



# HALAL WATCH WORLD

THE GOLD STANDARD



## DOCUMENT REGISTRATION REPORT

Great Performances

## Table of Contents

<b>COMPANY BACKGROUND</b> .....	3
<b>CERTIFICATION CONSIDERATIONS</b> .....	4
Is the product/ingredient Halal Aslan (by default)? .....	4
Is the product/ingredient Halal certified via another organization? .....	4
What is the Risk Assessment of the Facility? .....	4
HiRF: High Risk Facility .....	5
MeRF: Medium Risk Facility .....	5
LoRF: Low Risk Facility .....	5
Are there any contents in the product that contain impermissible ingredients? .....	5
<b>Client Details: Great Performances</b> .....	6
<b>FACILITY PROFILE</b> .....	6
<b>PRODUCT INFORMATION</b> .....	6
<b>PRODUCT PROFILE</b> .....	7
Chicken bowl.....	7
Chicken bowl.....	7
<b>CLEANING METHOD</b> .....	8
<b>VENDOR ASSESSMENT</b> .....	9
<b>TESTING METHOD</b> .....	9
<b>DOCUMENTATION</b> .....	10

# 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:

## **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.

## **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.

## **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.

## **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: Great Performances

## FACILITY PROFILE

NEW YORK'S PREMIER EVENTS, CATERING AND HOSPITALITY MANAGEMENT COMPANY Enhancing Life's Celebrations with Delicious and Seasonal Food, Creative Culinary Presentations and Gracious Service From small, intimate weddings and large corporate events, to cafés, restaurants and food service at some of the premier cultural institutions and offices in New York, Great Performances' team of hospitality experts ensure flawless execution, delicious food and unparalleled service.

<b>Client Details</b>	
<b>GENERAL INFORMATION</b>	
Total Number of Products:	1
Total Number of Ingredients:	7
<b>SUPPLIER OVERVIEW</b>	
Supplier 1:	US Foods
Supplier 2:	London Meat Company
Supplier 3:	Baldor
Supplier 4:	McCormick

## PRODUCT INFORMATION

<b>Product Name</b>	<b>HWW Product ID</b>
Chicken bowl	KT281_RM1431

## **PRODUCT PROFILE**

### **Chicken bowl**

#### **Chicken bowl (KT281\_MM1431)**

- **INGREDIENTS:**

- INGREDIENT 5492 | Rice (US Foods)
- INGREDIENT 5833 | Chicken (London Meat Company)
- INGREDIENT 5912 | Broccoli (Baldor)
- INGREDIENT 5913 | Onion Powder (McCormick)
- INGREDIENT 5914 | Ground Cumin (McCormick)
- INGREDIENT 5915 | Black Pepper (McCormick)
- INGREDIENT 5916 | Garlic Powder (McCormick)

## **CLEANING METHOD**

### Description:

#### 4. Personnel (The Halal Product Handler, or HPH):

4.1. Training: All HPHs undergo regular training to understand the importance of personal hygiene and its

role in maintaining the halal integrity of our products.

#### 4.2. Hand Hygiene:

- HPHs are required to wash hands using antibacterial soap for at least 20 seconds before starting work, after breaks, after handling non-halal items, and after using the restroom.
- Hand sanitizers are placed strategically throughout the HPF for easy access.

#### 4.3. Protective Clothing:

- HPHs must wear clean uniforms, head coverings, and gloves when handling HPs.
- Clothing should be changed daily or when visibly soiled.

4.4. Health: Any HPH showing signs of illness is not permitted to handle HPs until cleared by a medical professional.

#### 5. Equipment (The Halal Product Equipment, or HPE):

##### 5.1. Routine Cleaning:

- All HPEs are cleaned and sanitized at the end of each shift and stored in a clean, sanitized, and designated area until next use.
- A mid-day sanitation break may be instituted during prolonged operation hours.

##### 5.2. Deep Cleaning:

- All HPEs undergo deep cleaning and sanitization daily to eliminate any potential contaminants.
- Cleaning schedules are monitored by the Halal Enforcement Directors.

Frequency: Daily

## **VENDOR ASSESSMENT**

<b>Vendor</b>	<b>Raw Material</b>	<b>Pass/Fail</b>	<b>Status Recommendation</b>	<b>Ingredient Source</b>
US Foods	Rice	Pass	HALAL_ASLAN	PLANT
London Meat Company	Chicken	Pass	HALAL_SHARTAN	ANIMAL
Baldor	Broccoli	Pass	HALAL_ASLAN	PLANT
McCormick	Onion Powder	Pass	HALAL_ASLAN	PLANT
McCormick	Ground Cumin	Pass	HALAL_ASLAN	PLANT
McCormick	Black Pepper	Pass	HALAL_ASLAN	PLANT
McCormick	Garlic Powder	Pass	HALAL_ASLAN	PLANT

## **TESTING METHOD**

The following tests are performed for the production facility: N/A.

## **DOCUMENTATION**

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

# CONCLUSION

Client was cooperative and compliant with all relevant documentation requests. All documentation has been analysed during this review. Great Performances'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:**



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Tameem Allie

**Technical Review Analyst**

## **APPROVED BY:**



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Sh. Darweesh Muhammad

**Certification Committee Chair**

**Date: April 26, 2024**