 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		17 September 2024, 01:04 PM – 02:21 PM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	UST LLC DBA Somafina	High risk	
COMPANY LOCATION	855 North McCormick Layton, Utah, 84041, United States	Page	1 of 2
AUDITEE	Reed Braithwaite		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of UST LLC DBA Somafina. 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 dietary supplements.
- GMP, NSF and TGA certified facility.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- Facility’s size and location has changed including their Halal enforcement team.
- The company has different facility location for every process.
- No meats were processed in the facility.
- Dust collectors, segregations methods and handling instructions were in place to prevent cross contamination.
- ATP swab testing was done before processing halal products.
- Porcine caps and activated charcoal were processed in the facility.
- Animal-based powders were used in the facility.
- Halal and non-Halal products were processed using the same tools and machineries.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Metal detection system is used in the production.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, warehouse and shipment area were properly segregated, was well organized and maintained.
- The auditees comprehensively explained the process in their facility.

CONCLUSION

I therefore conclude that the halal producing facility is High Risk. Facility processes both halal and haram products using indifferent tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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