 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		23 May 2024, 01:00 PM – 01:26 PM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Interstate Meat Distributors	High risk	
<b>COMPANY LOCATION</b>	9550 South East Last Rd, Clackamas, Oregon, 97015, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Rodolfo Mendoza		
<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 Interstate Meat Distributors. 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 processes meat products.
- HACCP, Organic and SQF certified facility.

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

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- USDA visits the facility for inspection.
- Beef, halal beef, pork and chicken were processed in the facility.
- Production process, formulation and raw materials including Halal enforcement team, location and size hasn't changed from the last audit.
- ATP swab testing was done before every production
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Metal detection system were used during production to detect any foreign matter and prevent physical contamination.
- Have an offsite location for storage under the same company name.
- Production date, expiration date label and halal logo on their halal product is present.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, raw materials, packaging materials and finished product storage up to shipment area were properly segregated and labeled.
- The halal producing facility 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 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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