 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		30 May 2024, 01:00 PM – 01:38 PM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	Elan Chemical Company Inc.	Medium risk	
COMPANY LOCATION	268 Doremus Ave, Newark, New Jersey, 07105, United States	Page	1 of 2
AUDITEE	Keiji Takamoto and Jocelyn Manship		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Elan Chemical Company 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

- The facility is a manufacturing company that processes natural and synthetic chemicals for flavor and fragrance.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- HACCP, Kosher and Organic certified facility.
- FDA visits the facility for inspection.
- No meat was processed in the facility.
- Halal and non-Halal products were processed in the facility.
- Production process, formulation and raw materials including location and size hasn't changed from the last audit.
- Halal enforcement team changed.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Production date, expiration date label and halal logo on their halal product is present.
- 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 area 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 Medium Risk. Facility processes both halal and haram products using segregated tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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