 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME		
		22 February 2024, 11:00 AM – 11:30 AM 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 1
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.

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


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ASSESSMENT

- The facility is a restaurant facility that produces halal meals and snack such as burgers and fries.
- Only Halal chicken and Halal beef were used as raw meat.
- No relevant certifications yet.
- Only New York Health Department visits the facility for sanitary inspection.
- Municipal water were used in the facility.
- Sanitation Standard Operating Procedure and pest control program were practiced.
- Production employees properly wore their PPEs.
- Raw materials used were Halal certified.
- Good manufacturing practices were well observed in the facility.
- The 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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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	