 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		14 August 2024, 11:23 AM – 12:02 PM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Peer Foods Group	High risk	
<b>COMPANY LOCATION</b>	1333, Indiana Ave, Columbus, IN, 47201, USA	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Alena McCarron & Patrick OConnell		
<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 Peer Foods Group. 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 facility that processes meat products.
- FDA registered and USDA visits facility for inspection.

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

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- HACCP, SQF, Organic, GFSI and Halal certified facility.
- Product formulation, raw materials, raw materials manufacturers, facility’s size, location and Halal enforcement team hasn’t changed from the last audit.
- Changed the location for the slicing process on their other facility.
- Chicken, Halal chicken, beef, lamb, Halal lamb and pork were processed in the facility.
- APC swab testing was done before processing halal products.
- Porcine test hasn’t done yet.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Has segregated area for halal products and raw materials.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, warehouse, storage area and shipment area were properly segregated and labeled, was well organized and maintained.
- The auditees comprehensively explained the process in their facility.

**CONCLUSION**

I therefore conclude that the halal producing facility is High Risk. Facility processes both halal and haram products using indifferent tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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