 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		03 February 2026 01:08 PM – 01:24 PM GMT-5 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	Good Eats Bistro	Medium risk	
<b>COMPANY LOCATION</b>	100-15 Ditmars BLVD, Queens, New York, 11369, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Dylan Curran		
<b>AUDITOR</b>	Abdullah Fredericks		

### EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise 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 is a restaurant/catering facility.
- No food safety certifications yet.


<b>PREPARED BY:</b>	Hannah Grace J. Biolena	
	<b>AUDIT EVALUATOR</b>	

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- No FDA or USDA visit the facility for inspection.
- Production process, product formulation, raw materials, raw materials manufacturers, location, size and halal enforcement team hasn't changed from the last audit.
- Chicken, Halal Chicken, beef, Halal beef and fish were processed in the facility.
- Sanitation and Standard Operating Procedure and Pest control program were actively implemented.
- Production employees properly wore their PPEs.
- Has segregated area and label for halal products and raw materials.
- Production date, expiration date and halal label were present on their product packaging.
- 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/catering facility.

### CONCLUSION

I therefore conclude that the halal producing facility is 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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	<b>AUDIT EVALUATOR</b>	