 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		30 July 2024, 03:05 PM – 03:21 PM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Al Noor Farm Halal Meat	Low risk	
<b>COMPANY LOCATION</b>	4028 Dickersonville Rd, Ransomville, NY, 14131, USA	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Liaquat Ali		
<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 Al Noor Farm Halal Meat. 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

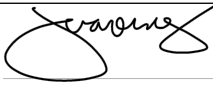
This scope is focused on the current condition of the client’s production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 livestock processing facility.
- USDA certified facility.

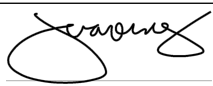
<b>PREPARED BY:</b>	Hannah Grace J. Biolena	
	<b>FOOD TECHNOLOGIST/AUDIT EVALUATOR</b>	

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- Lamb, goat, beef and chicken were processed in the facility and all are Halal.
- Livestock animals were well fed and raised.
- The facility's slaughter process aligns with Halal standards.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The farm area, slaughter area, frozen storage and shipment area were properly segregated, labeled and was well organized and maintained.
- The auditee comprehensively explained the process on their 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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