 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		10 Apr 2023, 11:04 PM – 11:28 PM GMT+8	
		RISK ASSESSMENT	
COMPANY NAME	DeYulio Sausage Company LLC	High risk	
COMPANY LOCATION	1501 State St, Bridgeport, CT 06605, United States	Page	1 of 2
AUDITEE	Jennifer Oxer		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of DeYulio Sausage Company 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 ring 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

- Table white wine were used in some of their products.
- MSG's were added into their products.
- Pork products use the same utensils and machineries and halal products were produced first before the pork products.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- ATP swab testing were done for sanitation and the client showed the log sheet.
- Not yet submitted a halal product sample to an ISO accredited laboratory for pork/porcine speciation contamination.
- The production area, raw materials and finished product storage up to shipment were properly segregated and labeled especially the halal products.
- The halal producing facility was well organized and maintained.
- The client comprehensively explained the process on their manufacturing facility.

CONCLUSION

I therefore conclude that the halal producing facility processes both halal and haram products using the same tools, machinery, or utensils and the client appears to have everything in order.

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