 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		19 February 2026 11:04 AM – 11:43 AM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Chefscape Kitchen	Low risk	
COMPANY LOCATION	205 Hudson Street, Manhattan, NY, 10013, United States		Page 1 of 2
AUDITEE	Angel Sanchez		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Chefscape Kitchen. 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 catering kitchen facility that produces pre-packaged meals.
- No HACCP or other relevant certifications.
- No FDA or USDA visit the facility for inspection.


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	AUDIT EVALUATOR	

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- Production process, product formulation, raw materials, raw materials manufacturers, location, size and halal enforcement team hasn't changed from the last audit.
- Halal Chicken, Halal beef and fish were processed in the facility.
- Sanitation and Standard Operating Procedure and Pest control program were actively implemented.
- Kitchen 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, production 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 kitchen 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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