 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		09 May 2023, 01:13 AM – 01:55 AM GMT+8	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Jensen Meat Company – Plant Based Division	Low risk	
<b>COMPANY LOCATION</b>	2550 Britannia Blvd, Suite 101, San Diego, CA, 92154, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Debbie Dardon, Andres Mendoza, Shruti Nikam		
<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 Jensen Meat Company – Plant Based Division. 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 ring 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

- Production employees properly wore their PPEs.
- Air vents and filters were present in the facility to prevent particulates to be airborne.
- The production area, raw materials and finished product storage up to shipment were properly segregated and labeled.

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

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- 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 low risk, the facility does not process any haram products on or inside of the premises and the client appears to have everything in order.

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