 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		05 August 2024, 11:03 AM – 11:30 AM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	Keymar Warehouse Company Inc.	Low risk	
COMPANY LOCATION	257-259 St. Mihiel Dr., Riverside, New Jersey, 08075, USA	Page	1 of 2
AUDITEE	Justin Goodwin & Jessica Celli		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Keymar Warehouse 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 warehouse and distribution company.
- BRC, Kosher, Certified Sustainable Palm Oil and New Jersey Safe Department certified.

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

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- No animal by products were processed in the facility.
- Production process, raw materials and raw materials manufacturers including Halal enforcement team hasn't changed from the last audit.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Warehouse employees properly wore their PPEs.
- Withholding tanks were properly sealed.
- Critical control points and filters were used in melting the cocoa butter.
- Has offsite warehouse location but under the same company name.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, packaging materials and shipment area were properly segregated and labeled, was well organized and maintained.
- The auditee comprehensively explained the process in their 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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