 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		24 January 2024, 11:00 AM – 11:51 AM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Protein Plus, LLC	Low risk	
<b>COMPANY LOCATION</b>	129 Kings Borough Rd, PO Box 100, Fitzgerald, Georgia, 31750, USA	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Tim Miller		
<b>AUDITOR</b>	Abdullah Fredericks		

## EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premises of Protein Plus, 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 facility that processes peanut products examples are peanut flour, peanut paste and peanut oil.
- HACCP, Kosher, Organic, Gluten-free, SQF and Non-GMO certified and FDA inspected facility.

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

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- Standard Sanitation Operating Procedure is in force.
- Air filters and filter sieves were used to avoid airborne and foreign contamination.
- Metal detection system were also present in all of their facilities, checked and monitored to prevent foreign matter contaminants.
- Pest control program is in place.
- Raw materials were halal by default.
- 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 auditees comprehensively explained the process in their manufacturing facility.

## CONCLUSION

I therefore conclude that the halal producing facility is classified as 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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