

# Final Master Inspection Checklist

27 May 2021 / Rafiq Umar

Complete

Score	85.71%	Failed items	0	Actions	4
Company Name					Wonder Meats
Company Type					Manufacturing Facility
Conducted on					27th May, 2021 9:51 AM EDT
Auditor's Names					Rafiq Umar
Location					20 Broad St # 1, Carlstadt, NJ 07072, USA (40.831914, -74.0798208)

# Actions

4 actions

## Halal Deposition

Does the facility have a pest control program?

Yes

To do | Priority Low | Due 3rd Jun, 2021 10:05 AM EDT | Created by Rafiq Umar

Add pest control information

## Documents Received

### Raw Material Information

Will be emailed

To do | Priority Low | Due 3rd Jun, 2021 10:50 AM EDT | Created by Rafiq Umar

sample certificates for new suppliers

Scan and email a copy of the halal certificate for raw products for new supplier

## Documents Received

### Traceability Documentation

Will be emailed

To do | Priority Low | Due 3rd Jun, 2021 10:54 AM EDT | Created by Rafiq Umar

Invoice or bill of lading

Scan/email invoice or bill of lading for new supplier of halal raw material

## Documents Received

### Pest Control

Will be emailed

To do | Priority Low | Due 3rd Jun, 2021 10:55 AM EDT | Created by Rafiq Umar

Pest Control

Email pest control documentation. Results must be within the last 3 months.

## General

Area of Site (sq. ft.)	36000
Number of Employees	74
Number of Working Shifts	1
Operating Hours	12am - 9am
Days of Operation Week	M-F

## Fitness

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?	Yes
Facility has USDA Inspector?	Yes
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	None

# Halal Deposition

1 action, 100%

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

Yes

Select all speciation that are processed in this facility:

Chicken

Beef

Halal Beef

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)

Grinding Equipment (Bowl Chopper), Vmag Grinder, Patty Machine

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?

Daily

Does the facility utilize ATP swab testing?

Yes

What is the acceptable passing range?

1030

10-30 passing range

Detail the rectifying proceure if a swab test fails:

Corrective action of washing and sanitizing again, rewash, test again

Does the facility have a Halal Integrity Protection program?

N/A

Does the facility have a pest control program?

Yes

To do | Priority Low | Due 3rd Jun, 2021 10:05 AM EDT | Created by Rafiq Umar

Add pest control information

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

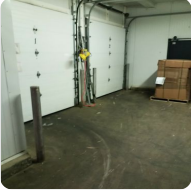


Photo 1

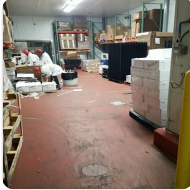


Photo 2

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

No

### Location 2

100%

Location Title

Raw materials cooler 2

Location Image



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8

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

No

### Location 3

Location Title

Hamburger production room

Location Image



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16

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

Blast freezer

Location Image



Photo 17



Photo 18



Photo 19

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

No

### Location 5

100%

Location Title

Holding freezer

Location Image

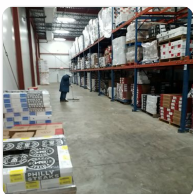


Photo 20

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

No

### Location 6

Location Title

Ground beef

Location Image



Photo 21



Photo 22



Photo 23



Photo 24



Photo 25

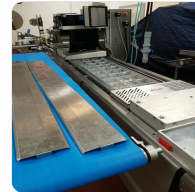


Photo 26

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 7

100%

Location Title

Shipping

Location Image



Photo 27

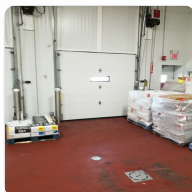


Photo 28

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

No

## Final Check-Out

71.43%

Final Check-Out-676-100

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?

Yes

Which company certified this product?

Halal Watch World

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:

couple thousand

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

3 actions

CONFIRM CLIENT HAS SUBMITTED ALL OF THE BELOW DOCUMENTS

**Legal Business Documents**

N/A

**Raw Material Information**

Will be emailed

To do | Priority Low | Due 3rd Jun, 2021 10:50 AM EDT | Created by Rafiq Umar

sample certificates for new suppliers

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**Traceability Documentation**

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Invoice or bill of lading

Scan/email invoice or bill of lading for new supplier of halal raw material

**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)**

Yes

**Pest Control**

Will be emailed

To do | Priority Low | Due 3rd Jun, 2021 10:55 AM EDT | Created by Rafiq Umar

**Pest Control**

Email pest control documentation. Results must be within the last 3 months.

**Flowchart of Processing**

Yes

## Signature


### Inspectors Signature



**Mansoor Umar**

27th May, 2021 10:56 AM EDT

### Client Signature



**Brian Realbuto**

27th May, 2021 10:56 AM EDT

### Departure Date & Time

27th May, 2021 10:56 AM 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?

Yes

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:

Signage present

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:

Client has been keeping the halal policy and system operating through the pandemic. Client will be providing a few documents for review, and will be developing a logging system for ATP swab testing recording.

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.

# Appendix

Appendix



Photo 1



Photo 2



Photo 3



Photo 4



Photo 5



Photo 6



Photo 7



Photo 8



Photo 9



Photo 10



Photo 11



Photo 12



Photo 13



Photo 14



Photo 15



Photo 16



Photo 17



Photo 18



Photo 19



Photo 20



Photo 21



Photo 22



Photo 23



Photo 24



Photo 25

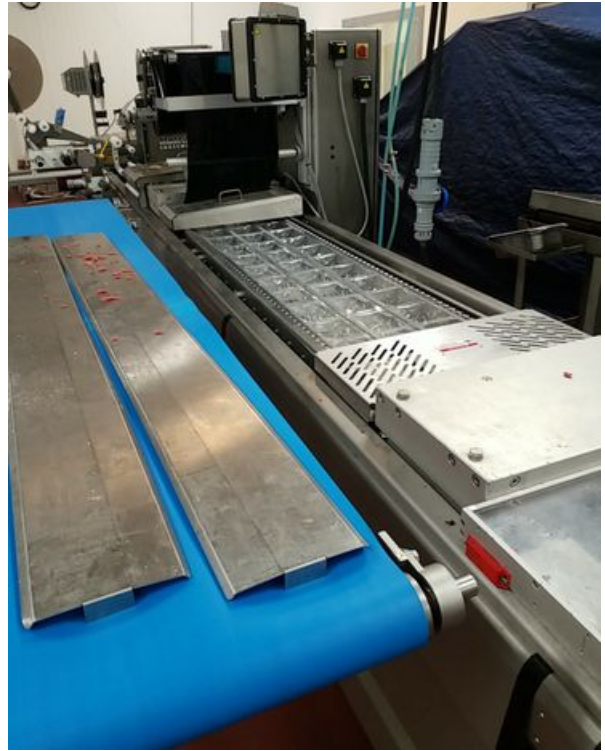


Photo 26



Photo 27

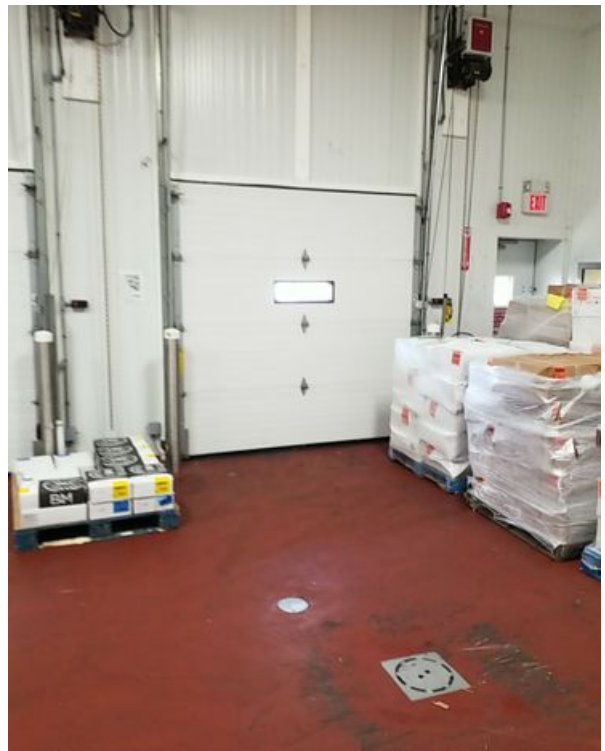


Photo 28