 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		22 January 2024, 01:00 PM – 01:38 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Good Eats Bistro	Medium risk	
COMPANY LOCATION	138-39 Jamaica Avenue, Queens, New York, 11436, USA		Page 1 of 2
AUDITEE	Dylan Curran		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premises of Good Eats Bistro. 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 that is up for certification is a catering kitchen facility.
- No food safety standard certifications and no FDA inspector visit.
- The facility processes chicken, Halal chicken, beef, Halal beef and Tilapia Fish meals.
- No pork and alcohol.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- Separate area, machines and tools were used for Halal products.
- Pest control program is in place.
- Municipal water was used in the facility.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The receiving area, kitchen area, raw materials, packaging materials and finished product storage up to shipment were properly segregated and labeled.
- The halal producing facility was well organized and maintained.
- The auditee comprehensively explained the process on their catering facility.

CONCLUSION

I therefore conclude that the halal producing facility is classified as Medium Risk. Facility processes both halal and haram products using segregated tools, machinery, or utensils. The client appears to have everything in order and can be certified.

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