

Final Master Inspection Checklist

21 Dec 2020 / Rafiq Umar

Complete

Score	100%	Failed items	0	Actions	0
Company Name					United Dairy
Company Type					Manufacturing Facility
Conducted on					21st Dec, 2020 3:09 PM EST
Auditor's Names					Rafiq Umar
Location					47 W Craig st, Uniontown, PA 15401

General

100%

Area of Site (sq. ft.)	2450
Number of Employees	171
Number of Working Shifts	3
Operating Hours	24/7
Days of Operation Week	M-F
	Sat

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.)

None

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?

No

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?

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?

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	
Location 1	100%
Location Title	Receiving bay
Location Image	
H.A.R.M Location?	No
Location 2	
Location 2	100%
Location Title	Raw Salvo
Location Image	
H.A.R.M Location?	No
Location 3	
Location 3	100%
Location Title	Pump
Location Image	
H.A.R.M Location?	No
Location 4	
Location 4	100%
Location Title	Production
Location Image	
H.A.R.M Location?	Yes
Mitigation Needed?	No
What mitigating measures are currently Present?	Other
Please Specify*	Closed System
Location 5	
Location 5	100%
Location Title	Departure
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:

18-20k gallons

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:

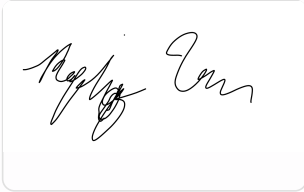
Low Risk

Documents Received

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	N/A
Pest Control	Yes
Flowchart of Processing	Yes

Signature

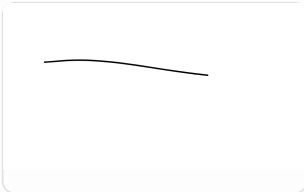
Inspectors Signature



Mansoor Umar

21st Dec, 2020 3:26 PM EST

Client Signature



Thomas McCombs

21st Dec, 2020 3:26 PM EST

Departure Date & Time

21st Dec, 2020 3:26 PM EST

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

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:

This facility located in Pennsylvania is essentially identical to the facility located in Ohio. The previous notes are applicable here as well.

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.