 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		12 March 2025 01:04 PM – 01:16 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	8 Bit Bites	Low risk	
COMPANY LOCATION	113 Court St., Brooklyn, New York, 11201, United States		Page 1 of 2
AUDITEE	Ammar Algaradi		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of 8 Bit Bites. 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 is a restaurant facility that produces halal meals and snacks.
- No current certifications other than Halal.
- New York Health Department visit the facility for inspection.


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- Production process, product formulation, raw materials, raw materials manufacturers, facility's size, location and Halal enforcement team hasn't changed from the last audit.
- Only halal chicken and halal beef were used as raw meats in their products.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- 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 restaurant facility.

CONCLUSION

I therefore conclude that the halal producing facility is Low Risk. Facility does not process any haram products on or inside of the premises. The client appears to have everything in order and can be certified.

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