

 <b>HALAL WATCH WORLD</b>	<b>HALAL WATCH WORLD AUDIT EVALUATION</b>	<b>AUDIT DATE &amp; TIME</b>	
		30 April 2024, 03:03 PM – 03:18 PM GMT-4 EST	
		<b>RISK ASSESSMENT</b>	
<b>COMPANY NAME</b>	POV Sky Solutions LLC - Shawarma Paradise	Low risk	
<b>COMPANY LOCATION</b>	4850 W Flamingo Rd Unit 50, Las Vegas, NV, United States	<b>Page</b>	1 of 2
<b>AUDITEE</b>	Oleg Karpov		
<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 POV Sky Solutions LLC - Shawarma Paradise. 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 that makes meals like shawarma, burgers and falafel using beef and chicken.


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

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- FDA and USDA visits the facility for inspection.
- Only Halal chicken and beef used as raw meat in the facility.
- Water used were from municipal and is added to the product.
- 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.
- The receiving area, kitchen area, dining area, raw materials, packaging materials and finished product storage up to shipment were properly sanitized, 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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