 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		04 November 2024, 12:04 PM – 12:25 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Marlow Bistro and Catering	Medium risk	
COMPANY LOCATION	1018 Amsterdam Avenue, NYC, NY, 10025, United States	Page	1 of 2
AUDITEE	Elena Ristovski		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Marlow Bistro and Catering. 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.
- Not HACCP certified. No FDA and USDA visit the facility for inspection.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- Production process, product formulation, raw materials, raw materials manufacturers, facility's size and location and Halal enforcement team hasn't changed from the last audit.
- Halal Beef, beef, Halal chicken, chicken and fish were processed in the facility.
- Has a separate storage area, equipment and tools for Halal 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 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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