 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		21 March 2024, 03:03 PM – 03:45 PM GMT-5 EST	
		RISK ASSESSMENT	
COMPANY NAME	Pikalo Bakery	Medium risk	
COMPANY LOCATION	272 Riverdale Ave., Yonkers, New York, 10705, United States		Page 1 of 2
AUDITEE	Jean Luis Valdez		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

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

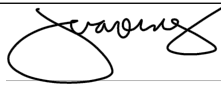
This scope is focused on the current condition of the client’s production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this 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 manufacturing company that produces kipe and empanadas.
- USDA certified facility. FDA and New York Agriculture visits the facility for

PREPARED BY:	Hannah Grace J. Biolena	
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inspection.

- Only Halal chicken and Halal beef were used as raw meats for their product.
- They also produce flour chips that is not yet up for halal certification.
- Production and expiration dates label on their halal product is present.
- 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.
- Storing of cooked meats uncovered together with other raw materials in the cooler is also observed. Suggested that they should have covered it to avoid any contamination.
- The halal-producing facility just needs a little re-arrangement with everything that is inside their facility, like the packaging, ingredients, and cleaning materials, to make the area more spacious.
- The auditee comprehensively explained the process on their manufacturing 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.

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