 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		18 March 2024, 11:05 AM – 11:30 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Fearn Industries Inc. DBA L. Alladin Live Poultry Market	Low risk	
COMPANY LOCATION	16825 Liberty Ave, Jamaica, NY,11433, USA	Page	1 of 2
AUDITEE	Fearn Sukhnandan		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Fearn Industries Inc. DBA L. Alladin Live Poultry Market. 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

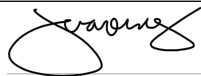
This scope is focused on the current condition of the client’s production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 slaughter facility that process raw meats and sold straight to the customers.

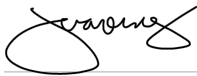
PREPARED BY:	Hannah Grace J. Biolena	
	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- USDA inspectors visits the facility.
- Chicken, Halal chicken, pigeon, roosters, duck, beef, goat and lamb are process 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.
- The auditee comprehensively explained the process on their manufacturing facility but failed the walkthrough during audit due to health reasons.

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. Final audit evaluation is still incomplete. Will send the final audit evaluation after reviewing the walkthrough video from the client.

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