 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		03 Feb 2023, 02:05 AM – 02:47 AM GMT+8	
		RISK ASSESSMENT	
COMPANY NAME	Sultan Restaurant	Low risk	
COMPANY LOCATION	144 Atlantic Ave, Brooklyn, New York, 11201, USA	Page	1 of 2
AUDITEE	Romdhane Othman		
AUDITOR	Mansoor Rafiq		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of Sultan Restaurant. 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


- No Halal certification seal in their lamb product.
- The facility and its machines, tools and equipment were well maintained.
- No negative feedback was observed in the halal producing facility.

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

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CONCLUSION

I therefore conclude that the halal producing facility is classified as low risk, the facility does not process any haram products on or inside of the premises and the client appears to have everything in order.

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