 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		21 May 2024, 11:08 AM – 11:43 AM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	A & M Global Solutions, Inc.	Low risk	
COMPANY LOCATION	7300 NW 35 TH Terrace, Miami, Florida, 33122, United States	Page	1 of 2
AUDITEE	Luis Gabriel Rodriguez		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of A & M Global Solutions, 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 granola, muesli and oats.
- HACCP, SQF, Halal, Kosher, Whole-grain and non-GMO certified facility.

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

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- FDA visits the facility for inspection.
- No animal bi-products were processed in the facility.
- Production process, formulation and raw materials including Halal enforcement team, location and size hasn't changed from the last audit.
- Added new products in the portal.
- 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.
- Air filtration system and metal detection system were used during production to detect any foreign matter and prevent physical and air-borne contamination.
- 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 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.

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