes No N/A See Item 2

Change to blue

HALAL DEPOSITION

11. Types of Animals Processed at this facility: (Check All That Apply)

Chicken Halal Chicken Beef Halal Beef Lamb Halal Lamb
 Goat Halal Goat Fish Pork Other (State if Halal or not): Turkey

12. All Ingredients Used with Halal Products On-Site

Ingredient:

See Item 3
Turkey
Beef

- A. See Item 3
- B. Beef
- C. _____
- D. _____
- E. _____
- F. _____
- G. _____
- H. _____
- I. _____
- J. _____

Suppliers:

- a. Jennie O
- b. _____
- c. _____
- d. _____
- e. _____
- f. _____
- g. _____
- h. _____
- i. _____
- j. _____

Accompanying Documentation:

- a. Certificate Statement N/A
- b. Certificate Statement N/A
- c. Certificate Statement N/A
- d. Certificate Statement N/A
- e. Certificate Statement N/A
- f. Certificate Statement N/A
- g. Certificate Statement N/A
- h. Certificate Statement N/A
- i. Certificate Statement N/A
- j. Certificate Statement N/A

13. All suppliers' products accompanied by Halal Certificate? Yes No N/A

14. How are products separated in shipping?: No, but is wrapped and vacuum sealed. Labeled as well

15. Does facility handle non-Halal products and Halal products using the same tools and machines?
 Yes No N/A

16. If Yes to the former, what machines and tools are used to process these products? (Attach an SSOP)

Cleaning Procedure	Equipment/Tool	Frequency
Halal produced first		

17. Does Facility utilize ATP Swab testing? Yes No N/A

18. If yes to the former question, what is the acceptable passing range?

19. What is the rectifying procedure if a swab test fails?

Clean again

20. Does facility have a Halal Integrity Program? Yes No N/A

21. All Halal Finished Products: (*Certificate Of Analysis Required)

- a. Halal Beef Franks
- b. Halal 8-1 Beef
- c. Halal Smoked Turkey Sausage
- d. Halal smoked Glazed Turkey Breast
- e. _____
- f. _____
- g. _____
- h. _____
- i. _____
- j. _____
- k. _____
- l. _____
- m. _____
- n. _____
- o. _____
- p. _____
- q. _____
- r. _____
- s. _____
- t. _____
- u. _____
- v. _____
- w. _____
- x. _____
- y. _____
- z. _____

22. Fillers/Additives added or injected into Halal products (Check all that apply):

- Alcohol
- Pork Product
- Blood Element
- Other Animal Products
- Meat Slurry
- Enzymes
- Emulsifiers
- Clarifying Agents
- Shortening

- Colorings
- MSGs
- Dairy Products
- Nuts
- Eggs
- Fish
- Shellfish
- Nitrite/Nitrates
- None

Other(List all):

No Allergens

*If any box is checked, please specify the name of the additive: _____

23. Provide the testing measures performed on Halal products at this facility:

(eg: Fat/Moisture/DNA Contamination/Microbial, Metals)

Listeria, E-coli Salmonella

24. Water Supply: Who supplies water to this facility?

Municipal

25. Is the water supply filtered? *Check Water Records from the city Yes No N/A TBD

26. Are the filters known to use bone material as a filtration membrane?

27. Facility has a pest control program? *Review the program if yes Yes No N/A

Item 5

28. WALK THROUGH:

Give a brief description of each location represented in the diagram below. Fill in as many boxes as necessary.



29. Finished Halal Product Label Features:

(Check all that apply)

- Organic Gluten free Hormone Free Antibiotic Free Extra Lean
- Natural Allergen Free GMO Fat Free Reduced Fat Lean

Other (List): 100% Halal

30. Packages and Boxes are clearly labeled with Production and Expiration Dates:

- Yes No N/A

31. Safety/Cooking Instructions Printed on Label:

- Yes No N/A

32. All Halal Products Marked with Halal Certified Logo:

- Yes No N/A

~~33. If Yes, Provide Unit Temperature:~~

~~34. If No, Provide Commercial Owner, and Location of Cooling/Freezing Unit:~~

35. Storage area has separate locations for Halal and Non-Halal Foods:

- Yes No N/A

36. All Documentation Received?

- Yes No N/A

37. Has this Facility Ever Produced Halal Products prior to this inspection?

- Yes No N/A

38. If Yes, they were Certified by:

HWA

39. If Yes, Products were Sold to:

Prisons + Rest Home Dept

40. Expected per poundage sales of Halal products (Total per month):

41. Halal Products are being sold to:

42. Management Was Cooperative and Understanding of Islamic Dietary Requirements:

- Yes No

Change

43. Please provide a brief final evaluation of the client and inspection site:

FINAL EVALUATION:

- Need ATP Testing Results | 2 weeks
- Provide water testing
- Smoke Flavoring is Halal Certified, but, need Certificate - Red Arrow
- Item 6 is copy of casing company - Need statements of Halal Compliance from them All suppliers

DOCUMENTATION RECEIVED:

- Inspection: Rec Not N/A
- HIP Program: Rec Not N/A
- Ingredients List: Rec Not N/A
- Suppliers Lists: Rec Not N/A
- SSOP: Rec Not N/A
- Recall Plan: Rec Not N/A
- Water Carbon Documentation: Rec Not N/A
- Suppliers Certificates of Analysis: Rec Not N/A
- Suppliers Halal Disclosure Statements/Certificates of Halal: Rec Not N/A
- Finished Product Spec Sheet/COA: Rec Not N/A

SUGGESTED CERTIFICATION STATUS:

- Certified
- Pending
- Suspended
- Revoked

Certified (C)

A client is considered to be (C) if an inspector has completed an inspection, and the client has been issued a halal certificate in the mail. Also, if an inspector is on a non-first visit, then signs and date stamps the certificate sheet onsite.

Pending Certification (P)

A client is considered to be (PC) if they are newly signed, and have not yet had an inspection, or if a first inspection deems a client as non-compliant.

Suspended Certification (S)

A client is considered to be (SC) if they have been prior certified, but were found to be in a state of non-compliance through inspection by Halal Watch World, or other means.

Revoked (R)

A client is considered to be (R) if they have been prior certified, but were found to be in a state of non-compliance for more than 30 days.

This inspection has been performed to a satisfactory standard

Inspectors Signature: [Signature]

Date: 9/20/19

Client Signature: [Signature]

Date: 9/20/19

