

# New Client Audit

22 Nov 2022 / Abdullah Fredericks

Complete

|       |      |               |   |         |   |
|-------|------|---------------|---|---------|---|
| Score | 100% | Flagged items | 1 | Actions | 0 |
|-------|------|---------------|---|---------|---|

## 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

22.11.2022 11:08 SAST

## Company Name

Per Foods

## Company Type

Manufacturing Facility

**Location**

1333 Indiana Avenue  
Columbus IN. 40201

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**Flagged items**

1 flagged

Halal Deposition

**Is testing being performed on an annual basis for contaminants regarding the halal products?**

No

Once a week.

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**General**

**Area of Site (sq. ft.)** 140000

**Number of Employees** 415

**Number of Working Shifts** 3

**Operating Hours** 06H00-15H00 and  
15H00-02H00 cleanup from  
02H00 - 06H00

**Days of Operation Week**

M-F

Sat

Sun

| Fitness   |                     |
|---|---------------------|
| <b>Facility Produces Food Grade Products?</b>   | Yes                 |
| <b>Client is HACCP Certified?</b>   | Yes                 |
| <b>Do FDA Inspectors visit this facility?</b>   | Yes                 |
| Will have one come in when they run a non meat product  |                     |
| <b>Facility Produces Meat &amp; Poultry Products?</b>   | Yes                 |
| <b>Client is SQF Certified?</b>   | Yes                 |
| <b>Facility has USDA Inspector?</b>   | Yes                 |
| <b>During production, is it possible for particulates to become airborne? (such as flours, powders, or other)</b> | No                  |
| <b>List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)</b>                             | SQF, Organic, Halal |

| Halal Deposition  | 1 flagged  |
|---|--|
| <b>Any animal bi-products or derivatives processed at this facility?</b>  | Yes  |
| <b>Select all speciation that are processed in this facility:</b>   | <input checked="" type="checkbox"/> Chicken<br><input type="checkbox"/> Halal Chicken<br><input type="checkbox"/> Beef<br><input type="checkbox"/> Fish<br><input type="checkbox"/> Pork |
| <b>Please select all product types</b>  | RM - Raw Meat  |
| <b>Check all of the fillers/additives added or injected into any halal products:</b>  | None   |
| <b>Does facility handle haram products (contaminants) and halal products using the same tools and machines?</b>                           | Yes  |
| <b>What machines and tools are used to process these products? (Identify and list each tool/apperatus that is used for both products)</b> | X-ray Machine, Dicing equipment, packaging, smoking ovens, Slicer  |
| <b>Does the facility institute ATP swab testing for contaminants?</b>   | Yes  |
| <b>Is testing being performed on an annual basis for contaminants regarding the halal products?</b>                                       | No   |
| Once a week.  |  |
| <b>Does facility institute an SSOP? (Sanitation Standard Operating Procedure)</b>   | Yes  |
| <b>What is the cleaning frequency of the machinery that comes into contact with the Halal product?</b>                                    | Every 24 hours. The whole plant.   |
| <b>Does the facility utilize ATP swab testing?</b>  | Yes  |
| <b>What is the acceptable passing range?</b>  | 1000   |
| Anything above 1000 is considered a failure and the area is cleaned and reswabbed.  |  |
| <b>Detail the rectifying proceure if a swab test fails:</b>   |  |
| Cleaning, Reswabbing the same area then retesting the swab.   |  |

**Does the facility have a pest control program?**

Yes

**Is water used in any of the products that are in consideration for certification?**

No

## Pre-Walkthrough Notes

**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)**

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Receiving dock, Qc at the dock.  
Cooler where product is stored,  
processing area, shipping dock  
where product is shipped off.

## Walkthrough

### Location

#### Location 1

**Location Title**

Receiving Dock with scale

Quality paperwork on site.

**Location Image**

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

No

#### Location 2

**Location Title**

Receiving Cooler.

**Location Image**

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

No

#### Location 3

**Location Title**

Halal Storage area

Halal and non halal chicken stored separately

**Location Image**

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

No

#### Location 4

**Location Title**

Processing 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?**

ATP Swab Testing

## Location 5

Location Title

Smokehouse area

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

## Location 6

Location Title

Packaging area

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

## Location 7

Location Title

Slicer

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

## Location 8

Location Title

Coolers

Location Image

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

Yes

**contamination has potential)**

Products separated on different racks

**Are cross contamination prevention measures currently in place?**

Yes

**What mitigating measures are currently Present?**

ATP Swab Testing

**Location 9**

**Location Title**

Final packaging

**Location Image**

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

No

**Location 10**

**Location Title**

Shipping Dock

**Location Image**

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

No

Any quality issues resolved before sending products out.

**Final Check-Out**

100%

**Does facility store any product in a third party, off-site location, before the product is sold?**

Yes

**What is the company name?**

Peer Foods Group

Same owners

**Location:**3013 West Presedential Way  
Edinburgh IN. 46124**Has this facility ever produced halal certified products prior to this inspection?**

Yes

**Which company certified this product?**Islamic Services of America  
(ISA)**Does this facility claim to produce halal products that are not certified?**

No

**Expected sales quantity of halal products per month:**

1 Million pounds a month

**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

**Signature**

**Inspectors Signature**

\_\_\_\_\_

Abdullah Fredericks  
22.11.2022 19:12 SAST

**Client Signature**

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Alena McCarron  
22.11.2022 19:12 SAST

**Departure Date & Time**

22.11.2022 12:04 SAST

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?**

Yes

**Were safety/cooking instructions printed on finished labels?**

Yes

**Were any raw materials/ingredients marked with a halal certification seal?**

Yes

If it does not come in with certificate they do not accept it.

**Were any finished products marked with a halal certification seal?**

Yes

They do place sign on the box label

**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:**

In all the rooms observed, Halal and Haram products had separate racks and bins to ensure segregation and prevent cross contamination.

**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 went through the extra effort of showing rooms in the facility while being cleaned. All segregation methods were properly followed to ensure the halal product was not contaminated. Daily cleaning occurs facility wide as well as ATP swab testing to ensure the facility remains clean.

**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.

**Enter Client ID from Auditor Printout**

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