 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		10 Mar 2023, 04:46 AM – 04:26 AM GMT+8	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Artisan Labs	Low risk	
<b>COMPANY LOCATION</b>	290 US-Highway 30, Hansen, Idaho, 83301	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Danielle Howard		
<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 Artisan Labs. 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 was well organized and maintained.
- The raw materials for cosmetics were properly labeled and stored.
- Employees inside the production facility hygienically wore PPE’s.
- Filter were used in pre-weighing process to prevent particulates to become airborne.

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

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- Filtration method and water testing were conducted to make sure their water is safe for use.
- ATP Swab Testing was utilized and they have different acceptable passing range for each zone areas of the facility.
- The client comprehensively explained the process on their cosmetic manufacturing facility.

### CONCLUSION

I therefore conclude that the halal producing facility is classified as low risk, the facility does not process any haram products on or inside of the premises and the client appears to have everything in order.

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