

# Final Master Inspection Checklist

24 Mar 2021 / Rafiq Umar

Complete

Score	78.26%	Failed items	2	Actions	3
Company Name	Fresh Gourmet Cuisine Corp				
Company Type	Manufacturing Facility				
Conducted on	24th Mar, 2021 1:08 PM EDT				
Auditor's Names	Rafiq Umar				
Location	19431 Business Center Dr, Suite 31 Northridge, CA 91324				

## Failed Items & Actions

2 failed, 3 actions

### Failed items

2 failed, 0 actions

#### Documents Received

#### Halal Disclosure Statements or Halal Certificates

Will be emailed

No

#### Final Auditors Evaluation

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

No

### Other actions

3 actions

#### Halal Deposition

#### Does facility handle haram products (contaminants) and halal products using the same tools and machines?

Yes

To do | Priority Low | Due 31st Mar, 2021 1:27 PM EDT | Created by Rafiq Umar

#### Traceability Update

The traceability plan will need to be updated accordingly to match the common equipment requirements. (See traceability requirements at [www.halalwatchworld.org/requirements](http://www.halalwatchworld.org/requirements))

#### Halal Deposition

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

Yes

To do | Priority Low | Due 31st Mar, 2021 1:35 PM EDT | Created by Rafiq Umar

#### Upload Water Report

As water is used in the finished halal product, a water report will need to be submitted as well.

#### Walkthrough / Location / Location 6

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

No

To do | Priority Low | Due 31st Mar, 2021 1:55 PM EDT | Created by Rafiq Umar

#### Potential cross contamination

Halal and non halal Beef Kebeh trays look exactly the same. How do you ensure that the trays in the cooler are not confused with one another?

## General

Area of Site (sq. ft.)	9800
Number of Employees	19
Number of Working Shifts	2
Operating Hours	5:30AM - 5:30PM
Days of Operation Week	M-F
	Sun

## 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?

Yes

Client is SQF Certified?

No

Facility has USDA Inspector?

Yes

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

None

# Halal Deposition

2 actions, 100%

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

Yes

Select all speciation that are processed in this facility:

Chicken

Beef

Pork

Halal Beef

Please select all product types

PY - Poultry

RM - Raw Meat

PR - Produce

NS - Non-Specific

DY - Dairy

FL - Flavors

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?

Yes

To do | Priority Low | Due 31st Mar, 2021 1:27 PM EDT | Created by Rafiq Umar

## Traceability Update

The traceability plan will need to be updated accordingly to match the common equipment requirements. (See traceability requirements at [www.halalwatchworl.org/requirements](http://www.halalwatchworl.org/requirements))

**What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)**

Cooking Kettle, Containers for cooling the product, Forming equipment (will transition , Sheet trays where products end up before being cooked

Does the facility institute ATP swab testing for contaminants?

Yes

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

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?

between every use (different recipes)

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

30

30 or more is failing, 20 - 29 caution, 19 down is passing.

**Detail the rectifying proceure if a swab test fails:**

Rewashing, and retesting the equipment

**Does the facility have a Halal Integrity Protection program?**

Yes

**Does the facility have a pest control program?**

Yes

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

Yes

To do | Priority Low | Due 31st Mar, 2021 1:35 PM EDT | Created by Rafiq Umar

**Upload Water Report**

As water is used in the finished halal product, a water report will need to be submitted as well.

**Who supplies water to this facility?**

Municipal

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

No

## Walkthrough

1 action, 72.73%

### Location

1 action, 72.73%

#### Location 1

40%

Location Title

Storage Cooler

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?

No

Mitigation suggestion:

Other

Please Specify

Demarcated racks

#### 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

Cleanroom

Location Image

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

No

#### Location 4

Location Title

Kitchen

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 5

100%

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

<b>Location 6</b>	1 action, 100%
Location Title	Cooler
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

To do | Priority Low | Due 31st Mar, 2021 1:55 PM EDT | Created by Rafiq Umar

**Potential cross contamination**  
 Halal and non halal Beef Kebeh trays look exactly the same. How do you ensure that the trays in the cooler are not confused with one another?

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

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

## Final Check-Out

75%

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

N/A

Expected sales quantity of halal products per month:

1500 lbs monthly

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

1 failed

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	Will be emailed
	No
Finished Product Spec Sheets for products in consideration for certification	Yes
SSOP	Yes
Recall Plan	Yes
Water Report	Will be emailed
Testing Documentation (High Risk Facilities Only)	N/A
Pest Control	Yes
Flowchart of Processing	Yes

## Signature


### Inspectors Signature



**Mansoor Umar**

24th Mar, 2021 2:14 PM EDT

### Client Signature



**Alen Baltayan**

24th Mar, 2021 2:14 PM EDT

### Departure Date & Time

24th Mar, 2021 2:14 PM EDT

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

# Final Auditors Evaluation

1 failed, 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?

No

Were any finished products marked with a halal certification seal?

N/A

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

No

Any H.A.R.M. locations identified that require mitigation?

Yes

## Detail which locations failed and why:

The storage locations require better demarcation for halal vs non halal kebeh. This has been noted as a non-conformity.

## Suggested Mitigation

Use color coded tags, and/or signs for entire racks of halal product

## Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:

The clients facility has very good structure and methodology for processing products. Some area's viewed required better traceability, which have been noted in this report. Water report submission is required, along with halal disclosure statement for the butter. Once this information is updated, the clients facility should pass.

## Suggested Certification Status

Pending

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.