 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		14 August 2023, 01:00 PM – 01:45 PM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Rocker Bros Meat & Provision Incorporated	High risk	
<b>COMPANY LOCATION</b>	405 Centinela Avenue, Inglewood, CA, 90302, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Jacqueline Haedo		
<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 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 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

- Facility processes both Halal and non-Halal products.
- No ATP swab testing yet but have an SSOP procedure.
- Finished Halal product does have certification seal.

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

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- Production employees properly wore their PPE's and were color coded according to what kind of meat they are handling; the bins used were also color coded.
- Good manufacturing practices were well observed in the facility.
- The production area, raw materials, packaging materials and finished product storage up to shipment for Halal products were properly segregated and labeled.
- Halal meats were processed first before the non-Halal meats to avoid mix-ups and contamination.
- 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. Client appears to have everything in order and therefore can be certified.

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