



Recertifying Audit

4 Jan 2023 / Abdullah Fredericks

Complete

Score	100%	Flagged items	0	Actions	0
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Enter ClientID from your auditor Printout

32

Auditor's Names

Abdullah Fredericks

Introduce yourself

First, I would like to go over the format for today's audit:

There are 3 phases that I will be completing with you.

1. Opening Meeting

----a. Overview: Primary concerns for halal certification

----b. Discovery: Gather basic information about your facility, personnel, and daily business activities

----c. Fitness: Assess your facilities' standards for quality assurance

----d. Halal Deposition: Determine if the facilities are compliant with halal dietary restrictions

2. Walkthrough

----I am commissioned to record, or photolog at my discretion critical contact points throughout the facility. The walkthrough is performed by viewing the product from the point of entry into your facility, completely through to the point of exit.

Halal Area Risk Management (H.A.R.M.) locations will be identified within the facility. These areas are classed as nonconformities and are considered to have a potential for cross-contamination or have the potential to denigrate the integrity of the Halal product. In the event that a H.A.R.M location requires mitigation, I will make note of it as a non-conformity. Any non-conformances will require corrective action in order to pass.

I will also be observing the utilization of your machinery, apparatuses', tools, and other such items.

Storage and warehouse locations will also be observed for proper segregation methods. I will determine whether or not halal products are easily identifiable, and reporting if mislabeling, or mix-ups are possible. Computer monitoring systems will also be taken into account.

Raw materials, packaging, and finished products will be observed throughout the tour.

Sanitation processes or methods may also be requested for observation if deemed necessary.

I will also assess the level of integrity of your personnel and your halal system if present. Honesty and transparency will be key factors in my report.

3. Closing Meeting

----During the closing meeting, I will summarize and record my observations during the walkthrough.

I will record the risk assessment, which is based upon the following metrics:

HIGH RISK = Facility processes both halal and haram products using indifferent 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.

Finally, I will provide a final assessment, communicate all non-conformities, and provide a suggested certification status. I will request signatories, and will submit my report to the certification committee.

Are there any questions before we begin?

Conducted on

04.01.2023 13:03 SAST

Company Name

United Dairy Inc.

Company Type

Manufacturing Facility

Location

300 North Fifth Street Martins
Ferry OH. 43935

General

What is the size of the facility in square feet? 0

Number of Employees 150

Number of Working Shifts 3

Operating Hours 07H00-15H00, 15H00-23H00
and 23H00-07H00

Days of Operation Week

M-F
Sat
Sun

Half shift on Sunday

Fitness

General

Facility Produces Food Grade Products?	Yes
Facility is HACCP certified?	Yes
Do FDA inspectors visit this facility?	Yes
Facility produces Meat and/or Poultry products?	No
During production, is it possible for particulates to become airborne?	No
List any other relevant certifications that the client currently holds, such as, ISO, GCC, BRC, etc.	Kosher certified

Changes & Alterations

Has your Halal Enforcement Director/Team changed?	No
Has your facility changed in size since our last audit?	No
Has your product facility rebranded or relocated?	No

Halal Deposition

Changes & Alterations

Have you added or removed halal products from your production profile since our last audit?	No
Have your raw material manufacturers changed?	No
Have you altered or modified your halal product formulation in any way?	No
Have you altered or modified your halal production process in any way?	No
Check all of the fillers/additives added or injected into any halal products:	None
Do you produce any of the following product types?	DY - Dairy
Do you manage any products that contain alcohol in your facility?	No
Have any animal bi-products or derivatives been processed at this facility since our last visit?	No
Regionally, Halal products are being sold:	Domestically

Notes pre-walkthrough

During your walkthrough, be sure to sample at least 3 ingredients and 3 finished products to confirm that they match the product specs as listed in the pre-audit form. Confirm that seals are applied, and that other information is accurate. Confirm log sheets are being properly filled out.

Please describe what we should expect to see during our walkthrough today. Be sure to explain the process step by step from the products perspective. (meaning, from point a to point z)

Raw receiving room. Fed into the milk pump into raw silos, into pasteurization, cream separator, cream pot, chiller, tank for send off

Walkthrough

Location

Location 1

Location Title

Raw receiving room

from tanker truck into milk pump

Location Image

H.A.R.M. Location?

No

Location 2

Location Title

Milk lines

Goes into plant

Location Image

H.A.R.M. Location?

No

Location 3

Location Title

Raw Silos

50000 gallons and 40000 gallons

Location Image

H.A.R.M. Location?

No

Location 4

Location Title

Pasteurizer

Location Image

H.A.R.M. Location?

No

Location 5

Location Title

Milk press

Location Image

H.A.R.M. Location?

No

Location 6

Location Title

Separator

Location Image

H.A.R.M. Location?

No

Location 7

Location Title

Cream pot

Location Image

H.A.R.M. Location?

No

Location 8

Location Title

Filler

Location Image

H.A.R.M. Location?

No

Location 9

Location Title

Cream tanks

From the cream tanks into trucks

Location Image

H.A.R.M. Location?

No

Final Check-Out

100%

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

No

Does this facility claim to produce halal products that are not certified?

No

Expected sales quantity of halal products per month:

150000 gallons per montg

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

Management was cooperative and understanding of Islamic dietary requirements

Good

Signature

Inspectors Signature

Abdullah Fredericks
04.01.2023 20:44 SAST

Client Signature

Thomas McCombs
04.01.2023 20:44 SAST

Departure Date & Time

04.01.2023 13:24 SAST

Sign out with the client at this point, and complete the rest of the audit questions on your own

Final Evaluation	100%
Were you able to confirm proof of purchase for the sampled RM's?	Yes
Select the means of confirmation	Visual Confirmation
Detail the ingredient name, it's company, and any identifying numbers	
Any H.A.R.M. locations identified that require mitigation?	No
Were all of the sample finished products marked with a halal certification seal?	N/A
Were packages of the sampled products labeled with the clear and correct name?	N/A
Were any raw materials/ingredients marked with a halal certification seal?	N/A
Were halal products clearly segregated in freezer, storage, and warehouse locations?	N/A
Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:	
<p>Client had a very sterile facility and could easily describe the processes that takes place in the facility. The product does not get into contact with the air at all as the milk is pumped through pipes and lines upon entering the facility, all the way till the end when it leaves in a tanker truck as cream.</p>	
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.