 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		16 November 2023, 03:25 PM – 03:55 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Halal Gyro King	Low risk	
COMPANY LOCATION	984 Coney Island Ave., Brooklyn, NY, 112130, United States	Page	1 of 2
AUDITEE	Zakarya Khan		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Halal Gyro King. 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 ring 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 restaurant facility produces halal chicken, halal beef, halal goat, halal lamb and fish menus/meals.
- Kitchen employees needs more improvement in wearing their PPE's to avoid food contamination.

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

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- SSOP and pest control program was in place.
- Raw materials used were Halal certified.
- The kitchen area, raw materials, frozen storage and customers dining area were properly segregated.
- 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

PREPARED BY:	Hannah Grace J. Biolena	
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