 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		10 August 2023, 11:08 AM – 11:44 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Keymar Warehouse Company Inc.	Low risk	
COMPANY LOCATION	257-259 St. Mihiel Dr., Riverside, Jersey, 08075, USA	Page	1 of 2
AUDITEE	Justin Goodwin		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Keymar Warehouse Company Inc. These are the factors that confirm the client's compliance with the legal requirements and Halal principles for the health and safety standards.

OBJECTIVES

The following objectives were accomplished during the conducted audit:

1. Review the management system of the client.
2. Obtain food safety standards certification.
3. Assess if the client's management systems and practices adhere to the Halal principles; Sanitation, Traceability, Integrity and Composition.

SCOPE

This scope is focused on the current condition of the client's production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this audit.


CRITERIA

This report emphasized the internal standards, activities, documentation, criteria and procedures as primary resources for audit. Halal-trained individuals also conducted virtual observation through site inspection to acquire evidence of compliance.

ASSESSMENT

- BRC and Kosher certified.
- Halal enforcement team changed.
- Warehouse employees properly wore their PPEs.
- Presence of waste water treatment to avoid clogging pipes and the likes.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- Withholding tanks were properly sealed.
- Critical Control point in melting the butter: Microfilters in filtering cocoa butter after melting to avoid foreign matters.
- The melting area and finished product storage up to shipment were properly segregated and labeled.
- The halal producing facility was well organized and maintained.
- The auditees comprehensively explained the process on their manufacturing facility.

CONCLUSION

I therefore conclude that the halal producing facility is low risk. Facility does not process any haram products on or inside of the premises and the client appears to have everything in order.

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