 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		17 July 2025 02:08 PM – 02:42 PM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	The Pink Bakery, Inc. - Pure Functional Foods Facility	High risk	
<b>COMPANY LOCATION</b>	267 State Rte 89 S, Savannah, NY, 13146, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Nubian Simmons and Viorela Buzica		
<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 The Pink Bakery, Inc. - Pure Functional Foods Facility. 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 company that processes allergen-free baking mixes.
- HACCP, SQF, Kosher, Organic and Allergen-free certified facility.


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

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- FDA visit the facility for inspection.
- No meat or animal byproducts were processed in the facility.
- Emulsifiers were added in the halal product.
- Sanitation and Standard Operating Procedure and Pest control program were actively implemented.
- Production employees properly wore their PPEs.
- Halal and non-halal products were processed using the same tools and machineries.
- Production date and expiration date were present on their product packaging.
- Good manufacturing practices were well observed in the facility.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- The receiving area, 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 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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