 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		25 March 2024, 11:06 AM – 11:31 AM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Alef Sausage, Inc.	High risk	
<b>COMPANY LOCATION</b>	1026 Campus Drive, Mundelein, IL, 60060, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Sophy Kozmiuk		
<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 Alef Sausage, 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

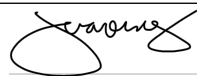
This scope is focused on the current condition of the client's production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 produces processed meat products.
- SQF certified facility and USDA visits the facility for inspection.


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

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- Halal chicken, Halal lamb and Halal beef and non-Halal meats like pork, chicken, lamb, beef and turkey were used as raw meats..
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Municipal water were used in the facility.
- Production employees properly wore their PPEs.
- Production and expiration dates label on their halal product is present.
- Good manufacturing practices were well observed in the facility.
- Metal detection system were used during production to detect any metals and foreign matter contamination.
- The receiving area, production area, raw materials, packaging materials and finished product storage up to shipment were properly segregated and labeled.
- The auditee comprehensively explained the process on their manufacturing facility.

## CONCLUSION

I therefore conclude that the halal producing facility is High Risk. Facility processes both halal and haram products using indifferent tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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