 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		13 August 2024, 01:04 PM – 01:42 PM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	Jensen Meat Company	High risk	
COMPANY LOCATION	2550 Britannia Blvd, San Diego, CA, 92154, United States	Page	1 of 2
AUDITEE	Debbie Dardon		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Jensen Meat Company. 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

- The facility is a manufacturing facility that processes meat products.
- USDA registered. HACCP, SQF, Organic, Kosher and Gluten-free and Non-GMO certified facility.

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- Production process, product formulation, raw materials, raw materials manufacturers, facility's size and location hasn't changed from the last audit.
- Added a new product; Mushroom burger.
- Chicken, beef, Halal beef, lamb and Halal lamb were processed in the facility.
- ATP swab testing was done before processing halal products.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Metal detection system is used in the production.
- Has segregated area for halal products and raw materials.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, warehouse and shipment area were properly segregated and labeled, was well organized and maintained.
- The auditees comprehensively explained the process in their facility.

CONCLUSION

I therefore conclude that the halal producing facility is High Risk. Facility processes both halal and haram products using indifferent tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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