 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		07 August 2023, 02:00 PM – 03:00 PM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Jensen Meat Company	High risk	
<b>COMPANY LOCATION</b>	2550 Britannia Blvd, San Diego, CA, 92154, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Debbie Dardon		
<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 Jensen Meat Company. 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.
- Good manufacturing practices were well observed in the facility.
- Sanitation and ATP swab testing were done before processing Halal products.
- The production area, raw materials, packaging materials and finished product storage up to shipment were properly segregated and labeled.

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	<b>FOOD TECHNOLOGIST/AUDIT EVALUATOR</b>	

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- 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 high risk. Facility processes both halal and haram products using indifferent tools, machinery, or utensils. Client appears to have everything in order and therefore can be certified.

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