

 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		23 September 2026 11:00 AM – 11:43 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Orange Muslin LLC	Low risk	
COMPANY LOCATION	I-77 Commerce Center, Suite D & E 9905 Statesville Road, Charlotte, North Carolina, 28269, United States	Page	1 of 2
AUDITEE	Kanu Visweash		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Orange Muslin LLC. 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 ghee and barbeque fat.
- ISO 22000, Kosher, Halal and Non-GMO certified facility.

PREPARED BY:	Hannah Grace J. Biolena	
	AUDIT EVALUATOR	

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- NCDA visit the facility for inspection.
- Production process, product formulation, raw materials, raw materials manufacturers, and halal enforcement team hasn't changed from the last audit.
- Facility's location has changed.
- Added a new product but with the same ingredients as ghee, just changed the proportions of ingredients and its blend.
- No meat or animal byproducts were processed in the facility.
- Sanitation and Standard Operating Procedure and Pest control program were actively implemented.
- Filter paper was use to prevent physical contaminants from the Halal product.
- Production employees properly wore their PPEs.
- Raw materials were halal certified.
- 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 new 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 Low Risk. Facility does not process any haram products on or inside of the premises. The client appears to have everything in order and can be certified.

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