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1. HALAL APPLICATION PROCESS FLOW
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4. PERSONAL HYGIENE OF MANAGEMENT AND STAFF
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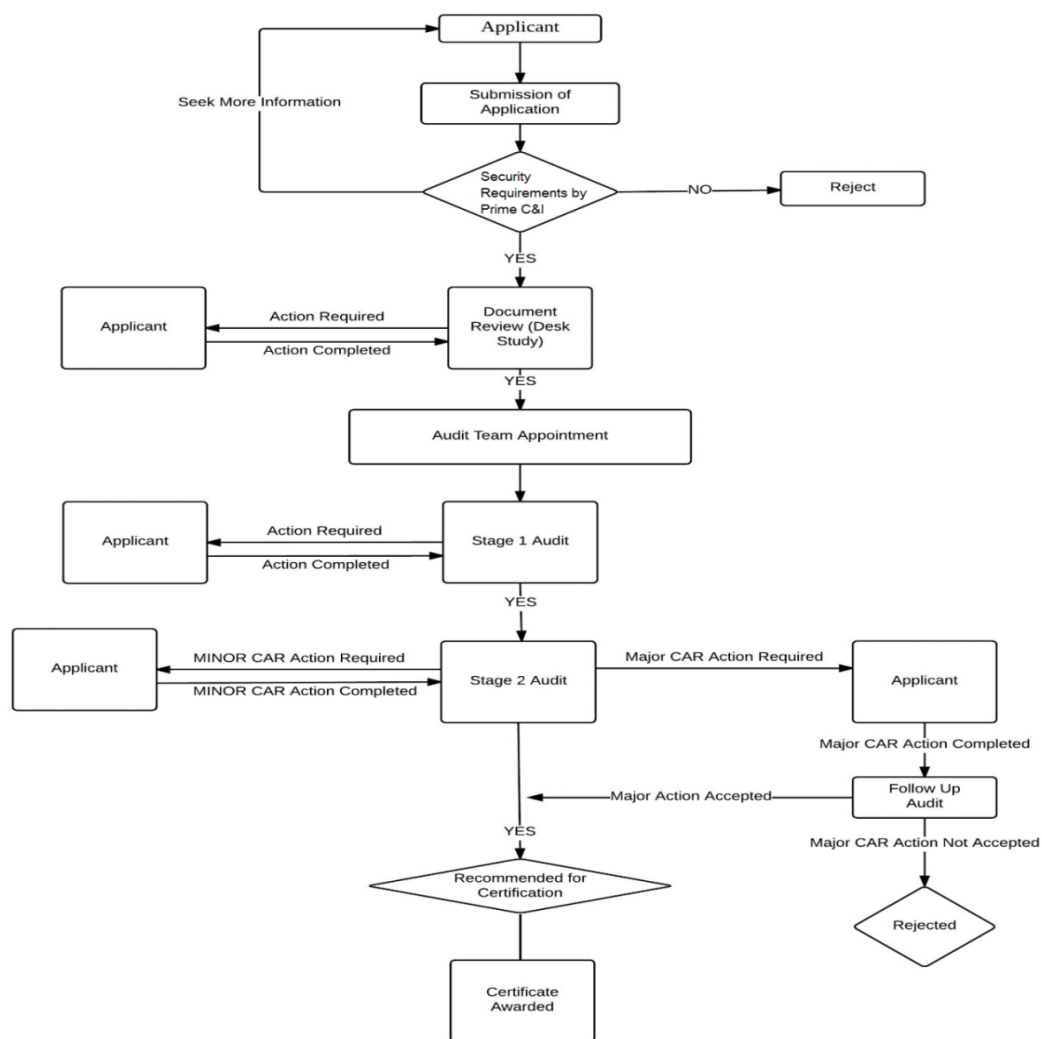
ANNEX A - CLASSIFICATION OF HALAL PRODUCT/ SERVICE CATEGORIES

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1. HALAL CERTIFICATION PROCESS FLOW



On going Surveillance audit & Renewal Audit process are similar from Stage 2 Audit

Note: In the case of categories A, B, F, J, H, G (Annex A), it is not necessary that stage 1 audit be on-site. However, it is up to the audit team to decide to carry out an onsite audit. In categories C, D, E, I, and K (Annex A) it is obligatory that stage 1 audit is done on-site.

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2. REQUIREMENTS FOR POULTRY SLAUGHTER AND PROCESSING

Premise (Poultry)

The organisation shall adhere to implementing a Halal Assurance System in the supply chain. This system shall apply for the farm, logistics (live birds), pre-slaughter, slaughter, post-slaughter processes, logistics (processed birds) and distribution network of the organisation.

The organisation shall ensure that the premise operates under strict Halal conditions. In the event where the premise shares time between Halal and non-Halal slaughtering process, the organization shall ensure that there is proper physical segregation of Halal slaughtered poultry throughout the Halal Poultry Supply Chain. (See figure 4.1)

The organization shall not slaughter or process any birds that are deemed non-Halal / *najis* for Muslim's consumption. The organization should ensure that all bird carcasses would not come into contact with any non-Halal birds during or after slaughter.

The organization shall operate under Halal Slaughter Standard, Good Manufacturing Practices (GMP), Hazard Analysis Critical Control Point (HACCP), International Standards Organization (ISO) or similar standards operating procedures (SOP) program for purposes of Halal integrity, quality control and traceability.

Farm (Poultry)


The organisation shall have adequate information about the farm or poultry production area as it will provide a record about the source of live animals for slaughter.

The organisation shall record the farm process flow which includes (a) production capacity, (b) farm current disease status, (c) feeding regime that includes type of feed provided, feed source and amount given to the batch, (d) usage of medication and supplement for the batch, (e) source of DOC (day-old-chick), (f) understanding the critical control point (CCP) in poultry production and other practices or programs in the farm.

The organisation should understand the Halal Poultry Process Flow and identify the Halal critical control point (HCCP) at the different stages of production and processing.

The organisation shall follow the HAP's (Halal assurance points) listed below

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Production (Farm Level)HAP 1 Disposal of litter

- | | |
|-------|---|
| HAP 2 | Purchase of DOC (day-old-chick) |
| HAP 3 | Disposal of Dead & Sick Birds |
| HAP 4 | Feeding & Feed Source |
| HAP 5 | Drinking Water and Water Source |
| HAP 6 | Medication and Vaccination Regime |
| HAP 7 | Pest Control, Wild Animals and Human Movement |

Logistics (poultry)

The organisation shall follow the “code of practice” for transporting live animal by road which emphasises the responsibility of the owner of the animals, the driver and attendants. The code encourages the efficient considerate treatment of animals so that transport stress and injury are minimised to its lowest level at all stages of the transport operation.


The organisation shall obtain the relevant health certificates to ensure the animals are fit to be transported. This will ensure that approvals and documentation are completed before commencement of the journey.

Animals transported by road are subjected to a number of stresses which may have a cumulative effect on the quality of the final products. Stressful influence include (a) catching and handling of live birds, (b) deprivation of food and water, (c) changes in climatic conditions, (d) overcrowding in crates, (e) unfamiliar surroundings, noises and sensation, and (f) insufficient care during road transport.

Due care in transportation should cover loading time, size of crates, number of animals per crate, stacking of crates, waiting period during loading, transit, rest periods and unloading at the point of destination.

The design, construction and state of repair of any crate or container used to carry birds should allow them to be put in, conveyed and taken out without injury. Containers should be well ventilated and deep enough (approximately 25 cm) to allow all birds enough space to stand, move and seek comfort, but prevent bruising during transport. Birds should not be held in crates or containers for longer than 24 hours unless they are provided with food and water.

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Pre-slaughter process (poultry)

Receiving of live birds

The organisation shall have adequate space for inspection during the receiving of all live birds. All birds received shall be inspected by competent personnel to ensure that they are in good health. Dead birds are to be segregated in a designated area and recorded by quantity and weight.

The organisation shall record all live birds received in quantity and weight. Time of arrival, source of live birds (supplier = farm name) and personnel assigned to do the receiving are also recorded.

The organisation shall ensure that the receiving area for the live birds is clean and sanitised prior to arrival.


After arrival at the abattoir / processing plant, the organisation shall ensure that birds are slaughtered as soon as possible.

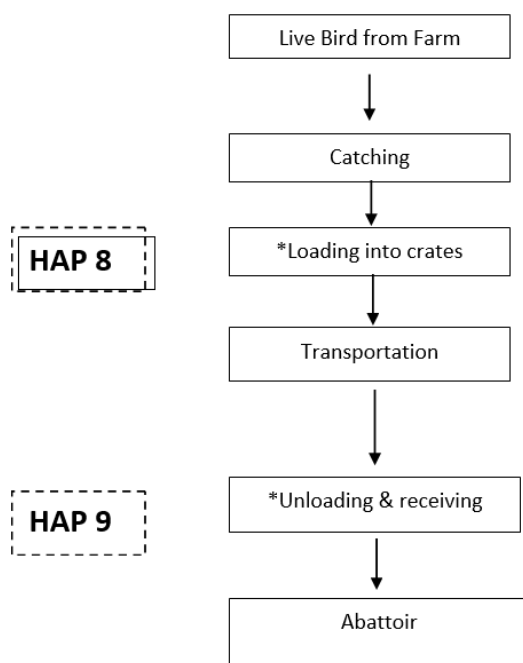
On arrival, the organisation shall ensure that all birds are checked to ensure birds are in good health before being moved to lairage-holding area. Dying, sick or injured birds must be killed immediately humanely.

The organisation shall ensure that the lairage provide adequate ventilation and shelter from adverse weather conditions (e.g. from heat or cold stress).

The organisation shall ensure that modules / crates with birds are handled with care and must not be thrown, dropped or knocked over. Where possible, containers and crates with birds must be kept in a horizontal position.

The organisation shall ensure that birds are handled calmly and quietly, any rough aggressive handling may result in birds panicking and becoming distressed and injured.

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Transportation of Live Bird to Abattoir/Processing Plant

The organisation shall follow the HCCPs listed below when transporting live birds:

Logistics

HAP 8	Loading of Birds into crates
HAP 9	Unloading and Receiving at Abattoir

Handling of birds


The organisation shall ensure that all live birds are manually unloaded from their crates and shackled by their legs on a moving conveyer line based on batch number.

When using shackles to hang live birds, the organisation shall ensure that they are in the correct size to accommodate legs of the birds.

When shackling birds, the organisation shall ensure that the bird is lifted with both legs and hung onto the shackle line.

The organisation shall ensure that birds are hung onto shackles in a manner that does not cause

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them avoidable excitement, pain or suffering.

The organisation should ensure that breast comforters are available on shackle line in order to help reduce wing flapping.

The organisation shall ensure that the chicken is not suspended on the shackle line for more than one minute, and turkeys not more than two minutes prior to slaughter.

If the shackle line is delayed, the organisation should ensure that the birds between the shackling and slaughter point are slaughtered immediately and manually.

The organisation shall ensure that shackle line speeds are at a pace suitable for staff to carefully and steadily hang birds onto the shackles with proper regard for the welfare of birds.


The organisation shall ensure there is sufficient waiting time between the time received and when the birds are hung. This is to ensure the live birds are allowed time to settle and not put under stress prior to the slaughtering process.

The organisation shall ensure every practical effort is made to ensure that the live birds are unstressed before being taken for slaughter. All handling and restraining must be done with minimum amount of force at all stages. The objective must be to avoid causing unnecessary harm, pain and stress to the live birds.

Electrical stunning of live birds (Optional)

As per GSO 993:2015 (Animal Slaughtering Requirements According to Islamic Law) Clause 4.5.1.1 there shall be no use of electric shock, all forms of shock and unconsciousness when slaughtering birds.

As per UAE.S 993:2022 (Animal Slaughtering Requirements According to Islamic Law) Table 1 of the standard specifies below (Electrical data required for the process of losing consciousness by the electrical current) of the standards specifies the requirements.

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Animal type	Current intensity (Amperage)	Duration (Second)
Chicken	0.25– 0.50	2.00 – 3.00
Small sheep	0.50 – 0.90	2.00 – 3.00
Goats	0.70 – 1.00	2.00 – 3.00
Big sheep	0.70 – 1.20	2.00 – 3.00
Male calves	0.50 – –1.50	3.00
Steers	1.50– 2.50	2.00 – 3.00
Cow	2.00– 3.00	2.50 – 3.50
Bull	2.50– 3.50	3.00 – 4.00
Buffalo	2.50 – 3.50	3.00 – 4.00
(Female) gazelles	3.00– 1.50	2.00 – 4.00
(Male) gazelles	4.00 – 2.00	2.00 – 4.00
Ostriches	0.75	10.00
*Important Note: These criteria are applied voluntary (not mandatory) to ensure the optimal application, the facility shall achieve the ideal standards for loss of consciousness, considering: Animal type, sex, and class/weight/animal health condition/type of device used/production line speed/current intensity/frequency of current/exposure time/voltage...etc.		

However the stunning is optional depending on where the organisation is and the regulations that it follows in the country that it is in. Should the organisation perform stunning, it then shall adhere to the requirements of respective country guideline or standard.


The organisation shall ensure that the distance between point of shackling and point of bleeding should allow birds to calm down while hanging upside down. The allowed time should be at least 12 seconds.

The organisation shall ensure that the stunning process does not kill or cause permanent physical injury to the animal. The use of stunning equipment shall be under the supervision of a trained Muslim Officer and periodically monitored by a competent Islamic Authority or accredited Halal Certification Body.

Electrical stunning can be induced using a water bath. Individual birds are conveyed into a water bath where their heads are temporarily submerged, completing an electrical circuit and causing stunning.


NOTE The height of the water bath stunner should be adjusted according to the size of birds to ensure even the small birds are immersed in the water bath up to the base of the wings. The stunning equipment should be maintained to ensure proper functioning for humane processing. The organisation should ensure that trained personnel check that all birds are alive, unconscious and insensible when they emerge from the stunner. Trained personnel should always do a trial run prior to slaughter, to assess and determine the proper voltage, temperature and effect on the first 10 birds and to be sure that these birds are still alive and conscious after a

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few minutes of stunning.

NOTE Electrical stunning is only acceptable if the electrodes are properly positioned and the equipment is maintained at a high standard. Otherwise birds will suffer pre-stun shocks, poor stunning, paralysis and remain conscious at the time of neck cutting.

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Guideline Parameters for Electrical Stunning on Birds

If stunning is not practiced prior to slaughter, the organisation should ensure that the birds are sufficiently restrained and put at ease prior to the slaughter.

NOTE Lights can be dimmed to imitate a dark room to ensure that the birds are calm and at ease prior to the slaughter.

Slaughter process (poultry)

Slaughtering requirements

The organisation shall ensure that the slaughter (*dabih*) process involves cutting the throat – trachea (*halqum*), oesophagus (*mari*) and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animal.

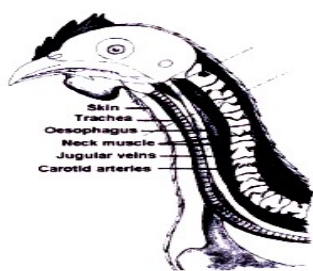
NOTE The difference of slaughter structure between the Schools of

Thought (*Madzhab*) Hanafi: All 4 channels should be cut

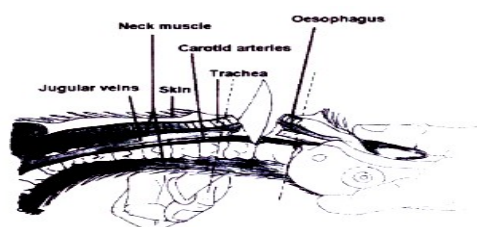
Maliki: Channels shall be cut; trachea and the 2 jugular veins

Shafie: Channels shall be cut; trachea, oesophagus. But it is *Sunnah* or recommended to cut the arteries and jugular veins.

Hanbali: Same as Shafie's



Slaughtering part for chicken




Method of slaughtering chicken

The organisation shall ensure that the act of slaughter is done with a simple swipe across the neck without damage to the spinal cord. The sawing action of the slaughtering is permitted as long as the slaughtering knife or blade is not lifted off the animal during the slaughtering.

The organisation shall ensure that the neck of the animal is not cut or broken or any other similar action until the bleeding has stopped.

The organisation shall ensure that the animal is alive or deemed to be alive (*hayat al-*

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mustaqirrah) at the time of slaughter.

The organisation shall ensure that the act of slaughtering is done with intention (*niyyah*).

The organisation shall ensure that the *tasmiyah* and *takbir* recitals are said at the moment of each slaughter. Use of recordings of recitals to substitute for the devotion of an observant Muslim is strictly prohibited.

NOTE The phrase may vary between the *Madzhabs*. Some may recite *Bismillahi Allahu Akhbar* (In the name of Allah, Allah is the greatest).

The organisation shall ensure that the animal is not cut or processed until the slaughter has been performed.

Slaughter man

The organisation shall ensure that the slaughter man performing the slaughter is Muslim. In the commercial production of Halal poultry, the organization shall employ only Muslim slaughter men.


The organisation shall ensure that the slaughter man is a practicing Muslim of sound and stable mind with knowledge and understanding of his responsibilities relating to Halal slaughter.

The organisation shall ensure that the slaughter man has undergone special training, not only on the Halal requirements, but also in the methods and procedures required to cause minimal pain or suffering to the animals. The organisation shall ensure that all slaughter men are certified by an accredited Halal Certification Body or other relevant authorities.

The organisation has three options in hiring the slaughter man.

- a) The slaughter man and supervisory personnel are employed by the accredited Halal Certification Body and attached to the organisation on a contract basis.
- b) The slaughter man is employed by the organisation and the accredited Halal Certification Body provides the supervisory personnel to oversee the slaughtering process.
- c) Both the slaughter man and supervisory personnel are employed by the organisation. A Halal Compliance Officer recognised by the Halal Certification Body is required to be employed by the accredited Halal certification body and attached to the organisation on contract basis.

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Slaughter equipments and tools

The organisation shall ensure that the knife used in the slaughtering process is razor sharp; the blade must be a single blade, straight and smooth and free from serration, pits, notches or damage. The length of the blade must be at least four (4) times the width of the neck of the birds to be slaughtered. The blade must not flex noticeably when in use.

The organisation shall ensure that bones, nails and teeth are not be used as slaughtering tools.

The organisation shall ensure that the slaughtering lines, tools and utensils are dedicated for Halal slaughter only. The organisation shall not at any time hold live or slaughter any birds which are considered non-Halal / *najis*.

The organisation shall ensure that the slaughter man prepares a minimum of three (3) knives per slaughter batch. This is to ensure the knives remain sharp and still conform to the above rules. If damaged during the slaughter process, the knife must be replaced and if the knife is no longer razor sharp, then it must be sharpened.

NOTE The knife must not be sharpened in sight of birds awaiting slaughter. It might create unnecessary stress to the birds.

The organisation shall ensure that knives are kept clean and sanitised after slaughter of every batch.

Mechanical slaughter (Optional)

Mechanical slaughter is optional depending on where the organisation is and the regulations that it follows in the country that it is in. Should the organisation perform mechanical slaughter, it shall then adhere to the requirements of this standard.


Another method of slaughtering allowed is the mechanical slaughtering that must be operated under careful conditions.

The organisation using this automatic system shall ensure the mechanical knives are adjusted so as to cut only the four jugular veins without the whole neck and this shall be from the front side and not from one of the neck side.

The organisation shall ensure the operator of the mechanical knife is a practising Muslim.

The organisation shall ensure that the mechanical machine operator recite the *tasmiyah* and

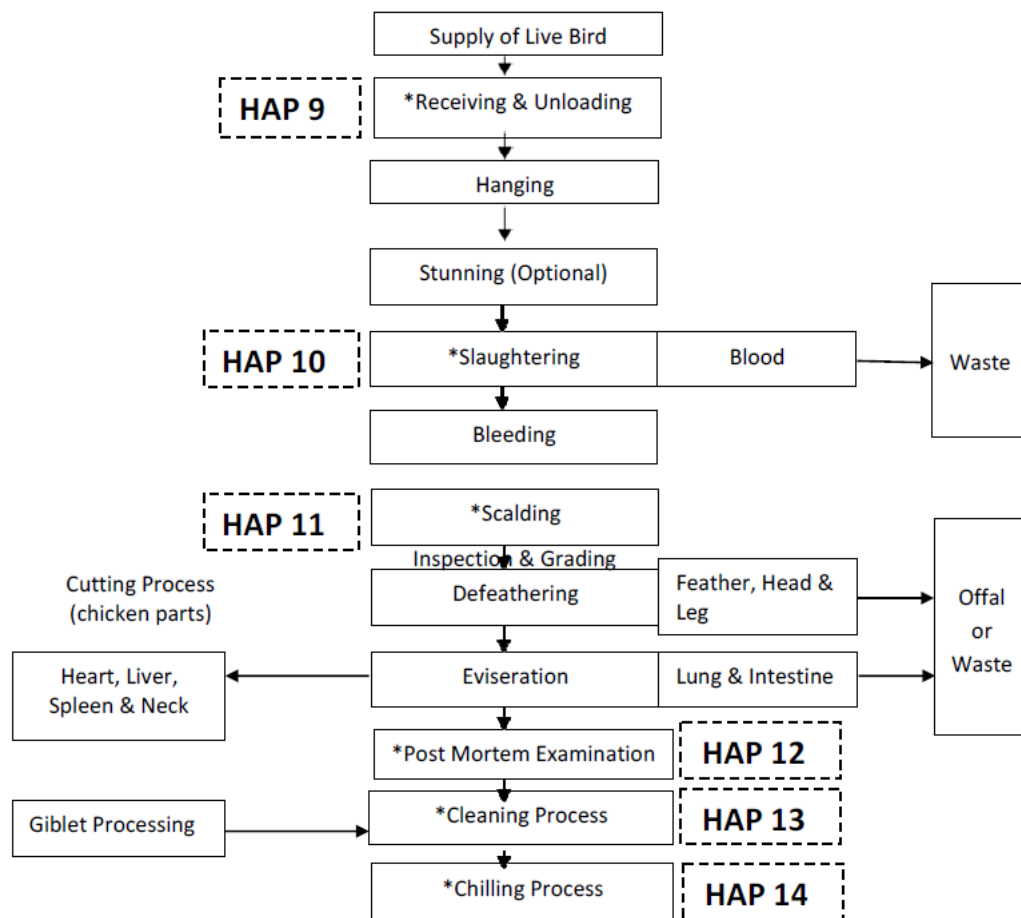
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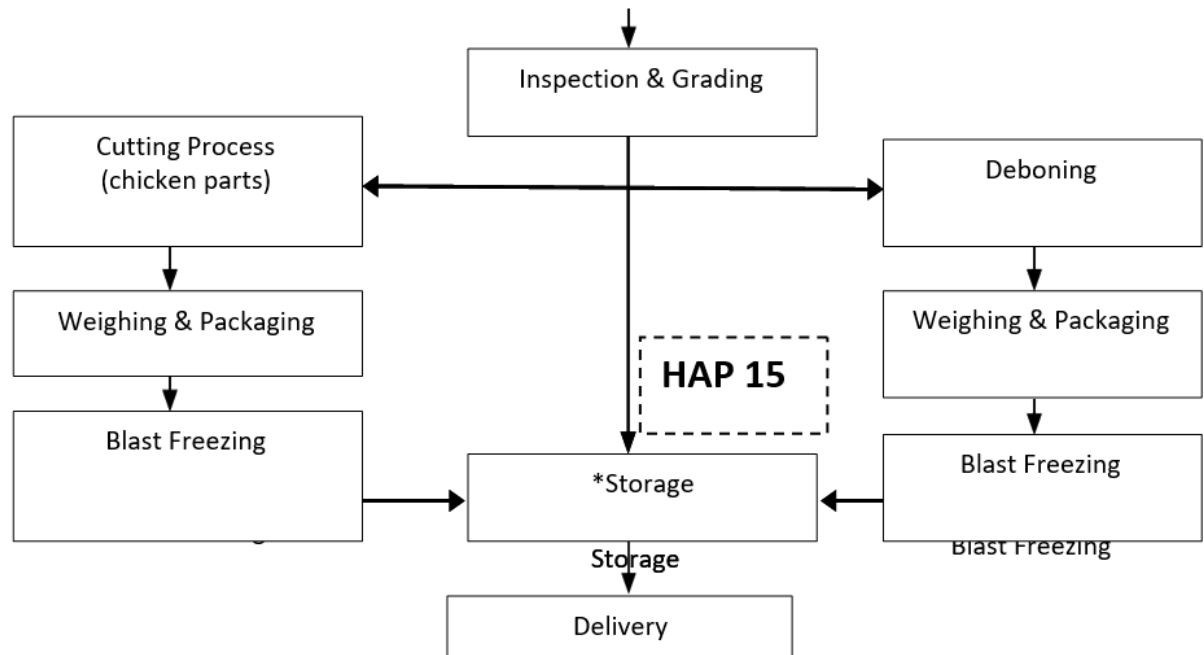
takbir prior to switching on the knife machine and shall not leave the slaughter area.

The organisation shall ensure that in the event when the slaughter machine operator leaves the slaughter area, he will stop the machine line and switch off the mechanical knife. For the knives used for the mechanical slaughter machine

The organisation shall station competent personnel after the mechanical slaughter equipment to conduct checking on the slaughtered chicken. In the event where birds have missed the mechanical knife and, then the slaughter man shall slaughter the birds manually.



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Poultry Processing Process Flow

4.5.5.1 The organisation shall ensure to follow Halal Critical Control Points (HAPs) listed below:

Abattoir / Processing Plant


HAP 9	Receiving and Unloading
HAP 10	Slaughtering Process/Slaughter Man
HAP 11	Scalding
HAP 12	Post Mortem Examination
HAP 13	Cleaning Process
HAP 14	Chilling Process
HAP 15	Storage

Post-slaughter (poultry)

Inspection

The organization shall station a trained Muslim inspector posted immediately after the slaughter process to check on the Halal status of the slaughtered birds. If any of the birds are

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found not properly slaughtered according to the *Shariah*, the birds shall be removed from the conveyor line and segregated from the Halal birds placed in a designated area where quantity and weight recorded.

NOTE These non-proper slaughtered birds (carrion) must be packaged and properly sealed with label. Proper documented and identifiable standards and procedures must be established by the organisation to ensure no mixing between Halal and non-Halal birds.

The inspector is responsible to ensure that all the flowing blood has been drained from the chicken. No dorsal cut is allowed as this method would slice or sever the spinal cord and the bird is rendered incapacitated to convulse and drain the flowing blood out of the carcass.

For the mechanical slaughtering process, the inspector should check that each bird is properly slaughtered.

Processing

The organisation shall ensure that the processing at post-slaughter includes bleeding, scalding, de-feathering, washing, eviscerating and chilling (air or water spin).

The organisation shall ensure that the bleeding process allows blood to be drained out of the bird after the slaughter process. The blood of the animal must be thoroughly drained immediately upon slaughter.

Only after the bird is dead, it is immersed in scalding water. The organisation shall ensure that all scald water and tanks are emptied and cleaned at the end of each day's operations.


NOTE Adapted from New Zealand Food Safety Authority's Code of Practice – Processing of Poultry

The organisation shall ensure that the water used during the bird de-feathering process is at the lowest practical temperature in vogue. The de-feathering process should be done thoroughly to ensure cleanliness of the bird carcass from all feathers that will then undergo the washing process.

After washing, the organisation shall ensure that the birds undergo the evisceration process that removes the internal offal and allow post mortem inspection, which shall be done by a qualified Veterinary Officer from the authorities.

The organisation shall ensure that the birds are then inspected, recorded, accepted or rejected accordingly. Rejected birds should be segregated and placed at different area. Rejection could

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be due to physical marking such as bruises, marking, cuts, fracture and other deformity and also diseases, condition or physical signs relating to diseases which should be discarded and destroyed.

The organisation shall ensure that the processing steps are under total hygienic conditions, executed by professionals and with maximum tidiness at all stages.

Storage for the processed bird or parts


The organisation shall ensure that storage of processed bird or parts are kept clean and pest free. A cleaning and pest control schedule shall be established and monitored.

The organisation shall ensure that no processed bird or parts are placed on the ground. Pallets and containers shall be used to ensure no contamination occurs. All items in the storage area shall be marked appropriately.

The organisation shall ensure that processed bird or parts are kept at the recommended temperatures, which shall not promote growth of harmful bacteria. The recommended temperature for the chillers should not exceed 42 degrees Fahrenheit or 8 degrees Celsius.

The organisation shall ensure that all processed bird or parts are rotated on the first in first out basis (FIFO system). Proper date of slaughter and other pertinent information is essential to be placed on the packaging.

The organisation shall ensure that temperature-monitoring equipment shall be installed for all chilled and frozen storage and shall be calibrated regularly. Monitoring of the temperatures is essential to preserve the freshness, safety and quality of birds.

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3. REQUIREMENTS FOR ANIMAL SLAUGHTER AND PROCESSING

Premise (animals)

The organisation shall adhere to implementing a Halal Assurance System in the supply chain. This system shall apply for farm, logistics (live animal), the pre-slaughter, slaughter and post-slaughter processes (meat products) and distribution network of the organisation.

The organisation shall ensure that there is segregation between Halal and non-Halal processes. In the event where the premise shares time between Halal and non-Halal slaughtering process, the organisation shall ensure that there is proper physical segregation of Halal slaughtered cattle and sheep/goat throughout the Halal Animal Slaughtering Supply Chain.

The organisation shall not slaughter or process any animals that are deemed non Halal / *najis* for Muslim's consumption. The organisation should ensure that the animal cannot come into contact with any non-Halal animal before, during or after slaughter.


The organisation shall operate under Good Manufacturing Practices (GMP), Hazard Analysis Critical Control Point (HACCP), International Standards Organisation (ISO) or similar standards operating procedures (SOP) program for purposes of Halal integrity, quality control and traceability.

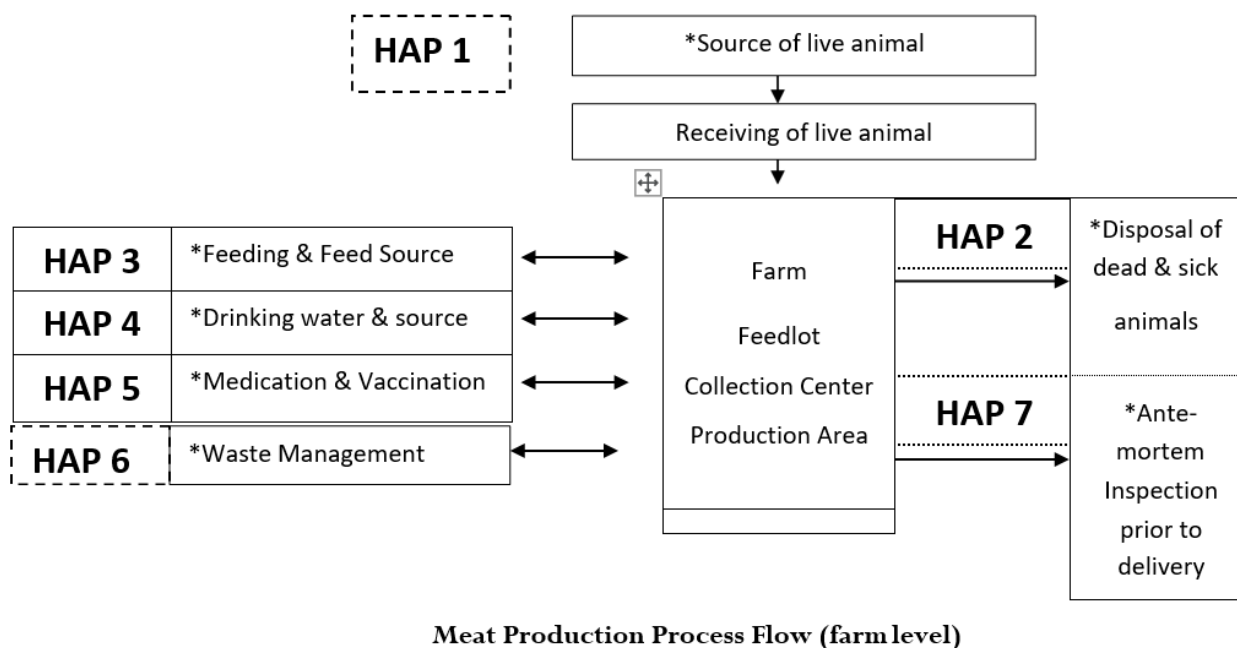
Farm (animals)

The organisation shall have adequate information about the farm or production area as it will provide a record about the source of live animals for slaughter.

The organisation shall record the farm process flow which includes (a) production capacity, (b) farm current disease status, (c) feeding regime that includes type of feed provided, feed source and amount given to the batch, (d) usage of medication and supplement for the batch, (e) source of livestock, (f) understanding the Halal critical control point (HCCP) in livestock production and other practices or program in the farm.

The organisation should understand the Halal animal's process flow and identify the Halal critical control point (HCCP) at the different stages of slaughtering and processing.

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Meat Production Process Flow (farm level)

The organization shall follow the Halal Critical Control Points (HAP) listed below: Production (Farm Level)


- HAP 1 Source of live animal
- HAP 2 Disposal of Dead and Sick Animal
- HAP 3 Feeding and Feed Source
- HAP 4 Drinking Water and Water Source
- HAP 5 Medication and Vaccination Regime
- HAP 6 Waste Management System
- HAP 7 Ante-Mortem Inspection

Logistics (animals)

The organization shall follow the “code of practice” for transporting live animals by road which emphasizes the responsibility of the owner of the animal, the driver and attendant. The code encourages the efficient considerate treatment of animal so that transport stress and injury are minimized at all stages of the transport operation.

The organization shall obtain the relevant health certificates to ensure the animals are fit to be transported. This will ensure that approvals and documentation are completed before commencement of the journey.

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Animals transported by road are subjected to a number of stresses which may have a cumulative effect on the quality of the final products. Stressful influence include (a) yarding and handling, (b) deprivation of food and water, (c) changes in climatic conditions, (d) overcrowding or isolation, (e) unfamiliar surroundings, noises and sensation, (f) physiological responses associated with pregnancy and (f) insufficient care during road transport.

Due care in transportation should cover loading, waiting period for loading, transit, rest period and unloading at the point of destination. The organization should ensure that the transporter follow the recommended loading density during transport for the animals.

Pre slaughter process (animals)

Receiving of live animals

The organization shall have adequate space for inspection during the receiving of all animals from farm. All animals received shall be inspected by a Veterinary Officer to ensure there are no animals dead or injured on arrival. All dead or injured animals shall be segregated in a designated area and recorded by quantity and weight.

The organisation shall ensure that animals that are injured and/or are unable to walk upon arrival are killed humanely as soon as possible.

The organisation shall record all live animals received in quantity and weight. Time of arrival, source of live animals (supplier = farm name) and personnel assigned to do the receiving are also recorded.

The organization shall ensure that all live animals are unloaded from the transportation and placed at a designated area before the slaughtering process.

The organization shall have adequate space for the animals to walk and to find shelter from the weather and elements.

The organization shall ensure that the receiving area for the live animals are clean prior to their arrival.


The organization should ensure that all live animals are labelled by batch number upon completion of the inspection. Chalk marking can be used to label the animals.

Unloading of Animals

When unloading animals at the slaughterhouse, the organisation shall ensure that the ramps for unloading animals do not exceed 25 degrees. Ideally, even platform for unloading animals are used.

The organization shall ensure that all ramps have anti slippery floors and are equipped with

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protective side walls preventing animals from falling.

The organization shall ensure that animals are not forced to jump out of the lorry during unloading.

Animals shall be unloaded quietly calmly and at their own pace without the use of force.

Holding pens

The organization shall arrange holding pens where the cattle, sheep or goats are herded into prior to the slaughter. The pen raceways and handling facilities should be designed to be suitable for the sex, weight and temperament of the animals being housed.

The organization shall ensure that drinking water is made available for the live animals during the entire stay in the holding pens. Food is provided if it is clear that animals will be slaughtered more than 12 hours after the arrival to the slaughterhouse.

The organization shall ensure that all animals should be provided with enough space to stand or lie down together and rest at any one time when in a holding area.

The organization should ensure that holding pens and raceways provide consistent visual environment. Every attempt should be made to prevent contrast or shadows as they may hinder the movement of animals.

The organization shall ensure that holding pens and raceways floors are constructed of material which minimizes risk of slipping and are maintained in good condition.

The organization shall ensure that aggressive animals are separated from each other in the lairage.

The organization shall ensure that animals from different groups are not mixed in one holding pen.


The organization shall ensure the waiting time between time received and time to slaughter should equal the amount of time required to transport the animals, but not to exceed **24 hours** in the event that the animals are held over until the next day's production. This is to ensure the live animals not put under stress prior to the slaughtering process.

NOTE As a general rule, the animals should not be transported for much more than 8 hours so they should have at least 8 hours to readjust. Cattle, sheep or goats are herding animals so they have no problem being grouped together but shouldn't be contained for much more than 24 hours in the holding areas.

The organization should ensure that all live animals are allowed time to settle before going through the next process.

The organization shall ensure every practical effort made that the live cattle, sheep or goats are unstressed before being taken for slaughter. All handling and restraining must be done with minimum amount of force at all stages. The objective must be to avoid causing unnecessary harm,

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pain and stress to the live animals.

The organization shall conduct pre-slaughter inspection. This procedure qualifies the animals for slaughter and Muslim consumption, through the qualification of the animal's general health and well being by identifying abscesses, deformities, physical defects, disabilities, injuries and the animal's ability to walk and eat without human assistance or intervention.

The organization should ensure that the holding pens are structurally designed to avoid holding animals being able to observe the slaughtering process of other animals.

Pre-slaughter handling

The organization should ensure that when animals have little or no room to move, they are not subjected to physical force or goads and other aids which compel movement. Electric goads and prods should only be used in extreme cases and not on a routine basis to move animals. The use and the power output should be restricted to that necessary to assist movement of an animal and only when an animal has a clear path ahead to move. Goads and other aids should not be used repeatedly if the animal fails to respond or move. In such cases it should be investigated whether some physical or other impediment is preventing the animal from moving.


The organization shall ensure that the use of such devices are limited to battery- powered goads on the hindquarters of large ruminants, and never on sensitive areas such as the eyes, ears, anogenital region or belly. Such instruments should not be used on horses, sheep and goats of any age, or on calves.

The organization should ensure that painful procedures (including whipping, tail twisting, use of nose twitches, pressure on eyes, ears or external genitalia), or the use of goads or other aids which cause pain and suffering (including large sticks, sticks with sharp ends, lengths of metal piping, fencing wire or heavy leather belts), are not used to move animals.

Useful and permitted goads include panels, flags, plastic paddles, flappers (a length of cane with a short strap of leather or canvas attached), plastic bags and metallic rattles. The organization shall ensure that they are used in a manner sufficient to encourage and direct movement of the animals without causing undue stress.

The organization shall ensure that animals are grasped or lifted in a manner which avoids pain or suffering and physical damage (e.g. bruising, fractures, dislocations). In the case of quadrupeds, manual lifting by a person should only be used on young animals or small species,

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and in a manner appropriate to the species; grasping or lifting such animals only by their wool, hair, feathers, feet, neck, ears, tails, head, horns, limbs causing pain or suffering should not be permitted, except in an emergency where animal welfare or human safety may otherwise be compromised.

Restraint of animals prior slaughter

The organization shall ensure that all animals are restrained prior to slaughter.

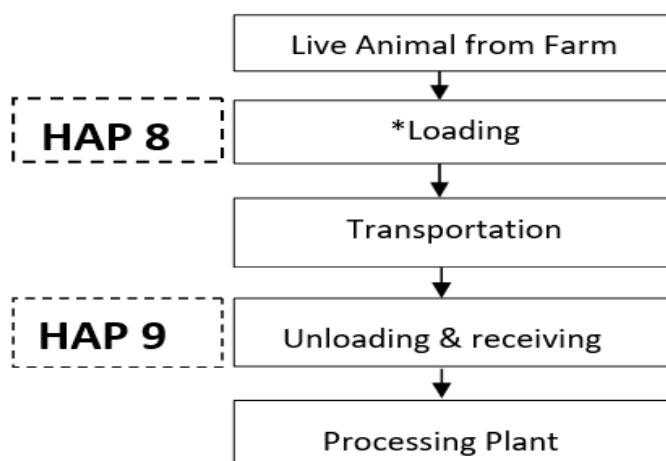
Animals may be restrained by;

- restrainer conveyor
- restraining pen
- casting pen

In any of these restraint methods, the animal should have its neck clearly exposed and head firmly fixed.


Methods of restraint causing avoidable suffering, such as the following, must not be used on conscious animals;

- suspending or hoisting animals by the feet or legs
- inappropriate use of stunning equipment
- mechanical clamping of an animal's legs or as the sole method of restraint
- cutting tendons and spinal cord or blinding animals in order to immobilise them.



Transportation of Live Animal to Abattoir

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The organization shall follow the Halal Critical control Points (HAP) listed below: Logistics

HAP 8 Loading of Animal

HAP 9 Unloading and Receiving at Abattoir

Stunning (Optional)

Stunning is optional depending on where the organization is and the regulations that it follows in the country that it is in. Should the organization perform stunning, it shall then adhere to the requirements of this standard.

The organization shall ensure that the stunning process does not kill or cause permanent/irreversible physical injury to the animal. The use of stunning equipment shall be under the supervision of a trained Muslim Officer and periodically monitored by a competent Islamic Authority or accredited Halal Certification Body.

The stunning process shall take place prior to slaughter.

The organisation shall ensure that the types of stunning allowed to be used are electrical or percussive stunning.

NOTE Electrical stunning is the passage of a low voltage electrical current through the brain to cause unconsciousness, while percussive stunning is a device which hits the animal on the head, with or without penetration.


NOTE Electrical stunning is only acceptable if electrodes are properly positioned and equipment is maintained to a high standard.

TYPE OF STOCK	CURRENT (A)	DURATION (seconds)
Lamb	0.60	1.00 – 3.00
Goat	0.60	1.00 – 3.00
Sheep	0.60 – 1.00	1.00 – 3.00
Calf	0.50 – 1.25	1.00 -3.00
Steer	1.25 – 1.50	1.00 – 3.00
Cow	1.25 – 1.50	1.00 – 3.00
Bull	1.50 - 2.00	1.00 – 3.00
Buffalo	2.50 – 3.50	1.00 – 3.00

Guideline Parameters for Electrical Stunning on Live Bovine and Ovine

NOTE According to science, it is electric current (measured in Amperes) that stuns Voltage is just moving force – analogue of pressure that pushes flow of electrically active particles

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through the brain of an animal and overcoming resistance. It is explained by Ohm's Law
(current measured in Amps) = V / R

Percussive stunning is a process where a captive bolt pistol is applied to the front of the cattle, sheep or goats head (a pneumatic or cartridge-fired captive bolt). The stunner must be equipped with a mushroom head or tip so that it does not crack or penetrate the skull. The organisation shall ensure that the operation, control and monitoring of the stun is performed by a trained individual. The use of the stunning process shall be monitored by a trained Muslim Officer and periodically monitored by a competent Islamic Authority or accredited Halal Certification Body. Gas stunning is prohibited under strict application of the Halalcode.

Slaughter process (animals)

The slaughter of animals is based on the four schools of thought.

Slaughtering requirements

The organization shall ensure that live and conscious animals are not shackled and hoisted by legs and feet prior to slaughter.

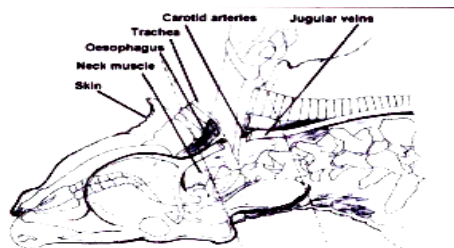
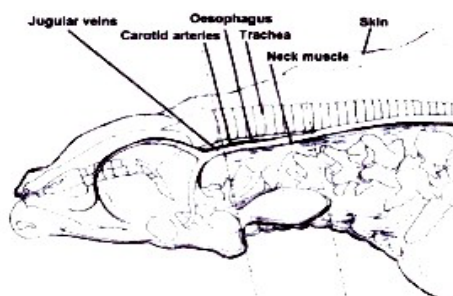
The organization shall ensure that the slaughter (*dhabh*) process involves cutting the throat – trachea (*halqum*), oesophagus (mari') and both the carotid arteries and jugular veins (*wadajain*) to hasten the bleeding and death of the animal. The cut shall be performed perpendicular or across the neck (oesophagus, trachea and jugulars) and not along the neck.

NOTE The difference of slaughter requirements between the Schools of Thought
(*Madhazab*) Hanafi: All 4 channels shall be cut

Maliki: Channels shall be cut; trachea and the 2 jugular veins

Shafie: Channels shall be cut; trachea, oesophagus. But it is Sunnah or recommended to cut the arteries and jugular veins.


Hanbali: Same as Shafie's



Slaughtering part for cattle

Method of slaughtering cattle

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The organization shall ensure that the act of slaughter is done with a simple swipe across the neck without damage to the spinal cord. The repetitive sawing action of the slaughtering knife is not permitted. The bleeding can be done in reciprocal movement (movement forward and back) as long as the slaughtering knife or blade is not lifted off the animal during the slaughtering.

The organization shall ensure that the neck of the animal is not cut or broken or any other similar action until the bleeding has stopped.

The organization shall ensure that the animal is alive or deemed to be alive (*hayat al-mustaqirrah*) at the time of slaughter.

The organization shall ensure that the act of slaughtering is done with intention (*niyyah*).

The organisation shall ensure that the *tasmiyah* and *takbir* recitals are said at the moment of each slaughter. Use of recordings of recitals to substitute for the devotion of an observant Muslim is strictly prohibited.

NOTE The phrase may vary between the *Madzhabs*. Some may recite *Bismillahi Allahu Akhbar* (In the name of Allah, Allah is the greatest).

The organization shall ensure that the animal is not cut or processed until the slaughter has been performed and the animal is dead.

The preferred method for Halal animals slaughter is to perform it in a kill box with a head restraint. This method has proven to be less stressful for the animals and provide a higher Halal slaughter yield.

The organization shall ensure that the slaughter of the animal is conducted in such a way that one animal is not able to witness the slaughter of another animal.


Slaughtering man

The organization shall ensure that the slaughter man performing the slaughter is Muslim. In the commercial production of Halal meat, the organization should do its best to employ a Muslim slaughter man.

The organization shall ensure that the slaughter man is a practicing Muslim of sound and stable mind with knowledge and understanding of his responsibilities relating to Halal slaughter.

The organization shall ensure that the slaughter man has undergone special training, not only on the Halal requirements, but also in the methods and procedures required to cause minimal pain or suffering to the animals. It is preferred; that the organization ensures all its slaughter men are certified by an accredited Halal Certification Body or other relevant authorities.

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Slaughter equipments and tools


The organization shall ensure that the knife used in the slaughtering process is razor sharp; the blade must be a single blade, straight and smooth and free from serration, pits, notches or damage. The length of the blade must be at least twice (2) times the width of the neck of the animals to be slaughtered. The blade must not flex noticeably when in use.

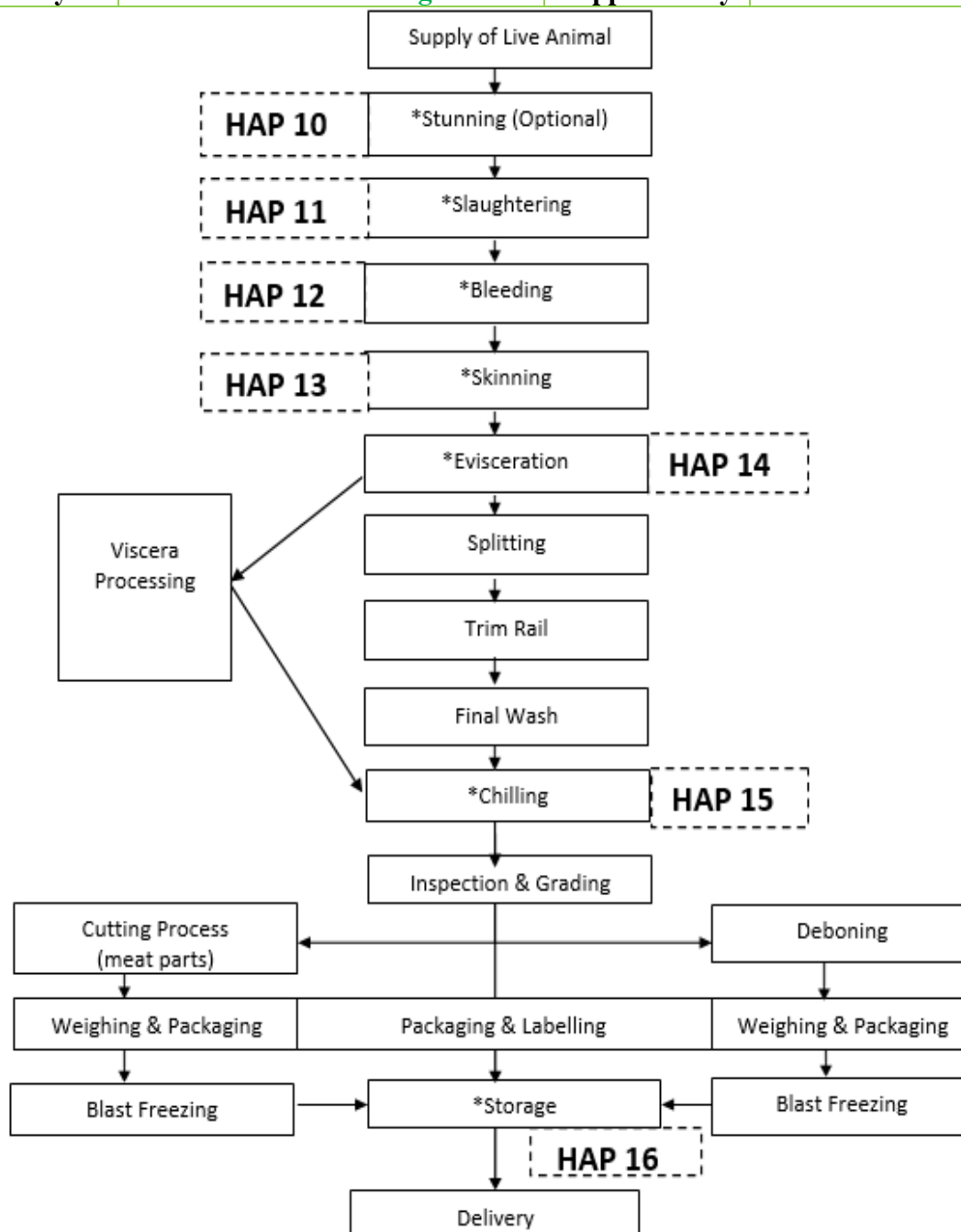
The organization shall ensure that bones, nails and teeth are not used as slaughtering tools. The organization shall ensure the slaughtering lines; tools and utensils are dedicated for Halal slaughter only. The organization shall not at any time hold live or slaughter any animals which are considered non-Halal / *najis*.

The organization shall ensure that the slaughter man prepare a minimum of two (2) knives per slaughter batch. This is to ensure the knives remain sharp and still conforms to the above rules. If damaged during the slaughter process, the knife must be replaced and if the knife is no longer razor sharp, then it must be sharpened.

NOTE The knife must not be sharpened in sight of animals awaiting slaughter. It might create unnecessary stress to the animals.

The organization shall ensure that knives are kept clean, sharpened and sanitised after slaughter of every animal.


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Meat Processing Process Flow

* indicates Halal Assurance Point (HAP)

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The organisation should follow the Halal Critical Control Points (HCCP) listed below:

Processing Plant

- HAP 10 Stunning
- HAP 11 Slaughtering Process/Slaughter
- Man HAP 12 Bleeding Process
- HAP 13 Skinning
- HAP 14 Evisceration
- HAP 15 Chilling
- Process HAP 16
- Storage

Post slaughter (animals)

Inspection

The organisation shall station a trained Muslim inspector posted right after the slaughter process to check on the Halal status of the slaughtered cattle, sheep or goats. If any of the animals are found not properly slaughtered according to the *Shariah*, the animal shall be removed from the slaughtering line and segregated from the Halal slaughtered animals placed in a designated area where quantity and weight recorded.

The inspector is responsible to ensure that all the flowing blood has been drained from the cattle, sheep or goats. No dorsal cut is allowed as this method would slice or sever the spinal cord and the animal is rendered incapacitated to convulse and drain the flowing blood out of the carcass.

The animal's status can be determined dead by identifying and observing the following;


- a) Fully dilated pupils,
- b) Absence of papillary and corneal reflexes,
- c) Flaccid tongue, and
- d) Absence of blood flowing freely from the Halal cut.

Once the animal has been rendered dead, additional cutting or processing including the thoracic stick is allowed to take place. The time frame for this process is approximately 4 to 8 minutes but may vary based on size, type and age of the animals.

Processing

The processing at post-slaughter includes bleeding, head or shank removal, skinning, eviscerating, chilling and processing (deboning).

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The bleeding process allows blood to be drained out of the animal after the slaughter process. The organisation shall ensure that the blood of the animal is thoroughly drained immediately upon slaughter.

Only after the animal is dead, the head is removed, as well as front and rear feet. Prior to hide removal, care is taken to cut around reproductive tract to prevent faecal contamination later in the process.

The organisation shall ensure that the hide, skin or plumage is removed by down pullers, side pullers and fisting off the pelt (applied to sheep and goats). Hides can also be removed by laying the carcass on a cradle and skinning with a knife.

The organisation shall ensure that the internal organs are removed and inspected for internal parasites and signs of disease. The viscera are separated for inspection from the heart and lungs, referred to as the “pluck”. Livers are separated for inspection, tongues are dropped or removed from the head and the head is sent down the line on the head hooks or head racks for inspection of the lymph nodes for signs of systemic disease.

The organisation shall ensure that the carcass is then inspected by a Government inspector for safety (This may vary according to Government regulations).

Carcasses are subjected to intervention to reduce levels of bacteria. Common interventions

are steam, hot water and organic acids. Carcasses can be electrically stimulated to improve meat tenderness. The electrical stimulation typically applies to cattle and sheep only.

The organisation shall ensure that the carcass is then hung and chilled between 24 to 72 hours to prevent the growth of microorganisms and to reduce meat deterioration while the meat awaits distribution. The recommended temperature for the chillers should not exceed 42 degrees Fahrenheit or 8 degrees Celsius to prevent bacterial growth.


The organisation shall ensure that the chilled carcass is broken down into primal and subprimal cuts for boxed meat (tenderloin, rib eye, chucks ribs etc) unless the customer specifies for intact sides of meat. Beef carcasses are always split in half and then quartered while mutton and lamb is typically left whole.

The remaining carcass may be further processed to extract any residual traces of meat, usually termed mechanically recovered meat, which may be used for human or animal consumption.

NOTE: the usage of the remaining carcass ought to not be fed to animals intended for Halal production and Muslim consumption. – E.g. feeding beef to another cow may result in Mad Cow disease.

The organisation shall ensure that waste materials such as bone and tallow are sent to a

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rendering plant. Tallow can be used for the production of biodiesel or heating oil and other such products.

The organisation shall ensure that the wastewater, consisting of blood and faecal matter, generated by the slaughtering process is sent for wastewater treatment.

The organisation shall ensure that processing steps are done under total hygienic conditions, executed by competent professionals and with maximum tidiness at all stages.

Storage for the processed meat/ parts


The organisation shall ensure that storage of processed meat or parts are kept clean and pest free. A cleaning and pest control schedule shall be established and monitored.

The organisation shall ensure that no processed meat or parts are placed on the ground. Pallets and containers shall be used to ensure no contamination occurs. All items in the storage area shall be marked appropriately.

The organisation shall ensure that processed meat or parts are kept at the recommended temperatures that shall not promote growth of harmful bacteria. (44.6 degrees Fahrenheit or 7 degrees Celsius is where bacteria such as E-coli or other bacteria can begin to grow)

The organisation shall ensure that all processed meat or parts are rotated on the first in first out basis (FIFO system). Proper date of slaughter and other pertinent information is essential to be placed on the packaging.

The organisation shall ensure that temperature-monitoring equipment shall be installed for all chilled and frozen storage and shall be calibrated regularly. Monitoring of the temperatures is essential to ensure the freshness and quality is preserved.

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4. PERSONAL HYGIENE OF MANAGEMENT AND STAFF

The organization shall ensure all staff in the abattoir, processing plant and management is medically examined prior to appointment. The organization shall also ensure that all abattoir and processing plant personnel undergo a vaccination program as required by the local health authorities for those who are dealing with food items.

There shall be prescribed procedures for monitoring the health of all staff in the abattoir, processing plant and management during employment and for reporting specific and family diseases.

The organisation shall inform in writing all staff in the abattoir and processing plant and management of their responsibilities for food hygiene, safety and Halal requirements and shall acknowledge in writing that they have read, understood and agreed to meet the required standards.

The organisation shall ensure all staff in the abattoir, processing plant and management are trained in their hygiene responsibilities, Halal requirements and in the standards they have to maintain and the details of this training shall be recorded and kept.

The organisation shall ensure all visitors to the abattoir, processing area (inclusive of management or maintenance staff) shall wear clean and protective clothing as specified in the organisation procedures.

The organisation shall implement a system to distinguish the segregation of the uniforms, and shoe attire used in the slaughtering and processing area.


The organisation shall ensure that staff hygiene policy, procedures, work instructions and Halal requirements are made available and communicated to all involved in the slaughtering and processing area.

5. TRACEABILITY

The organisation shall establish and apply a traceability system that enables the identification of slaughtered batches and their relation to batches of processing and delivery records.

The traceability system shall be able to identify incoming livestock from immediate suppliers (ranch, farm or feedlot).

Traceability records shall be maintained for a defined period for system assessment to enable the handling of potentially non-Halal / *na'js* or unsafe products and in the event of any rejection. Records shall be in accordance with statutory and regulatory requirements and consumers requirements.

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6. CLEANING

The organisation shall ensure that the spillage of *najs* is cleaned according to:

- Ritual cleansing standards for severe *najs*; and
- Existing hygiene standards for medium *najs*.

The ritual cleaning has to be done under direct supervision of an accredited Halal Certification Body, and must provide evidence that smell, residue and colour are eliminated.

The organisation shall establish a comprehensive and standard cleaning programme for its premise (receiving, slaughtering, processing, storage, and distribution areas). Hazards Analysis Critical Control Point (HACCP) is preferred but Good Hygiene Practices (GHP) or pre-requisite programs as specified by ISO 22000:2005 (E) shall be sufficient to ensure cleanliness and hygiene of the premise is maintained.

The organisation shall engage food grade cleaning chemicals for cleaning usage. These cleaning chemicals shall be stored separately (preferably in a room with a lockable door) away from any food and properly labelled.

The organisation shall ensure that the disposal of contaminated prepared food that poses health hazards or religious concerns is in line with local disposal regulations and *Shariah* requirements.


7. PACKAGING AND LABELLING

The requirements for packaging and labelling are as follows;

- The organisation shall ensure that primary packaging materials shall not be made from any raw materials that are decreed as *najs* by *Shariah* and/or materials that are hazardous to human health.
- The organisation shall ensure that packaging must be cleaned before use and not contaminated with *najs*.
- The organisation shall ensure adequate information is available on the packaging. (For catering and retail services).

The minimum data requirements on the packaging are:

- Date of slaughter
- Date of production
- Date of Expiry
- Halal marking (for items deemed as Halal).
- Name and address of organisation
- Specific cuts (i.e. Rib Eye, Chucks, Strip Loin, etc that are only applicable for bovine

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and ovine)

- vii) The yielded weight; number of boxes or combo's
- viii) Name of the accredited Halal Certification Body
- ix) Slaughter man name and signature
- d) The organisation shall ensure that in case of damage, contamination, spoilage, and leakage or tampering, the processed meat needs to be separated, clearly labelled or marked as Rejected or Condemned.
- e) Labelling material used in direct contact with the processed meat shall be non-hazardous and Halal.

ANNEX A – CLASSIFICATION OF HALAL PRODUCT/ SERVICE CATEGORIES

	Category	Subcategory	Examples of included activities
Farming	A Farming of Animals	AI Farming of Animals for Meat/ Milk/ Eggs/ Honey	Raising animals (other than fish and seafood) used for meat production, egg production, milk production or honey production Growing, keeping, trapping and hunting (slaughtering at point of hunting) Associated farm packing b and storage
		AII Farming of Fish and Seafood	Raising fish and seafood used for meat production Growing, trapping and fishing (slaughtering at point of capture) Associated farm packing b and storage
	B Farming of Plants	BI Farming of Plants (other than grains and pulses)	Growing or harvesting of plants (other than grains and pulses): horticultural products (fruits, vegetables, spices, mushrooms, etc.) and hydrophytes for food Associated farm packing b and storage
		BII Farming of Grains and Pulses	Growing or harvesting of grains and pulses for food Associated farm packing b and storage
Food and feed processing	C	CI Processing of perishable animal products	Production of animal products including fish and seafood, meat, eggs, dairy and fish products
		CII Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses
		CIII Processing of perish- able animal and plant products (mixed prod- ucts)	Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready- to-eat meals
		CIV Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt
	D Animal Feed Production	CV Animal slaughtering	Processing of carcasses including slaughtering in slaughterhouses, cutting, cleaning and packing.
		DI Production of Feed	Production of feed from a single or mixed food source, intended for food-producing animals
Catering	E Catering	DII Production of Pet Food	Production of feed from a single or mixed food source, intended for non-food producing animals
Retail, transport and storage	F Distribution	FI Retail / Wholesale	Preparation, storage and, where appropriate, delivery of food for consumption, at the place of preparation or at a satellite unit Provision of finished food products to a customer (retail outlets, shops, wholesalers)
		FII Food Broking / Trading	Buying and selling food products on its own account or as an agent for others Associated packaging c
	G Provision of Transport and Storage Services	GI Provision of Transport and Storage Services for Perishable Food and	Storage facilities and distribution vehicles for the storage and transport of perishable food and feed Associated packaging c
		GII Provision of Transport and Storage Services for Ambient Stable Food and Feed	Storage facilities and distribution vehicles for the storage and transport of ambient stable food and feed Associated packaging c
Auxiliary	H Services		Hospitality services, Islamic banking, veterinary services and provision of services related to the safe production of food, including water supply; pest control services, cleaning services, waste disposal.

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		Nippon Asia Halal Association			
Document Name		Halal Certification Scheme – Slaughtering and Processing			
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Prepared by		Technical Manager		Approved by	Certification Manager
services	I	Production of Food Packaging and Packaging Material		Production of food packaging material	
	J	Equipment manufacturing		Production and development of food processing equipment and vending machines	
Biochemical	K	Production of (Bio) Chemicals		Microbiology, Production of food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids, Pesticides, drugs, fertilizers, cleaning agents, cosmetics, textiles, leather products, etc.	
a) Clusters are intended to be used for accreditation scope of accredited certification bodies, and for accreditation bodies witnessing certification bodies. b) “Farm packing” means packaging without product modification and processing. c) “Associated packaging” means packaging without product modification and processing and without altering the primary packaging.					

ANNEX B – SAMPLING PLAN – LABORATORY ANALYSIS / VERIFICATION

Complexity Class	Business Sector	NAHA Schedule for sampling
Very High	Chemicals and pharmaceuticals “not elsewhere classified”, processed meat products, genetically modified products, food additives, bio cultures, cosmetics, processing aids and microorganisms.	Once in 12 months (One sample per each product category / product variety /product type)
High	slaughtering animals and poultry; cheese products; biscuits; snacks; oil; beverages; hotels; restaurants; dietary supplements; cleaning agents; packaging and wrapping material, textile.	Once in 12 months (One sample per each product category / product variety /product type)
Medium	Dairy products; fish products; egg products; beekeeping; spices; horticultural products; preserved fruits; preserved vegetables; canned products; pasta; sugar; animal feed; fish feed; water supply; development of product, process and equipment; veterinary services; process equipment; vending machines, leather products.	Once in 12 Months (One sample per each product category / product variety /product type)
Low	fish; egg production; milk production; fishing; hunting; fruits; vegetables; grain; fresh fruits and fresh juices; drinking water; flour; salt ; retail outlets; shops; wholesalers, transport and storage.	Once in 12 months (One sample per each product category / product variety /product type)

Note: The selection of laboratory and procedure for product sampling shall be decided by NAHA. The sample should be packed, marked and sealed by the presence of NAHA Halal auditor and transferred / transported to NAHA agreed laboratory. The applicant shall bear all costs of the laboratory testing

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