 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		25 January 2024, 11:06 AM – 11:54 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Wonder Meats, Inc.- Brooklyn Provisions	High risk	
COMPANY LOCATION	605 Washington Ave, Carlstadt, New Jersey, 07072, USA	Page	1 of 2
AUDITEE	Rebecca Mungeoli, Valeska and William		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premises of Wonder Meats, Inc.- Brooklyn Provisions. 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 beef and turkey products.
- HACCP, USDA, GMP certified and FDA inspected facility.
- Standard Sanitation Operating Procedure is in force.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- ATP Swab testing is implemented on machines and equipment.
- Pest control program is in place.
- Color coded tools, equipment and area will be implemented for halal products only after certification.
- 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 High Risk. Facility processes both halal and haram products using the same tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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