 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		23 July 2024, 11:00 AM – 11:42 AM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Crimson Holdings LLC	Low risk	
<b>COMPANY LOCATION</b>	1336 E Maumee St., Adrian, MI, 49221, United States		<b>Page</b> 1 of 2
<b>AUDITEE</b>	Jason Thompson		
<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 Crimson Holdings 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

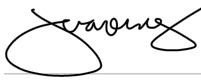
This scope is focused on the current condition of the client's production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this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

- The facility is a manufacturing company that processes animal feed and protein.
- Organic and SQF certified facility. No other relevant certifications.


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

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- No animal by products were processed in the facility.
- ATP swab testing was done in the facility.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Metal detector and filters were used in the production.
- Production date and expiration date label on their halal product is present.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, packaging materials and shipment area were properly segregated and labeled, was well organized and maintained.
- The auditee 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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