 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		30 December 2024, 11:31 AM – 12:13 PM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Rethink Food	High risk	
<b>COMPANY LOCATION</b>	116 West Houston Street, New York, NY, 10012, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Ken Baker		
<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 Rethink Food. 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 catering kitchen that produces meals.
- Not HACCP certified and no other relevant certifications.

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

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- No FDA visit the facility for inspection.
- Production process, product formulation, raw materials, raw materials manufacturers, facility's size and hasn't changed from the last audit.
- Halal enforcement team and facility's location changed from the last audit.
- Chicken, Halal chicken, beef, Halal beef, lamb, turkey, duck, fish and pork were processed in the facility.
- 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.
- Some tools and utensils were color-coded purple for Halal use.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- The receiving area, 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.
- The auditee comprehensively explained the process on their catering kitchen facility.

**CONCLUSION**

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

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