 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		20 Jan 2023, 12:04 AM – 12:23 AM GMT+8	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	United Dairy Inc.	Low risk	
<b>COMPANY LOCATION</b>	508 Roand St, Charleston, West Virginia, 25300, United States	<b>Page</b>	1 of 3
<b>AUDITEE</b>	Thomas McCombs		
<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 United Dairy Inc. 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


- Raw materials were properly stored and labeled.
- The facility and its machines, tools and equipment were well maintained.
- No negative feedback was observed in the halal producing facility.


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


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**CONCLUSION**

I therefore conclude that the halal producing facility is classified as low risk, the facility does not process any haram products on or inside of the premises and the client appears to have everything in order.

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	<b>FOOD TECHNOLOGIST/AUDIT EVALUATOR</b>	