

 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		13 March 2024, 01:15 PM – 01:58 PM GMT- 4 EST	
		RISK ASSESSMENT	
COMPANY NAME	Kimia Kitchen	Low risk	
COMPANY LOCATION	625 S Santa Fe St, Santa Ana, CA, 92705, United States		Page 1 of 2
AUDITEE	Monir Rahmani		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Kimia Kitchen. 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

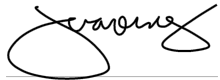
This scope is focused on the current condition of the client’s production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 company that manufactures prepacked meals.
- Only Halal chicken, Halal beef and Halal lamb were used as raw meats.

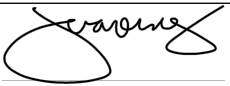
PREPARED BY:	Hannah Grace J. Biolena	
	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- HACCP certified. FDA and USDA visits the facility.
- Facility were already Halal certified before by Islamic of Washington.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Municipal water were used in the facility.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The auditee comprehensively explained the process on their manufacturing facility but failed the walkthrough of the facility during audit due to poor internet connection.

CONCLUSION

I therefore conclude that the halal producing facility is Low Risk. Facility does not process any haram products on or inside of the premises. Final audit evaluation is still incomplete. Will send the final audit evaluation after reviewing the walkthrough video from the client.

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