	<p align="center">Product Recall Plan</p>	03
		Revision: 01
		Effective Date:10/17/23

Halal Product Recall Plan (HPRP)

1. Introduction:

This document has been created to follow a series of specific processes in the event that one of the halal products offered by Chefscape Kitchen is contaminated.

2. Objective:

To Identify in a timely and effective manner any type of contamination in the products we offer, ensuring that customers have a Halal product in optimal conditions and trust our manufacturing processes, as well as the integrity of our facilities.

3. Scope:

The recall plan encompasses procedures to be undertaken from the moment contamination is suspected to the final resolution and preventive measures.

4. Identifying Contamination:

4.1. **Internal Monitoring:** Regular checks and audits will be conducted to spot potential sources of contamination.

4.2. **External Reporting:** Any reports or complaints from consumers or suppliers regarding product contamination will be immediately addressed.

5. Initial Response:

5.1. **Isolation:** Upon suspicion or confirmation of contamination, the affected batch or batches will be immediately isolated to prevent any further distribution.

5.2. **Internal Notification:** Key personnel within the HPF will be alerted to mobilize the recall team and initiate the recall procedure.

6. Forming a Recall Team:

6.1. A recall team will be established, comprising members from the quality assurance, production, distribution, and communication departments.

6.2. The recall team will be responsible for overseeing the entire recall process, ensuring effective and timely execution.

7. Communication:

7.1. **Notifying Regulatory Authorities:** Necessary halal certification bodies and food safety authorities will be informed about the recall.

8. Retrieval of Affected Products:

8.1. **Consumer Returns:** Consumers will be provided with information on how to return the affected products and will be compensated or provided with a replacement.


9. Investigation:

9.1. A thorough investigation will be conducted to determine the cause and extent of the contamination.

9.2. Based on the findings, corrective actions will be taken to prevent future occurrences.

10. Documentation:

10.1. Every step of the recall process, from identification to resolution, will be documented meticulously.

	<p align="center">Product Recall Plan</p>	03
		Revision: 01
		Effective Date:10/17/23

10.2. These documents will be stored securely and can be used for review purposes, ensuring better preparedness for any future incidents.

11. Post-Recall Review:

11.1. After the conclusion of the recall, a review meeting will be held to assess the effectiveness of the recall process.

11.2. Feedback will be taken from all involved parties to improve the recall plan for the future.

12. Approval:

This HPRP has been approved by Angel Sanchez on 10/18/23 implementing and regularly testing the recall plan will ensure that the facility remains prepared to handle such crises efficiently, maintaining consumer trust and the integrity of the halal certification.