 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		10 April 2024, 11:02 AM – 11:23 AM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	DeYulio Sausage Company LLC	High risk	
COMPANY LOCATION	1501 State St, Bridgeport, Connecticut, 06605, United States	Page	1 of 2
AUDITEE	Jennifer Oxer		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of DeYulio Sausage Company LLC. 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 Italian sausages.
- HACCP and Halal certified facility. USDA visits the facility for inspection.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- Production process, raw materials and raw materials manufacturers including Halal enforcement team hasn't changed from the last audit.
- Chicken, Halal chicken, Beef, Halal beef, pork and turkey were used as raw meats in their products.
- Halal and non-Halal products uses the same tools and machineries.
- Porcine speciation test for Halal were not yet submitted. Will just email together with their ATP log sheets.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- 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.
- 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 the same tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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