

Final Master Inspection Checklist

17 Dec 2020 / Rafiq Umar

Complete

Score	100%	Failed items	1	Actions	0
Company Name	United Dairy Incorporated				
Company Type	Manufacturing Facility				
Conducted on	17th Dec, 2020 3:06 PM EST				
Auditor's Names	Rafiq Umar				
Location	300 North Fifth Street, Martins Ferry, OH, 43935				

Failed Items

1 failed

Final Auditors Evaluation

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

No

General

100%

Area of Site (sq. ft.) 0

Number of Employees 250

Number of Working Shifts 3

Operating Hours 24 hour shifts

Days of Operation Week	M-F
	Sat
	Sun

Fitness

100%

Facility Produces Food Grade Products?

Yes

Client is HACCP Certified?

Yes

Facility has FDA Inspector?

Yes

Facility Produces Meat & Poultry Products?

No

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

SQF

Inspection site keeps records of pre-operational inspection reports?

Yes

Facility has a system of tracking, tracing, and recall of products?

Yes

Halal Deposition

100%

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

Yes

Select all speciation that are processed in this facility:

Other

Dairy Products Only

Type all others:

Dairy Only

Please select your product type

DY - Dairy

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?

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

Does the facility utilize ATP swab testing?

N/A

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?

No

Walkthrough	100%
Location	100%
Location 1	100%
Location Title	Tankers
Location Image	
H.A.R.M Location?	No
Location 2	100%
Location Title	Receiving bay
Location Image	
H.A.R.M Location?	No
Location 3	100%
Location Title	Pump
Location Image	
H.A.R.M Location?	No
Location 4	100%
Location Title	Silo
Location Image	
H.A.R.M Location?	No
Location 5	100%
Location Title	Balancer
Location Image	
H.A.R.M Location?	No
Location 6	100%
Location Title	Separator
Location Image	
H.A.R.M Location?	No

Location 7	100%
Location Title	Steam Pot
Location Image	
H.A.R.M Location?	No
Location 8	100%
Location Title	Cooling
Location Image	
H.A.R.M Location?	No
Location 9	100%
Location Title	Recieving
Location Image	
H.A.R.M Location?	No
Location 10	100%
Location Title	Cream Tank
Location Image	
H.A.R.M Location?	No
Location 11	100%
Location Title	Tanker
Location Image	
H.A.R.M Location?	No

Final Check-Out

100%

Does facility store any product in a third party, off-site location?

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?

N/A

N/A

Expected sales quantity of halal products per month:

245,000 gallons per week

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:

Low Risk

Documents Received

Private & Confidential

HIP Program	Yes
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	Yes
Testing Documentation	Yes
Pest Control	Yes
Flowchart of Processing	Yes

Signature


Inspectors Signature



Mansoor Umar

17th Dec, 2020 3:34 PM EST

Client Signature



Tom Mccombs

17th Dec, 2020 3:34 PM EST

Departure Date & Time

17th Dec, 2020 3:34 PM EST

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

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?

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?

No

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 facility is considered as low risk. United Dairy does not produce anything besides dairy products and derivatives. The walkthrough passes our inspection, and no harm locations were identified.

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.