 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		29 July 2024, 11:24 AM – 11:30 AM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	Rocker Bros Meat & Provision Incorporated	Medium risk	
COMPANY LOCATION	405 Centinela Avenue, Inglewood, CA, 90302, United States		Page 1 of 2
AUDITEE	Jacqueline Haedo		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Rocker Bros Meat & Provision Incorporated. 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 and distribution company of raw meats.
- HACCP certified facility. No other relevant certifications.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- USDA visits the facility for inspection.
- Beef, halal beef, chicken, Halal chicken, lamb, Halal lamb, goat and pork were processed in the facility.
- Production process, raw materials and raw materials manufacturers, location and facility size including Halal enforcement team hasn't changed from the last audit.
- Equipment, tools, machineries and area for Halal is separated.
- No porcine testing yet.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Incoming raw meats and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Halal raw meat were halal certified with certification seal on packaging is present.
- Good manufacturing practices were well observed in the facility.
- Halal products were not clearly segregated in freezer, storage, and warehouse.
- The receiving area, production area, packaging materials and shipment area were properly segregated and labeled was well organized and maintained.
- The auditee comprehensively explained the process on their manufacturing facility.

CONCLUSION

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

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