



HALAL WATCH WORLD

THE GOLD STANDARD



PRODUCT & FACILITY REPORT

Interstate Meat Distributors

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COMPANY BACKGROUND

Halal Watch World LLC is a halal certification limited liability corporation based in the state of New York, and has operated in the certification industry since 1990. HWW is an organization that stands upon the trust of the Muslim public, and believes that it is imperative that their trust never be jeopardized. We maintain standards to the highest degree of scrutiny and perform regular audits for the protection of our constituents.

Halal Watch World understands that halal certification is a communal obligation (فرض كفاية), meaning, at least one person of the community must uphold it. If no one takes up this responsibility, the entire community bears a burden of sin. Therefore, we must be extra diligent with this effort. We realize the seriousness of the matter and understand the dire consequences of not filling this duty to the fullest capacity. God explains this to us in the Holy Quran by His statement:

“ And say not concerning that which your tongue says falsely: 'This is Halal and this is Haram,' so as to invent lies against Allah. Verily, those who invent lies against Allah will never prosper...A passing brief enjoyment (will be theirs), but they will have a painful torment.”

[Al Quran] 16:116-117

HWW ensures to the best of its ability a high level of authenticity is upheld. This allows them to gain the trust of the Muslim community, and garner strong relationships with companies who produce, process, and distribute halal products at all levels. By this, they are able to offer halal producing company's guidance and consultation on the direction of their processes and products, while ensuring that Islamic dietary standards are always maintained and monitored. Muslims can use this information in order to make well informed decisions about what they choose to eat.

Legal Filings: Halal Watch World holds registered trademark number 4728733, and Department of State (New York) number 4814343. Halal Watch World is also a registered halal certifying organization with The Department of Agriculture and Markets of New York State (See supporting documentation).

We begin in the name of God SWT



CERTIFICATION CONSIDERATIONS

There are 4 main factors taken into consideration when determining the halal status of a product:

1. Is the product/ingredient Halal Aslan (by default)?

If the product is Halal by default, then the location it is harvested, produced, or manufactured in, even if done so by a non-Muslim, is not necessary to inspect.

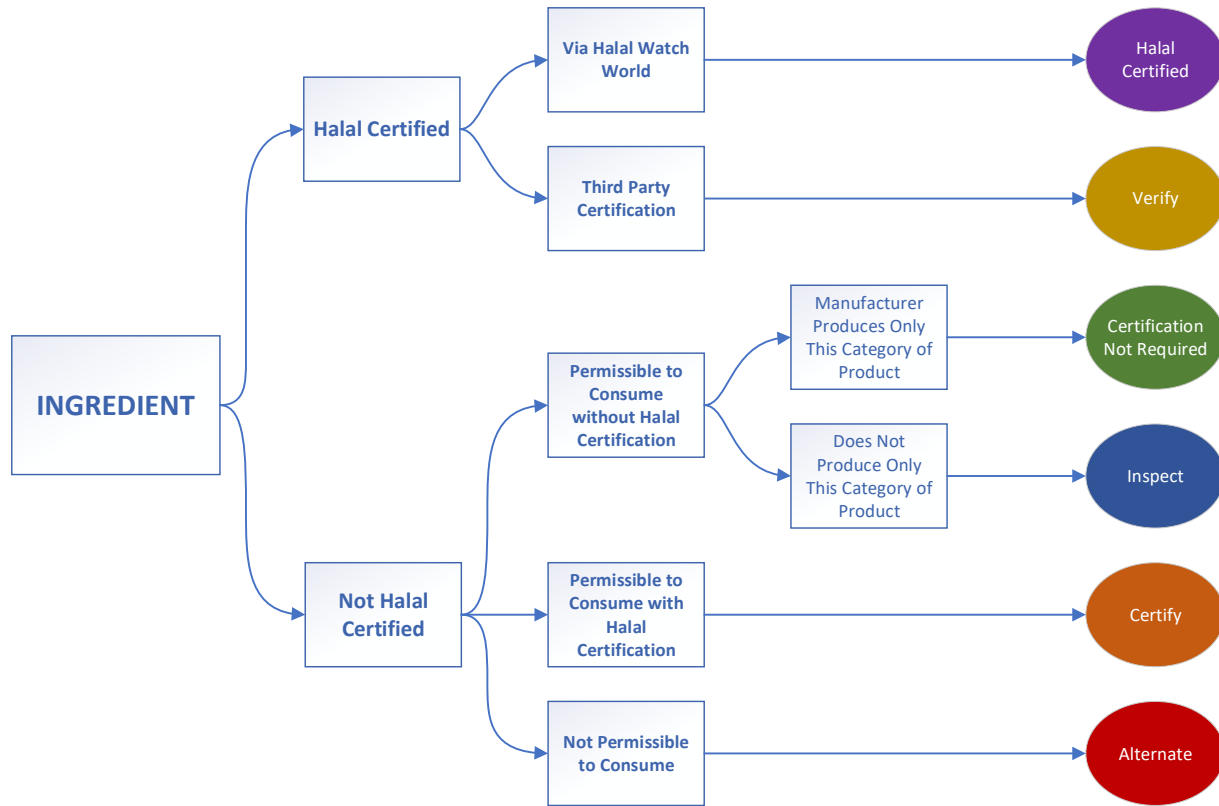
2. Is the product/ingredient Halal certified via another organization?

If another organization certifies the product as Halal, then it is incumbent upon us to perform a *tahqeeq* (verification) certification of the establishment. We must be able to ascertain that the certifying body is competent and capable of determining the status of such products. In the event that we are unable to gain this information, our organization must inspect the location of production before certifying.

3. Are there any impermissible ingredients being produced in the same facility?

As is the norm in Muslim minority societies, manufacturers produce both Halal and Non-Halal products in the same facilities. If other non-Halal items are produced in the same facility, an inspection may be required. In the event that an inspection is not possible, Halal Watch World reserves the right to utilize other forms of off-site audit procedures requiring documentation and the like in order to determine the facilities halal production capabilities. It is generally required for us to determine that the manufacturer prevents the following:

1. Product Contamination
2. Cleaning Method fulfils Islamic requirements
3. Separate storage locations between Halal and non-Halal products, or preventative measures are in place to remove the possibility of mislabelling
4. Halal certified label is visible either on the box or the product
5. Halal certificate from source meat supplier is valid



Regarding contamination, products cannot be cooked upon or within the same utensils without proper cleansing. This means that any liquid substance that interacts with non-halal products becomes contaminated. This includes oil, and other wet cooking surfaces. Thus, if a vat of oil is used to cook non-halal products (which is considered as filth), it cannot be used to cook Halal products without contaminating it.

4. Are there any contents in the product that contain impermissible ingredients?

We refer to the list of impermissible consumables on the previous pages. If the product under audit is found to contain any of the ingredients on the ban list, these products cannot be considered as halal.

Client Details: Interstate Meat Distributors

FACILITY PROFILE

Interstate Meat Distributors, Inc. was founded in 1971. The Company's line of business includes the distribution of meats and meat products.

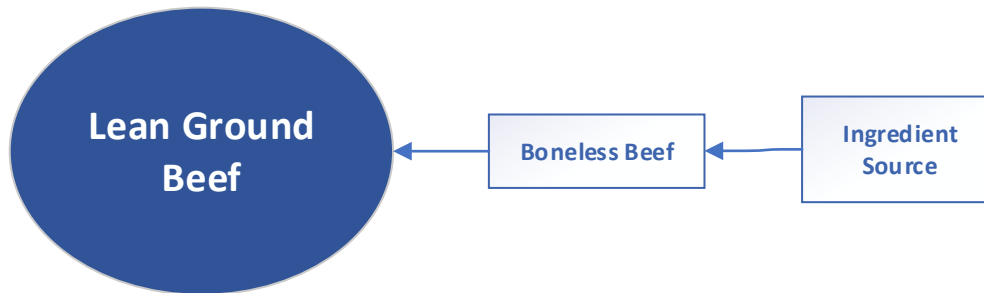
Client Details	
GENERAL INFORMATION	
Physical Address:	9550 South East Last Rd,
Area of site:	13500
Number of employees:	260
Number of working shift:	2
Operating Hours:	7am - 2:30pm
Work Days:	Mon - Fri, Sat & Sun
Total Number of Products:	2
Total Number of Ingredients:	1
FACILITY OVERVIEW	
Risk Assessment	High Risk
Facility Kind	HPF - Partially
Contaminants	Yes
Tools	Cleaned
Storage	Segregated
SUPPLIER OVERVIEW	
Supplier1:	Walt's Wholesale Meats
PRODUCT OVERVIEW	
Product Type:	Processed Consumables
Exposure:	Goods are opened in facility
Animal Byproducts:	No
Alcohol (Ethyl):	No
Fillers/Additives (Finished product:)	No

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID	Ingredients List
Lean Ground Beef	10091	MR1048-RF01	Boneless Beef
Ground Beef Patties	83431 & 83442	MR1048-RF02	Boneless Beef

PRODUCT PROFILE

Lean Ground Beef



LEAN GROUND BEEF

Ground beef, minced beef or beef mince is beef that has been finely chopped with a knife or a meat grinder or mincing machine.

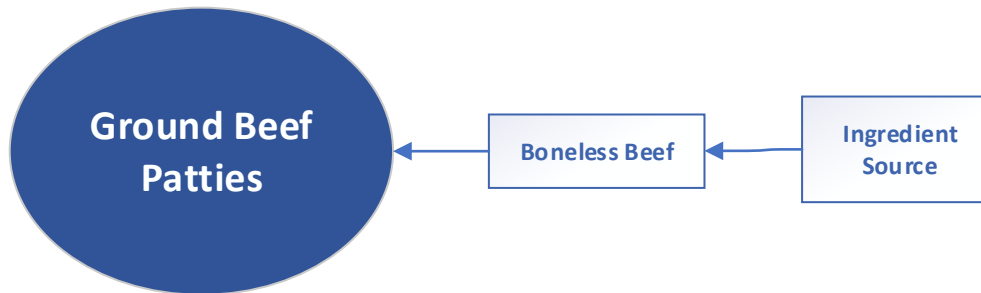
Ingredient Status

Ground Beef: – **Halal** (Shartan) [Beef is the culinary name for meat from cattle, particularly skeletal muscle. Humans have been eating beef since prehistoric times. Beef is a source of protein and nutrients.]

Concerns – None.

PRODUCT PROFILE

Ground Beef Patties



LEAN GROUND BEEF

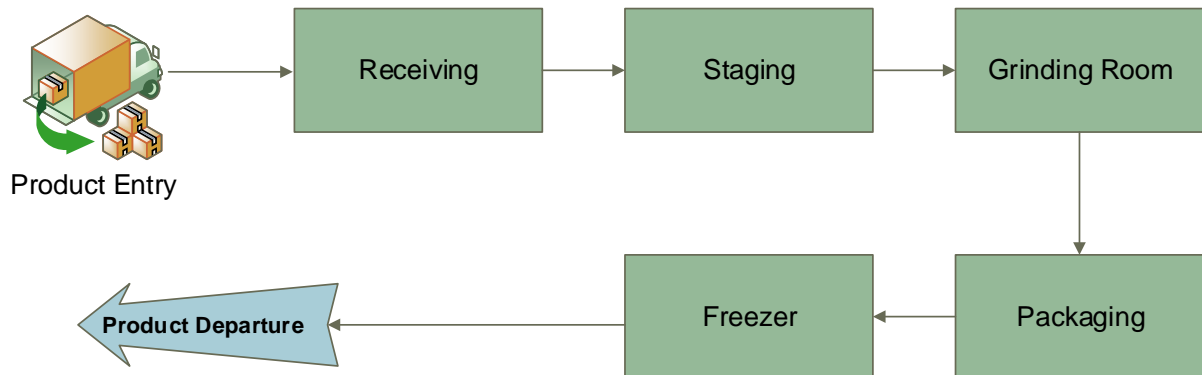
Ground beef, minced beef or beef mince is beef that has been finely chopped with a knife or a meat grinder or mincing machine.

Ingredient Status

Ground Beef: – **Halal** (Shartan) [Beef is the culinary name for meat from cattle, particularly skeletal muscle. Humans have been eating beef since prehistoric times. Beef is a source of protein and nutrients.

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description:

1. All contact or incidental contact areas, surfaces, equipment, tools, utensils, parts and containers needing or not needing assembly or disassembly are cleaned and sanitized or re-sanitized using established sanitary procedures for cleaning and sanitizing food contact and incidental contact surfaces in our facility:

a. The equipment will be cleaned and sanitized by following the Necessary Cleaning Steps

(SOP) and using approved chemicals listed on the Chemical Register, IMD, IMDA Cleaning

Chemicals and / or Chemical Register, DCS Cleaning Chemicals.

- Stainless steel totes
- Stainless steel buggies
- Blue and other designated edible tubs (do not set on floors)
- Yellow spice tubs (do not set on the floors)
- White and yellow meat paddles

b. The cleaning procedures, cleaning chemicals and chemical solution strengths are listed in:

- Necessary Cleaning Step SOP
- Chemical Register, IMD, IMDA Cleaning Chemicals
- Chemical Register, DCS Cleaning Chemicals

- Cleaning Procedures

c. The equipment is re-sanitized as necessary with an authorized sanitizer, and rinsed with potable water if required.

d. The last grinder working in the area is responsible for cleaning the Anyl Ray machines, standards and scale and moving them to the designated storage area daily...

Frequency: Daily.

PRODUCT & SUPPLIER ASSESSMENT

Walt's Wholesale Meats

Raw Material	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Halal Boneless Beef	Certificate	Pass	Halal Shartan	Animal

TESTING METHOD

The following tests are performed for the production facility: ATP Swab Testing.

CONCLUSION

Client was cooperative, compliant with on-site access, and all relevant documentation requests. Inspector was able to identify all critical Halal Area Risk Management locations. All H.A.R.M. areas have been properly mitigated. All source materials have been analysed during this review. Interstate Meat Distributors's facility has been deemed to be conducive to maintaining the integrity of a Halal product.

Based upon this information, the review team hereby certifies both the facility, and all products mentioned in this report to be Halal.

REVIEW AGENT:

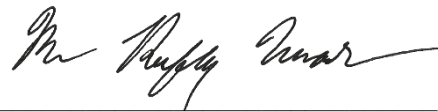


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Date: Thursday, 03 June 2021