

 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		11 August 2026 01:00 PM – 02:03 PM GMT-5 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	Brian Gahan		
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 company that produces meat and plant-based meat products.
- HACCP, SQF, Kosher, Gluten-free, Non-GMO and Organic certified facility.

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- USDA visit the facility for inspection.
- Production process, product formulation, raw materials, raw materials manufacturers, location, size and halal enforcement team hasn't changed from the last audit.
- Sanitation and Standard Operating Procedure and Pest control program were actively implemented.
- ATP and metal detector system is still implemented in the production area.
- Chicken, beef, Halal beef, lamb and Halal lamb were processed in the facility.
- Production employees properly wore their PPEs.
- Halal and non-halal products were processed using the same tools and machineries. Halal products were processed first.
- Has segregated area and label for halal products and raw materials.
- Production date, expiration date and halal label 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 auditee 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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