 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		28 Mar 2023, 03:00 AM – 03:48 AM GMT+8	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Complete Mobile Canning, LLC.	High risk	
<b>COMPANY LOCATION</b>	360 Commerce Boulevard, Athens Georgia, 30606	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Bob Googe		
<b>AUDITOR</b>	Abdullah Fredericks		

## EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Complete Mobile Canning, 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

- Production employees properly wore PPE's.
- No HACCP Certification yet.
- Alcohol, emulsifiers and colorings were added into their products.
- Water used is filtered.

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

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- No Alcohol test was done but based on the client the water they are using for cleaning is pH tested.
- No ATP Swab testing, they do microbial test in a third-party laboratory when their client requested.
- The production area, raw materials and finished product storage up to shipment were in the same place but properly segregated and labeled.
- The halal producing facility was well organized and maintained.
- The client comprehensively explained the process on 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 and the client appears to have everything in order.

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