

Final Master Inspection Checklist

4 Apr 2022 / Rafiq Umar

Complete

Score	100%	Flagged items	0	Actions	0
Conducted on	4 Apr 2022 11:03 EDT				
Company Name	BCW Food Products Inc				
Company Type	Manufacturing Facility				
Location	6000 Denton Dr, Dallas, TX 75235				
Auditor's Names	Rafiq Umar				

General

Area of Site (sq. ft.)	25000
Number of Employees	160
Number of Working Shifts	3
Operating Hours	6am - 6am
Days of Operation Week	M-F
Sometimes Saturdays and Sundays depending upon customer needs	

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?

No

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

BRC, Organic, Kosher, Gluten Free

Halal Deposition	100%
Any animal bi-products or derivatives processed at this facility?	No
Please select all product types	RF- Refined Products (Processed Goods)
Flour only	
Check all of the fillers/additives added or injected into any halal products:	Emulsifiers Shortening Colorings
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?	Before and after batching. Flush Clean
Does the facility utilize ATP swab testing?	Yes
What is the acceptable passing range?	4
Neogen Accuclean, Green/Blue means fail, Copper means pass	
Detail the rectifying proceure if a swab test fails:	
Re-clean and re-swab, and notify manager.	
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%
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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

Warehouse Storage

Location Image

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

No

Location 3

Location Title

Scaling 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?

Other

All equipment is washed and wiped down, Logs are kept, and visual inspection, and swabs are taken further down the line during processing, visually and swabbed.

Please Specify*

Washed and cleaned

Location 4

100%

Location Title

Staging/Prepping

Location Image

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

No

Location 5

Location Title

Production

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
	Other
Please Specify*	Cleaned as well
Location 6	100%
Location Title	Pallet
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 7	100%
Location Title	Sensitive Product Warehouse
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No
Location 8	100%
Location Title	Delivery/Shipping
Location Image	
Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)	No

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?	No
Does this facility have any Muslim person on staff?	No
Expected sales quantity of halal products per month:	Not sure
Regionally, Halal products are being sold:	Internationally
List all countries that the product is sold to:	–
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

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

Legal Business Documents	Yes
Raw Material Information	Yes
Traceability Documentation	Yes
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	N/A
Testing Documentation (High Risk Facilities Only)	Yes
Pest Control	Yes
Flowchart of Processing	Yes

Signature

Inspectors Signature



Mansoor Umar
4 Apr 2022 12:07 EDT

Client Signature



Melissa Boris
4 Apr 2022 12:07 EDT

Departure Date & Time

4 Apr 2022 12:07 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?

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 client did a fantastic job of explaining their process, and showing their product as compliant. All production spaces are properly sanitized. Weighing/Scaling involves not ATP swab test, but does require cleaning, logging, and visual confirmation of no contaminants.

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.