 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		29 January 2024, 11:19 AM – 11:48 AM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Collective Fare Enterprises, Inc.	Low risk	
<b>COMPANY LOCATION</b>	154 Clinton Ave, Brooklyn, New York, 11205, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	LaToya Meaders and Rodney Frazer		
<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 Collective Fare Enterprises, 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 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 catering and food production company.
- No certifications and no FDA or USDA visit the facility.
- Sanitation and Standard Operating Procedure is in force.

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

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- Only Halal chicken, Halal beef and fish were processed in the facility.
- ATP swab testing were practice before and after production.
- Pest control program is in force.
- Water used in the facility is in house filtration.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The production area, raw materials, packaging materials and finished product storage up to shipment were properly segregated and labeled.
- The halal producing facility was well organized and maintained.
- The auditees comprehensively explained the process on their manufacturing facility.

**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. The client appears to have everything in order and can be certified.

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