 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		04 March 2024, 11:07 AM – 12:30 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Aviva Natural Supplements	High risk	
COMPANY LOCATION	26 Van Dyke Ave., New Brunswick, NJ, 08901,USA	Page	1 of 2
AUDITEE	Ahsanul Aziz		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Aviva Natural Supplements. 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

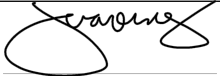
This scope is focused on the current condition of the client's production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 supplements.
- New products were added for certification.


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- GMP, USDA, Canada Health, Halal, FDA certified and FDA visits the facility.
- The company has another facility on an offsite location that serves as a packaging area.
- The facility manufactures regular products, organic products, Kosher products and Halal products using the same tools and machineries. The auditee explained that they strictly follow the SSOP rules before and after the production of each to prevent any contamination and mixed ups.
- Sanitation and Standard Operating Procedure is in force..
- ATP swab testing were practiced before and after production.
- Pest control program is in force.
- Production employees properly wore their PPEs.
Good manufacturing practices were well observed in the facility.
- 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 the same tools, machinery, or utensils.

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