 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		25 May 2023, 11:00 PM – 11:58 PM GMT+8	
		RISK ASSESSMENT	
COMPANY NAME	Stahl-Meyer Foods Inc.	High risk	
COMPANY LOCATION	294 Harvey Greene Dr, Madison, FL 32340, USA	Page	1 of 2
AUDITEE	Trecia Smith		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Stahl-Meyer Foods Inc. 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.
- The production area, raw materials and finished product storage up to shipment were properly segregated and labeled.
- The halal producing facility was well organized and maintained.
- Non-Halal chicken, Halal turkey and Halal beef were processed in the facility.

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

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- 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 indifferent tools, machinery, or utensil and the client appears to have everything in order.

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