

New Client Audit

22 Feb 2024 / Abdullah Fredericks and Hannah Grace Biolena

Complete

Score	4 / 4 (100%)	Flagged items	0	Actions	0
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Enter ClientID from Auditor Printout

127

Auditor's Names

Abdullah Fredericks and Hannah Grace Biolena

Introduce yourself

First, I would like to go over the format for today's audit:

There are 3 phases that I will be completing with you.

1. Opening Meeting

----a. Overview: Primary concerns for halal certification

----b. Discovery: Gather basic information about your facility, personnel, and daily business activities

----c. Fitness: Assess your facilities' standards for quality assurance

----d. Halal Deposition: Determine if the facilities are compliant with halal dietary restrictions

2. Walkthrough

----I am commissioned to record, or photolog at my discretion critical contact points throughout the facility. The walkthrough is performed by viewing the product from the point of entry into your facility, completely through to the point of exit.

Halal Area Risk Management (H.A.R.M.) locations will be identified within the facility. These areas are classed as nonconformities and are considered to have a potential for cross-contamination or have the potential to denigrate the integrity of the Halal product. In the event that a H.A.R.M location requires mitigation, I will make note of it as a non-conformity. Any non-conformances will require corrective action in order to pass.

I will also be observing the utilization of your machinery, apparatuses', tools, and other such items.

Storage and warehouse locations will also be observed for proper segregation methods. I will determine whether or not halal products are easily identifiable, and reporting if mislabeling, or mix-ups are possible. Computer monitoring systems will also be taken into account.

Raw materials, packaging, and finished products will be observed throughout the tour.

Sanitation processes or methods may also be requested for observation if deemed necessary.

I will also assess the level of integrity of your personnel and your halal system if present. Honesty and transparency will be key factors in my report.

3. Closing Meeting

----During the closing meeting, I will summarize and record my observations during the walkthrough.

I will record the risk assessment, which is based upon the following metrics:

HIGH RISK = Facility processes both halal and haram products using indifferent tools, machinery, or utensils.

MEDIUM RISK = Facility processes both halal and haram products using segregated tools, machinery, or utensils.

LOW RISK = Facility does not process any haram products on or inside of the premises.

Finally, I will provide a final assessment, communicate all non-conformities, and provide a suggested certification status. I will request signatories, and will submit my report to the certification committee.

Are there any questions before we begin?

Conducted on	22.02.2024 17:05 CST
Company Name	8 Bit Bites
Company Type	Restaurant
Location	113 Court Street Brooklyn NY. 11201

General

Area of Site (sq. ft.) 900

Number of Employees 6

Number of Working Shifts 4

Operating Hours 11AM-18H00 and 18H00-14H00

Days of Operation Week

M-F

Sat

Sun

Fitness	
Facility Produces Food Grade Products?	Yes
Client is HACCP Certified?	No
Do FDA Inspectors visit this facility?	No
Sanitary inspection	
Facility Produces Meat & Poultry Products?	Yes
Client is SQF Certified?	No
Facility has USDA Inspector?	No
NY Health Department	
During production, is it possible for particulates to become airborne? (such as flours, powders, or other)	No
List any other relevant certifications or accreditations (ISO, GCC, BRC, etc.)	nothing else

Halal Deposition	
Any animal bi-products or derivatives processed at this facility?	Yes
Select all speciation that are processed in this facility:	
	<input checked="" type="checkbox"/> Halal Chicken <input checked="" type="checkbox"/> Halal Beef
Please select all product types	MM - Menu/Meals
Check all of the fillers/additives added or injected into any halal products:	None
Does facility institute an SSOP? (Sanitation Standard Operating Procedure)	Yes
What is the cleaning frequency of the machinery that comes into contact with the Halal product?	Daily
Does the facility have a pest control program?	Yes
Is water used in any of the products that are in consideration for certification?	Yes
Who supplies water to this facility?	Municipal
Does the water source filtration use bone char as a filtration membrane?	No

Pre-Walkthrough Notes

Please describe what we should expect to see during our walkthrough today. Be sure to explain the process step by step from the products perspective. (meaning, from point a to point z)

Closed Kitchen. 1 entrance. front of house where meals get packed. Milkshakes made there also. Kitchen where meal prep takes place. raw materials all come in from same entrance.

Walkthrough

Location

Location 1

Location Title

Entrance

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 2

Location Title

Front of House

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 3

Location Title

Kitchen

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 4

Location Title

Fryers

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 5

Location Title

Sink

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 6

Location Title

Freezer

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 7

Location Title

Cutting machine

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 8

Location Title

Dry Storage

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Location 9

Location Title

Cleaning chemical storage.

Location Image

Is this area considered a H.A.R.M Location? (Area where cross contamination has potential)

No

Final Check-Out		2 / 2 (100%)
Does facility store any product in a third party, off-site location, before the product is sold?		No
Has this facility ever produced halal certified products prior to this inspection?		No
Does this facility claim to produce halal products that are not certified?		No
Expected sales quantity of halal products per month:		2000
Regionally, Halal products are being sold:		Domestically
Management was cooperative and understanding of Islamic dietary requirements		Good
<p>How to assess risk: HIGH RISK = Facility processes both halal and haram products using the same tools, machinery, or utensils. MEDIUM RISK = Facility processes both halal and haram products using segregated tools, machinery, or utensils. LOW RISK = Facility does not process any haram products on or inside of the premises.</p>		
Assess the risk level of this facility:		Low Risk

Signature

Inspectors Signature



Abdullah Fredericks
23.02.2024 00:36 CST

Client Signature



Ammar Algaradi
23.02.2024 00:36 CST

Departure Date & Time

22.02.2024 17:27 CST

Inform the client that the audit has concluded. After closing the meeting, proceed to the final auditors evaluation.

Final Auditors Evaluation		2 / 2 (100%)
Were packages and boxes clearly labeled with production and expiration dates?		N/A
Were safety/cooking instructions printed on finished labels?		N/A
Were any raw materials/ingredients marked with a halal certification seal?		Yes
Were any finished products marked with a halal certification seal?		N/A
Were halal products clearly segregated in freezer, storage, and warehouse locations?		Yes
Detail the method of segregation between halal certified and non-halal certified products:		
Any H.A.R.M. locations identified that require mitigation?		No
Detail your final evaluation. Be sure to include failures and concerns uncovered during the question, and walk-through phases:		
Will forward size of facility on email. Client asked to have certification expedited. No concerns uncovered during walkthrough. Low risk facility		
Suggested Certification Status		Certified

CERTIFIED: Select certified if the client appears to have everything in order.

PENDING: Select pending if the client has some non-conformities.

SUSPENDED: Select suspended if the certified client appears to have unintentionally breached the contract in some way shape or form.

REVOKED: Select revoked if the certified client appears to have intentionally breached the contract in some way shape or form.