 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		27 February 2024, 01:03 AM – 01:43 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	TW Garner Food Company	Low risk	
COMPANY LOCATION	Winston-Salem Facility, 4045 Indiana Avenue, New Carolina, 27105, United States	Page	1 of 1
AUDITEE	Katerine Cardoso		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of TW Garner Food 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 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.

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


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ASSESSMENT

- The facility is a manufacturing facility that produces hot sauce from chili pepper.
- Only SQF and Halal certified facility. FDA visits the facility as well.
- Sanitation Standard Operating Procedure is in force.
- Pest control program is in force.
- Silos, tanks and pipelines were properly maintained and secured.
- Production employees properly wore their PPEs.
- Raw materials used were Halal certified.
- 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.
- No negative feedback was observed in the halal producing facility.
- 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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