



HALAL WATCH WORLD

THE **GOLD** STANDARD



DOCUMENT SUBMISSION REPORT

Rocker Bros Meat & Provision Incorporated

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COMPANY BACKGROUND

Halal Watch World LLC is a halal certification limited liability corporation based in the state of New York, and has operated in the certification industry since 1990. HWW is an organization that stands upon the trust of the Muslim public, and believes that it is imperative that their trust never be jeopardized. We maintain standards to the highest degree of scrutiny and perform regular audits for the protection of our constituents.

Halal Watch World understands that halal certification is a communal obligation (فرض كفاية), meaning, at least one person of the community must uphold it. If no one takes up this responsibility, the entire community bears a burden of sin. Therefore, we must be extra diligent with this effort. We realize the seriousness of the matter and understand the dire consequences of not filling this duty to the fullest capacity. God explains this to us in the Holy Quran by His statement:

“ And say not concerning that which your tongue says falsely: 'This is Halal and this is Haram,' so as to invent lies against Allah. Verily, those who invent lies against Allah will never prosper...A passing brief enjoyment (will be theirs), but they will have a painful torment.”

[Al Quran] 16:116-117

HWW ensures to the best of its ability a high level of authenticity is upheld. This allows them to gain the trust of the Muslim community, and garner strong relationships with companies who produce, process, and distribute halal products at all levels. By this, they are able to offer halal producing company's guidance and consultation on the direction of their processes and products, while ensuring that Islamic dietary standards are always maintained and monitored. Muslims can use this information in order to make well informed decisions about what they choose to eat.

Legal Filings: Halal Watch World holds registered trademark number 4728733, and Department of State (New York) number 4814343. Halal Watch World is also a registered halal certifying organization with The Department of Agriculture and Markets of New York State (See supporting documentation).

We begin in the name of God SWT



CERTIFICATION CONSIDERATIONS

There are 4 main factors taken into consideration when determining the halal status of a product:

1. Is the product/ingredient Halal Aslan (by default)?

If the product is Halal by default, then there will be no ingredient investigation conducted. An audit of the HPF (Halal Product Facility), facility related documents and product identification documentation will however, still be required.

2. Is the product/ingredient Halal certified via another organization?

If another organization certifies the product as Halal, then it is incumbent upon us to perform a *tahqeeq* (verification) certification of the establishment. We must be able to ascertain that the certifying body is competent and capable of determining the status of such products. In the event that we are unable to gain this information, our organization must inspect the location of production before certifying.

3. What is the Risk Assessment of the Facility?

Each HPF (Halal Product Facility) must be assessed and assigned an appropriate level of risk. Each facility is graded according to assessed risk. As risk increases, guidelines, restrictions, and measures become more stringent. Risk is determined according to the products present in the facility, product and process management, and the equipment utilized for processing. Any product/s made with or derived from the items mentioned below would be considered Haram:

1. Human derived ingredients
2. Pork
3. Donkey (excluding the Onager)
4. Animals with fangs or talons (Carnivorous)
(Excluding Hyena and Fox according to school of thought)
5. Animals not slaughtered according to Islamic ritual rites
6. Carrion
7. All forms of filth (Najis) i.e. Urine, Excrement, Blood, Pus, Vomit, etc
8. Insects (other than locusts)
9. Animals fed with more than 50% of any of the above without being fed on a pure diet for a stipulated number of days (The Jallaalah)

10. Any intoxicants
11. Anything toxic or harmful to the body (such as cigarettes)
12. Anything processed, made, produced, manufactured, and/or stored using utensils, equipment, and/or machinery in contact with any of the above that have not been cleansed according to standards which remove contaminants.

HiRF: High Risk Facility

Any facility that utilizes item/s listed above or a derivative thereof within the HPF and processes both halal and haram products using indifferent tools, machinery, or utensils. Thus, HiRF's by nature involve contaminants in some way in its processing.

MeRF: Medium Risk Facility

Any facility that processes both halal and haram products using segregated tools, machinery, or utensils to the exclusion of items listed above. Facilities that process any of these items, even if segregation methods are employed, are to be deemed HiRF's.

LoRF: Low Risk Facility

Any facility that does not process haram products on or inside of the premises.

As mentioned earlier, in relation to each risk level there are guidelines, restrictions and measures in place for the avoidance of contamination. Before any facility or any product made in said facility can be considered Halal suitable or certified Halal, these guidelines will have to be strictly adhered to.

Regarding contamination, products cannot be cooked upon or within the same utensils without proper cleansing. This means that any liquid substance that interacts with non-halal products becomes contaminated. This includes oil, and other wet cooking surfaces. Thus, if a vat of oil is used to cook non-halal products (which is considered as filth), it cannot be used to cook Halal products without contaminating it.

4. Are there any contents in the product that contain impermissible ingredients?

We refer to the list of impermissible consumables on the previous pages. If the product under audit is found to contain any of the ingredients on the ban list, these products cannot be considered as halal, unless said ingredients are replaced with halal suitable alternatives.

Client Details: Rocker Bros Meat & Provision Incorporated

FACILITY PROFILE

Rocker Bros. Meat & Provision, Inc. is a family operated business with a combined 100-years-plus of meat buying, processing, and distributing experience. Our father started Holiday Meat & Provisions in 1965 and the torch has now been passed to Shelly and David, who operate Rocker Bros. Meat & Provisions with the same old-fashioned values, plus a whole new set of working dynamics for higher quality, greater efficiency and better customer satisfaction.

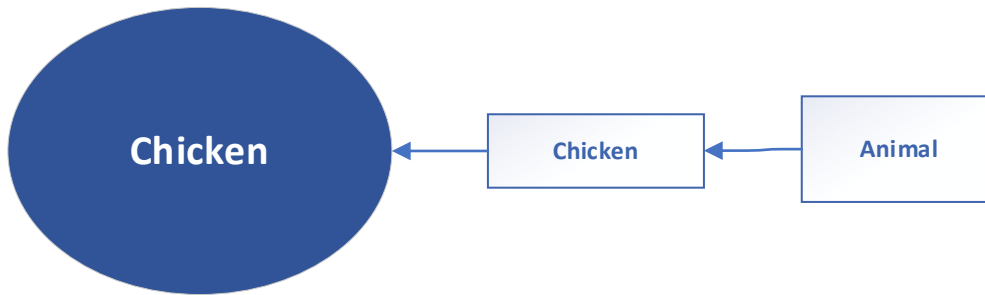
Client Details		
GENERAL INFORMATION		
Product Type:	Raw Meat	
Total Number of Products:		3
Total Number of Ingredients:		3
SUPPLIER OVERVIEW		
Supplier1:		Wayne Farms
Supplier2:		Nebraska Beed
Supplier3:		Auckland

PRODUCT INFORMATION

Product name	Client product #	HWW Product ID
Lamb	30086	MR224_RM785
Beef	10433	MR224_RM786
Chicken	60132	MR224_RM787

PRODUCT PROFILE

Chicken



Chicken

Whole wog, chicken breast, chicken leg, chicken thigh, chicken wings, chicken bones, chicken diced, chicken portioned, chicken sliced & chicken ground.

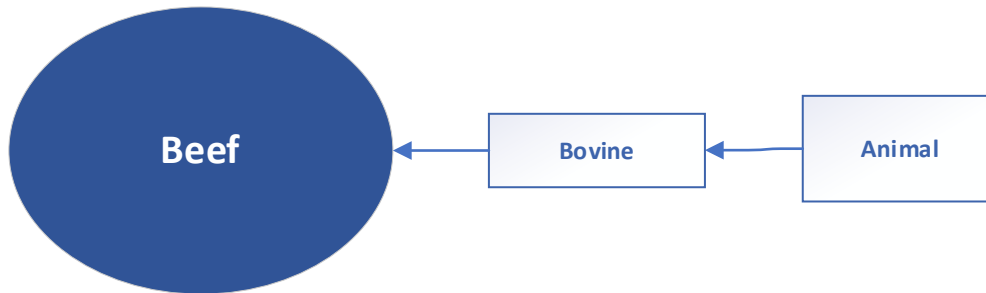
Ingredient Status

Chicken: – **Halal** (Shartan) [The chicken is a domesticated species that arose from the red junglefowl, originally from India. They have also partially hybridized with other wild species of junglefowl. Rooster and cock are terms for adult male birds, and a younger male may be called a cockerel. A male that has been castrated is a capon.]

Concerns – None.

PRODUCT PROFILE

Beef



Beef

Chuck roll, short rib, striploin, chuck flap, tenderloin, top round, top sirloin, filet tender, diced & ground.

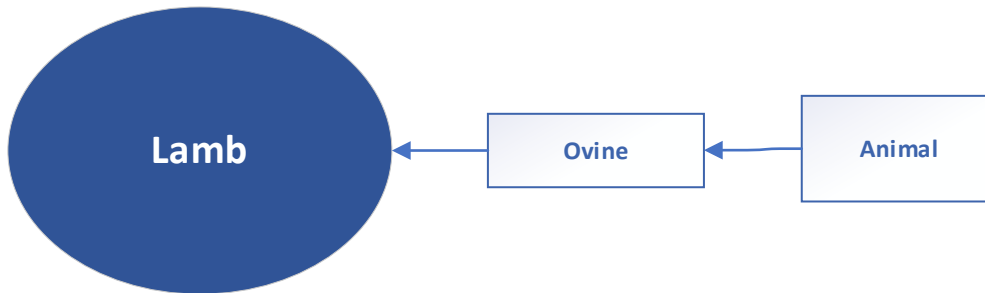
Ingredient Status

Bovine: – **Halal** (Shartan) [Bovines comprise a diverse group of 10 genera of medium to large-sized ungulates, including cattle, bison, African buffalo, water buffalos, and the four-horned and spiral-horned antelopes.]

Concerns – None.

PRODUCT PROFILE

Lamb



Lamb

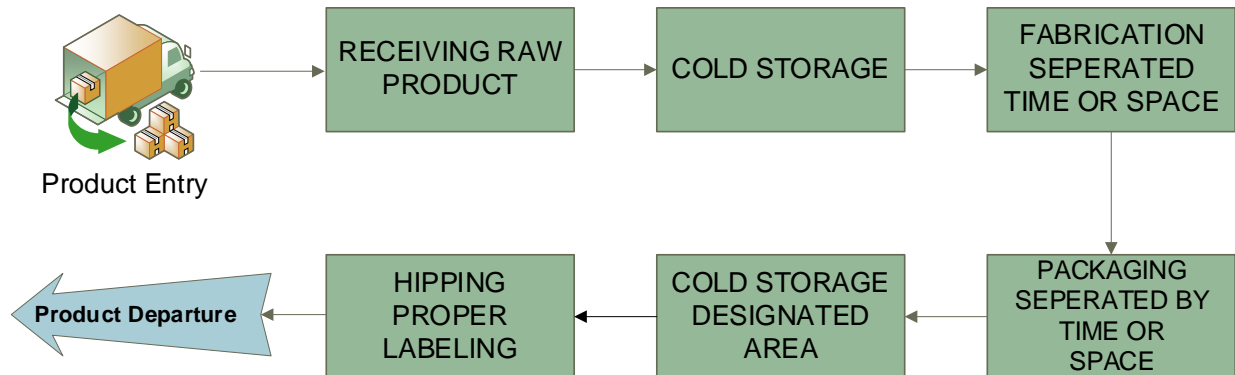
Lamb Leg, Lamb Rack, Lamb Shank, Lamb Ground, Lamb Diced, Lamb Bones, Lamb Diced, Lamb Ground.

Ingredient Status

Ovine: – **Halal** (Shartan) [Sheep or domestic sheep are a domesticated, ruminant mammal typically kept as livestock. Although the term sheep can apply to other species in the genus Ovis, in everyday usage it almost always refers to domesticated sheep. Like all ruminants, sheep are members of the order Artiodactyla, the even-toed ungulates.]

Concerns – None.

PROCESSING OVERVIEW



CLEANING METHOD

Description: B) General Production Area & Equipment Cleaning and Sanitizing

This includes simple equipment such as tables, wash basins, carts, cross-stack bins, trash bins, non-edible bins, mats and racks.

- 1) Pick up all pieces of bone, fat, muscle tissue and other matter throughout.
- 2) Pre-rinse dirty areas using warm potable water and working top to bottom, forcing extraneous material to the floor.
- 3) Pick-up foreign material and washed to floor.
- 4) Apply approved foaming /cleaning agent pre-mixed to manufacturer's recommendations.
- 5) Cleaning should begin at the top working down, reaching frames, legs, and undersides of equipment.
- 6) Rinse equipment with warm potable water.
- 7) Inspect and scrub, wash, rinse and sanitize any missed areas.
- 8) Floors are washed down, debris removed and placed in appropriate containers.
- 9) Sanitizing: Sanitizer, Quat 256 and/or Bacticide, pre-mixed per manufacturer's recommendation.
sanitizer is applied to all equipment product contact surfaces
- 10) Parol 100 Mineral Oil - A light protectivie coating of white edible oil is applied to surfaces that are
subject to rust or corrosion.
- 11) All Condensation will be removed before the start of production.

12) Refrigeration units and light fixtures in Production Room are cleaned monthly or as needed..

Frequency: Daily/As needed.

PRODUCT & SUPPLIER ASSESSMENT

Wayne Farms

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Chicken	Yes	Certificate	Pass	Halal Shartan	Animal

Nebraska Beed

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Beef	Yes	Certificate	Pass	Halal Shartan	Animal

Auckland

Raw Material	Traceability	Statement/Certificate	Pass/Fail	Status Recommendation	Ingredient Source
Lamb	Yes	Certificate	Pass	Halal Shartan	Animal

TESTING METHOD

The following tests are performed for the production facility: Swab Testing.

DOCUMENTATION

Category	Results
Legal Business Documents	PASS
Proof Of Purchase	PASS
Pest Control	PASS
Water Report	PASS
Traceability Plan	PASS
Flowchart of Processing	PASS
SSOP (Standard Sanitation Operating Procedure)	PASS
Recall Plan	PASS

CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. Rocker Bros Meat & Provision Incorporated's product/s are deemed to be Halal compliant and suitable.

Based upon this information, the review team hereby recommends Halal certification for all products mentioned in this report.

My signature below is a testimony that the information provided herein is factual to the best of my knowledge.

REVIEW AGENT:



Tameem Allie

Technical Review Analyst

APPROVED BY:



Sh. Darweesh Muhammad

**Certification Committee
Chair**

Date: Tuesday, 15 August 2023