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|  <b>HALAL WATCH WORLD</b> | <b>HALAL WATCH WORLD<br/>AUDIT EVALUATION</b>    | <b>AUDIT DATE &amp; TIME</b>                     |        |
|   |  | 25 September 2023, 03:00 PM – 03:43 PM GMT-5 EST |        |
|   |  | <b>RISK ASSESSMENT</b>                           |        |
| <b>COMPANY NAME</b>   | Somafina Nutraceutical Builders                  | Medium risk                                      |        |
| <b>COMPANY LOCATION</b>   | 655 10th St, Cedartown, GA, 30125, United States | <b>Page</b>                                      | 1 of 2 |
| <b>AUDITEE</b>  | Kayla Faust. Adam Dixon and Nathan               |  |        |
| <b>AUDITOR</b>  | Abdullah Fredericks                              |  |        |

## EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Somafina Nutraceutical Builders. 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 ring 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

- Fish, beef and collagen were added in some products.
- Activated charcoal/carbon was used as toxin binder.
- Air filters were present in production areas to avoid particulates to become airborne.
- ATP swab testing was in place.

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| <b>PREPARED BY:</b> | Hannah Grace J. Biolena                  |  |
|                     | <b>FOOD TECHNOLOGIST/AUDIT EVALUATOR</b> |   |

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- Production employees properly wore their PPEs.
- Have offsite warehouse location but under company name as well.
- Raw materials used were Halal certified.
- Good manufacturing practices were well observed in the facility.
- The production area, raw materials, packaging materials 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 Medium Risk. Facility processes both halal and haram products using segregated tools, machinery or utensils. The client appears to have everything in order and can be certified.

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