

Halal Culinary Commission
of
World Platform of Islamic Countries Culinary Societies



**Requirements for food serving facilities intended to receive
“Halal Verification”.**

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A. Requirements for food products

1. Sources of food

1.1. Food of animal origin

1.1.1. Halal animals

The followings are considered as Halal animals,

- a) Domesticated animals such as cattle, buffalos, sheep, goats, camels, chickens, geese, ducks and turkeys,
- b) Non-predatory wild animals such as deer, antelope, chamois, wild cattle,
- c) Non-predatory birds such as pigeons, sparrows, quails, starlings, and ostriches,
- d) Grasshopper.

1.1.2. Non-Halal animals

The following are considered as non-Halal animals:

- a) Pigs, dogs and their descendants,
- b) Animals not slaughtered in the name of Allah,
- c) Animals not slaughtered according to Islamic Rules,
- d) Dead animals (Al Maita),
- e) Land animals with long pointed teeth or tusks which are used to kill prey or defend themselves such as bears, elephants, monkeys and related families, wolves, lions, tigers, panthers, cats, jackals, foxes, squirrels, martens, weasels, moles, crocodiles and alligators etc.,
- f) Predatory birds with sharp claws such as hawks, falcons, eagles, vultures, ravens, crows, kites, owls,
- g) Pests and venomous animals such as rats, centipedes, scorpions, snake, wasps, mouse and other similar animals,
- h) Animals which are considered repulsive like lizards, snails, insects and their larva stages and other similar animals,
- i) Animals (including birds and insects) that are forbidden to be killed in Islam such as woodpecker, hoopoe, ants and honeybees,
- j) Donkeys and mules,
- k) Suffocated animals, animal which is eaten by beast of prey, butted animals (Nateehah), fallen animals (Motaradiyah), fatally beaten animals (Mawqouza),
- l) Farmed Halal animals which are intentionally and continually fed with harmful substances that are not suitable for their nature, or najis feed.

NOTE 1 There are some parts of Halal animals that should be avoided even after performing slaughtering and in case they are used, it should be declared on the label.

NOTE 2 Any ingredient derived from non-Halal animals is not Halal.

1.2. Aquatic animals

- a) All kinds of fish with scales, shrimp and fish egg of fish with scales including their by-products are Halal. Fish without scales and all other aquatic animals including their by-products are Halal too. (Shall be properly labeled. See Clause 12.1.2.2 m).
- b) All poisonous water animals that are harmful to health are non-Halal, unless the poisonous and harmful materials are removed.

1.3. Amphibious animals

All amphibious animals are non-Halal.

1.4. Food of plant origin

Plants and their products are Halal except poisonous and harmful plants, unless the poisonous and harmful materials are removed.

1.5. Blood and other materials of human or animal origin

All types of blood and its by-products are non-Halal.

Any liquid and objects discharged from the orifices of human beings or animals such as urine, placenta, excrement, vomit, pus, sperm and ova are non-Halal.

Any part of human are non-Halal to be consumed.

2. Meat and meat products

- a) Meat derived from carcasses of Halal animals defined in Clause 1.1.1 in conformance to Clause 5.2.6.1 and 5.2.6.2 shall satisfy the legal requirements laid down in Clause 13.
- b) Food additives such as preservatives used in meat and meat products shall not contain any non-Halal ingredients or using any processing including processing aids which is not according to Islamic Rules.
- c) Any ingredient derived from the non-Halal animals is not Halal.

3. Milk and dairy products

- a) Milk and dairy products derived from animals defined in Clause 1.1.1 are Halal.
- b) Food additives such as rennet and gelatine shall not be produced from non-Halal sources.
- c) Human milk and its derivatives shall not be used in food production.

4. Eggs and egg products

- a) Eggs and egg products obtained from Halal animals as defined in Clause 1.1.1 and 1.2 are Halal.
- b) Egg products shall not contain non-Halal ingredients.
- c) Eggs derived from animals like fish which do not need to be slaughtered are Halal as long as they are safe to be consumed. Eggs shall not be processed with any non-Halal products.

5. Cereal and cereal products, vegetable and animal oils and fats, fruit and vegetables and their products, sugar and confectionery products

All food shall be produced from Halal origin using Halal processes.

6. Beverages

- a) All kinds of water and non-alcoholic beverages are Halal except those that are poisonous, intoxicating or hazardous to health or containing non-Halal substances.
- b) All products or beverages containing alcohol are prohibited according to Islamic Rules even for cooking purposes or in filling in candies.
- c) Food additives such as colorants, preservatives, etc. used in beverages shall not have been produced from non-food grade and non-Halal ingredients.

7. Honey and its by-products

- a) Bee keeping products (honey, bee pollen, royal jelly) derived from excrements collected by honey bees from plants that are not harmful to health are Halal.
- b) The honeybees falling parts in the honey and the non-avoidable parts are considered to be Halal.

8. Dietary supplements

Dietary supplements shall be produced or originated from Halal sources such as plant or animals and shall not contain any non-Halal ingredients.

9. Genetically modified food (GMF)

Food and beverages containing products and/or by-products of genetically modified organisms (GMOs) or ingredients made by the use or manipulating of genetic material of animals and plants that are non-Halal according to Islamic Rules, are not Halal.

10. Food additives And Processing Aids

Food additives are regarded as food. Food additives which are derived from non-Halal ingredients are not Halal. All food additives and processing aids used for the production of Halal food shall be free of any non-Halal component; including its manufacturing process and its packaging.

11. Enzymes

Enzymes used as raw material, processing aid or final product shall originate from Halal sources and shall be listed on the label.

12. Microorganisms

Microorganisms such as bacteria, fungi, and yeast are Halal except those that are poisonous and/or hazardous to health (pathogenic and toxigenic to humans). Microorganisms used in food or food production shall be produced using culture medium derived from source(s) which are deemed to be Halal. The yeast extract or other derived products from them shall not be made from brewer's yeast from beer brewing process.

13. Packaging materials

- a) The packaging materials shall not be made from any materials that are non -Halal.

- b) The packaging materials shall not be prepared, processed or manufactured using equipment that is contaminated with non -Halal materials.
- c) During its preparation; processing, storage or transportation; it shall be physically separated from any other food that does not meet the requirements stated in item a) or b) or any other non-Halal materials.
- d) The food contact materials shall be food grade and shall not contain any materials that are considered hazardous to human health and non-Halal.

14. Other products

Products which are not included in the above sub -articles (Clause 5.3 to 5.14) shall not have been produced from non-Halal ingredients and shall not be processed with alcohol and alcohol products.

B. Preparation and cooking

Preparation and cooking shall satisfy the following requirements:

- a) Preparation and cooking, and their benches shall be at least 60 cm above the floor.
- b) The processes of primary handling of products and production of ready meals are carried out at defined room temperature. At the same time, the processing of products and cooking is carried out without disrupting technological processes.
- c) Once the food is ready, it should be kept in the pot with the lid closed for 5-10 minutes before being weighed. Its temperature should be 75-85 degrees.
- d) Production of semi-finished products and ready meals should be carried out on the basis of technical documentation.
- e) Any non-Halal products should be avoided during cooking and appropriate precautions should be taken to prevent them from mixing with other products.
- f) Halal food and beverages must be prepared, processed, or manufactured using equipment, tools, and utensils that are not contaminated with non-halal products.
- g) Separate equipment, tools and utensils should be used for raw and cooked products in food production.
- h) When preparing semi-finished products and meals, it is necessary to strictly follow all the rules of "Halal" and sanitation and hygiene. The facility should not store non-Halal products.
- i) If there are no separate production rooms for products processing, then, processing and cooking can be carried out on separate production tables in one room.
- j) Frozen meat is defrosted in refrigerators at a temperature of 0 to 6 degrees C. In the meat workshop, frozen meat is defrosted by placed it on tables.
- k) Before separating the meat from the bones, it is thoroughly cleaned, tendons, glands and sealed areas are cut out. Then, it is washed under running water with a brush and dried. Used brush is cleaned, washed with detergent at 45-50 degrees, soaked in disinfectant for 10-15 minutes, rinsed in clean water and allowed to dry.
- l) Meat can be stored at 2 to 4 degrees for no more than 12 hours. It is strictly forbidden to store minced meat without a refrigerator.

- m) Frozen fish are defrosted in air and water. When defrosting, the water temperature should not exceed 12 degrees (at the rate of 2 liters of water per 1 kg of fish).
- n) The meat is cut to determine if the meat is cooked. If a colorless liquid comes out, the product is considered ripe.
- o) A reddish crust on the meat surface and ease of separation of bones from meat shows that fish dish is well cooked.
- p) When frying in a lot of oil, special equipment should be selected and halal frying oil should be used.
- q) Boiled beef, poultry and meat products should be cut into portions, placed in a bowl and decoction should be poured over them.
- r) When making minced meat for pies and pancakes, the minced meat should be fried in oil for 5-7 minutes.
- s) When processing eggs, they should be soaked in 1-2% calcium soda solution or 0.5% chloramine solution for 10 minutes. It is then rinsed in clean water and placed in clean containers.
- t) To make an egg pancake, it should be put in a greased pan 2.5-3.0 cm thick and then should be put in the oven at 180-200 degrees for 8-10 minutes. The egg mass should not be stored for more than 30 minutes.
- u) It is strictly forbidden to use alcohol and alcoholic beverages in the preparation of semi-finished products (marinating meat, fish, poultry), as well as in the burning of finished products.
- v) Different wines cannot be used for roasting meat products.

2. Preservation of food

Preservation of food prior to serve shall satisfy the following requirements:

- a) Food should be stored indoors to prevent contamination and / or growth of harmful microorganisms and to protect packaged products from packaging damage.
- b) Food should be stored in a way that does not mix with each other, does not impair quality or affect each other, and should be stored separately from non-food chemicals.
- c) Ready meals should be stored at the appropriate temperature so as not to break the cold chain sequence. Frozen products should be stored at a temperature below -18 ° C, taking into account the characteristics of the product. Cooked foods should not be kept at room temperature for more than 2 hours.
- d) Storage containers should not cause any contamination.
- e) The method of storage should be appropriate to the type and characteristics of the food being stored to prevent quality deterioration.
- f) Halal and non-halal foods should be stored separately.
- g) Food should not touch the floor and walls and should be kept at least 10 cm above the floor.
- h) Products are removed from storage rooms in the order accepted for their storage. Regular inspections should be carried out during product distribution depending on the characteristics of the product.
- i) An effective communication and information system should be established, and parties or parties that pose a threat to food security and the Halal production chain should be

removed from stores / showcases / storage cells, destroyed, and their data maintained on a regular basis.

3. Presentation and serving of food

Presentation and serving of food shall satisfy the following requirements in the facilities that have a physically separate halal section and in transport-travel services:

- a) The presentation and serving of Halal and non-Halal food products may not be carried out simultaneously and / or together. Halal products should be divided into separate groups under the name "Halal menu".
- b) Tools and utensils used in the manufacture, service and sale of products related to the provision and maintenance of food shall be used only for Halal service and appropriate measures shall be taken to prevent their interference.

C. Requirements for servicing equipment

1. General

- a) Food servicing facilities must be adequately equipped with modern technological equipment and utensils for the production of food products. They must be made of raw materials that do not harm food and meet sanitary and hygienic requirements.
- b) Tools and equipment used in activities such as food processing, evaluation, stabilizing, and packaging, sifting, heating and mixing shall be made of food grade material which has the structure and the qualification to not affect the raw material and the product, and not get affected by them. Rusty, dirty and damaged tools shall not be used.
- c) According to Islamic law, appliances and equipment used by employees, and any used equipment in the production chain, and even parts thereof, must not be made of substances or raw materials that are not considered halal, and should only be used to prepare halal food products.
- d) The transfer of a production process that is not considered halal to a halal production must be carried out primarily in accordance with Sharia law (Appendix 3) and sanitary-hygienic norms. After the transition to the Halal production process, the facility should produce only Halal food products. It is forbidden to facility again to return to the production of non-halal food products and then return to the production of halal food.
- e) The oils used for food processing equipment in the food preparation process must be of the class of oils suitable for handling food products and must be made from halal products.
- f) Scales and other measuring instruments used in the manufacturing process and affecting product quality must be properly calibrated.
- g) Equipment maintenance and adjustment should be performed regularly. Any chemicals used in repair, maintenance, or cleaning processes must be protected from contact with food raw materials, semi-finished or finished food products.

2. Cleaning of equipment and materials

During cleaning of equipment and materials the following requirements shall be

satisfied:

- a) Production equipment, utensils, and appliances should be sanitized after cooking.
- b) The water used for cleaning shall be clean, unused and in accordance with Appendix 3 and free of waste;
- c) Equipment and utensils should be washed in designated areas;
- d) Equipment and utensils are washed in dishwashers (if available) in accordance with Islamic regulations. In this case, the use of machines is carried out in accordance with the requirements of the instructions. In the absence of washing machines, the following requirements should be met:
 - i) At the end of each process, the equipment (knives, boards, etc.) should be sanitized: washed with hot water with disinfectant, rinsed in hot water. Equipment is stored in a separate place.
 - ii) Kitchen utensils are washed in two-compartment washbasin: first, food debris is removed from the dishes, then washed in water with the disinfectant and temperature of not less than 40 degrees and rinsed in water with a temperature of not less than 65 degrees.
 - iii) After work, the production tables are washed with disinfectants in water with a temperature of not less than 40-50 degrees.
 - iv) When washing dishes of service area by hand, it should be done in a three-compartment washbasin.
 - v) Glass and crystal dishes (cups, glasses, mugs) are washed in water with a temperature of not less than 45-50 degrees with the addition of disinfectants.
- e) After finishing work in the meat processing room (workshop), the top of the meat stub is thoroughly scraped with a knife and sprinkled with salt.
- f) In the case of infectious diseases of the gastrointestinal tract, instruments and equipment are disinfected and / or sterilized using appropriate methods.
- g) If necessary, equipment should be disinfected after cleaning and stored in a dry place.

3. Storage of equipment and tools

Storage of equipment and tools must meet the following requirements:

- a) Equipment and utensils should be stored in specified conditions and in a clean place.
- b) All clean items should be stored at least 60 cm above the floor and, if possible, in closed cabinets.

D. Requirements for foodservice facilities.

1. General requirements

- a) Food safety is the prerequisite of halal food preparation
- b) Chemicals and materials used for hygiene and sanitation must be suitable for use in the halal food industry and must be licensed in accordance with applicable law.
- c) All foods must be halal and sorted separately during preparation, processing, packaging, transportation and storage and marked with the "Halal" label if necessary to prevent

mixing and contamination with non-Halal materials and at every step should be stored and processed separately.

- d) If a foodservice facility produces a product that is not normally halal and intends to switch to halal production, it must undergo a cleaning process in accordance with Shariah rules (Appendix 3) before starting halal production. It is not allowed to transfer the production to the non-halal product and to the halal product again.
- e) Any equipment and personnel that come in contact with raw foods must meet hygiene requirements.
- f) First aid kits should be provided in all active departments and depending on the type of work performed in them.
- g) Separate cleaning equipment for production, service and other social areas, as well as for toilets, should be allocated and stored in a special place. Toilet cleaning equipment should have a special mark and must be stored separately from other cleaning equipment.

2. Purchase and transportation of products.

- a) The person responsible for purchasing halal food must have knowledge about Halal products and how to purchase them.
- b) The trunk of the vehicle carrying the products must meet sanitary requirements.
- c) If Halal or non-Halal products are purchased, they must be transported separately.

3. Infrastructures requirements

- a) The buildings shall provide hygienic production area so as to allow adequate maintenance-repair, cleaning and/or disinfection from harmful living organisms, deratisation and desinsectisation and to prevent contamination from the environment external space, production environment and/or contamination caused by air, and they shall be suitable for good hygiene practices against any kind of contamination.
- b) Production or kitchen area and, sales and product-serving departments shall be separate from each other.
- c) Social facilities such as offices, dining halls, sculleries, showers, toilets, dormitories, medical rooms, changing rooms shall be separated from food processing and serving areas in such a way that no contamination may occur.
- d) Warning signs reminding hygiene rules shall be available in social facility areas.
- e) In case of keeping animals for security purposes, security department shall be separate from production and storage departments.
- f) Means for hygienic washing, drying and disinfection (washbasins, soaps and/or sanitary products etc.) shall be available at adequate places, in adequate numbers.
- g) Those areas shall be used only for halal service/product production.
- h) If applicable, there shall be a prayer room area with an adequate size proportional to the number of employees and customers. If also, Masjid shall have ablution places, shall be air-conditioned, located so as not to violate hygienic requirements and assigned separately for men and women.

4. Kitchen and preparation areas

Kitchen and preparation areas shall satisfy the following requirements:

- a) Kitchens shall be clean, tidy and hygienic.
- b) The floor shall be made of material that is waterproof, acid resistant, anti-slip, washable, non-cracking, suitable to clean and disinfect, according to the nature of the workplace and shall itself be easy to clean and disinfect. There shall be a suitable drainage system in the floor for the removal of water during washing.
- c) The walls shall be made of smooth material that is waterproof, washable and does not allow harmful living organisms to settle and is non-cracking, easy to clean and disinfect according to the nature of the work. Floor-wall and ceiling-wall joints shall be formed as concave.
- d) Windows, air-conditioning systems and such other openings shall be constructed so as not to allow any pollution and shall be covered with a wire that is fine-meshed, easy to clean, demountable, non-corrosive and continuously maintainable.
- e) Ceiling implements shall be provided in such a form and way that foods and raw materials cannot be directly or indirectly polluted due to vaporization and dripping and shall be easy to clean.
- f) Adequate illumination shall be available. Luminaires shall be protected against lamp breakages.
- g) There shall be an appropriate air-conditioning system and aspirators to discharge the heavy air. This set-up shall be provided in such a way that it doesn't get affected from outdoor and it prevents the indoor air to turn back in, and it doesn't affect anyone working or residing around.
- h) Preparation and cooking benches shall be made of a suitable material that is easy to clean and has a smooth surface.
- i) Preparation and cooking benches shall be at least 60 cm above from the floor.
- j) The kitchen should be cleaned and disinfected in a timely manner.
- k) There shall not be any animals kept under any circumstances and precautions shall be taken to prevent their presence.

5. Storages and preservation areas

Storages and preservation areas shall satisfy the following requirements:

- a) Storages and preservation areas shall be clean and hygienic and shall be regularly disinfected.
- b) Storages and preservation areas shall possess adequate number of shelves made of non-corrosive material.
- c) If there is direct contact with final product, plastic pallets which are easy to clean and disinfect, damp-proof, do not harm the product and carry contamination shall be used in storages instead of wooden pallets.
- d) Storage places of raw materials, products, additives and ancillary materials shall be separate.
- e) Storages shall be kept separate according to raw and cooked products and the risk groups.
- f) During hoarding in storages the storage capacity shall be considered; any piling that would complicate stock management and cleaning shall be avoided.

- g) Depending on the conditions of raw materials and products, all storages shall have thermometers and hygrometers.
- h) Storages of fuels, cleaning chemicals and disinfectants shall be located apart from the production area and shall be protected against any kind of external factor.
- i) Storages and preservation areas shall never be used outside of their intended use.
- j) The products shall be used according to the principle of first expired-first out (FEFO), following by first opened-first used.

6. Serving section

Dining section (i.e. the section where the meals are consumed) shall satisfy the following requirements:

- a) Dining section shall be clean, tidy and hygienic.
- b) Adequate illumination shall be available.
- c) An appropriate air-conditioning system shall be available.
- d) Animals shall not be allowed under any circumstances to indoor dining area.
- e) Games, entertainments and shows that are against the Islamic ethics shall not be performed in the dining area or visible places.
- f) Raw and cooked foods that are ready-to-eat shall be served separate from each other using separate equipment.
- g) It is necessary to work with food products and product groups that comply with paragraph A of this requirement.
- h) If the tools and utensils used during the service and sale of products are in total isolation and only be in use for Halal food.
- i) The sale and delivery of alcohol is prohibited.
- j) Patrons shall also not be allowed to bring such liquor beverages into the Halal Verified premises.
- k) Clear signage be displayed in the restaurant stating that "Alcoholic beverages are not allowed on these premises". All kinds of alcoholic/liquor beverages shall not be used, stored, consumed or brought onto any part of the halal verified establishment for any reason whatsoever.
- l) Visual images (advertising, banners, billboards, etc.) in public catering establishments should not be contrary to Islamic ethics.
- m) In secluded areas where men and women sit separately, employees of the same sex should be on duty, employees of the opposite sex should not be allowed in, and gender (gender) signs should be placed at the entrance to private areas. The door key should only be used to open the appropriate door.

7. Prayer room inside the catering establishment

If possible, a public catering establishment should have a prayer room for Muslim customers.

Requirements for prayer rooms are:

- a) Should be conveniently located and marked as "Prayer room"/ "Mosque";
- b) Adequate ventilation and good lighting should be provided, kept clean and well maintained;
- c) The side of the qibla must be clearly marked;

- d) There must be a sufficient number of prayer rugs;
- e) a special board / screen about the time of prayer should be installed or information about prayer time should be provided by the staff at the request of the customers;
- f) prayer clothes for women should be provided upon request;
- g) there should be a separate toilet for men and women;
- h) places of worship for men and women should be separate;
- i) music should not be played near the place of prayer and at the time of the call to prayer.
- j) there must be at least one copy of the Qur'an in the prayer room.
- k) In order to prevent the secret gatherings of religious extremist groups, video and audio recording devices (video cameras) should be installed in men's prayer rooms, and only audio recording devices should be installed in women's prayer rooms, and in case such devices are installed, there should be special note or sign hung at the entrances to the prayer rooms which inform people about recording devices. Devices must be operational 24 hours a day. Recorded data must be stored for at least 14 days. If such devices are not installed in the prayer rooms of public catering establishments, it should be borne in mind that in the above cases (gatherings of extremist groups), the management of the enterprise may assume full responsibility for this situation.

8. Wudu (ablution) areas

The requirements for wudu (ablution) areas are as follows:

- a) The wudu areas should be equipped with a bidet, manual shower or water hose;
- b) The wudu area floor should be clean and tidy.
- c) The hygienic products provided in the wudu areas must be from halal products.

9. Toilets

Toilets must meet the following requirements:

- a) It should be kept clean and tidy.
- b) Toilets must have an appropriate hygienic design and be adequately equipped with hand washing, drying and sanitation facilities.
- c) Toilets must have adequate personal hygiene and water purification equipment required in accordance with Islamic regulations.
- d) Conditions must be provided for mustahabb.
- e) Toilets for men and women should be provided separately.
- f) There must be at least one toilet for disabled people for each gender.
- g) Toilets should be located in appropriate locations of catering and service points and their doors should not open directly towards the cooking and dining area.
- h) Toilets should, if possible, be placed in such way, so that the front or back of the user does not face the qibla.
- i) Toilets must be designed / constructed in accordance with hygienic waste disposal requirements.
- j) If possible, wash basins / sinks should be have appropriate height and width suitable for ablution.
- k) Toilet doors should not be transparent.
- l) If a urinal is installed, precautions must be taken to ensure the privacy of the users.

- m) Toilet doors should be properly marked during cleaning.

10. Changing rooms

Changing rooms must meet the following requirements:

- a) Personal lockers for employees should be equal to the number of active workers and there should be enough means to change clothes.
- b) Necessary hygiene precautions and warnings shall be available.
- c) Men and women changing rooms shall be provided separately and contain spaces for individual use.
- d) The changing rooms shall not be monitored and shall maintain privacy of users.

E. Requirements for employees of public catering establishments providing halal products and services.

1. General

- a) Every person at the facility shall give attention to personal care and cleanliness while on duty. Work uniforms shall preferably be in light colour and provide adequate protection for substances such as hair, sweating, etc. not to contaminate the product, they shall be washed regularly and not be used out of purpose.
- b) When the employees have communicable and infectious diseases, they have to notify the top management and top management shall take necessary precautions.
- c) All employees are required to present a health certificate before being employed and the top management shall take necessary precautions.
- d) Attitudes expected from employees at the production, presentation, packaging and storage areas shall be documented and the documents shall be delivered to related personnel. This documentation shall at least include the following:
 - i) Smoking cigarettes etc. shall only be allowed in designated area;
 - ii) Precautions shall be taken for minimizing the hazards that may be caused by jewellery permitted after consideration of medical and cultural requirements;
 - iii) Any kind of precaution on usage of make-up and beautification materials;
 - iv) Carrying any item (e.g. pen) at the back of the ear cartilage shall not be allowed;
 - v) Personal lockers shall be maintained tidy and clean;
 - vi) Tools and equipment that get in contact with the product shall not be kept in the personal lockers.

2. Employees working in food production

Employees working in food production shall satisfy the following requirements:

- a) They shall wear clean work uniform which is designed according to risk analysis.
- b) Appropriate personal protective equipment such as headgears, masks, glasses, gloves, gowns, caps, boots etc. shall be worn as required by the job done. Work uniform and personal protective equipment shall be preferably for single use only or shall be easy to clean, wash and disinfect.

- c) Employees shall be healthy, shall not carry any contagious or dermatological sickness and shall not have any untreated wound or cut.
- d) It shall be ensured that they give attention to body care and cleanliness aspects such as personal hygiene, hair and nail care.
- e) Records shall be maintained for their hygiene and medical checks that are conducted with a frequency that is stipulated in the relevant legislation.
- f) They shall avoid behaviours such as eating something, using tobacco products, chewing gums, spitting and sneezing, coughing towards foods.
- g) Unless specified otherwise in hazard analysis, hair, moustache and beard shall be protected with masks.
- h) Employees shall have a proven knowledge of using the tools and utensils they would need during the food processing.
- i) There shall be a record that proves the employees have taken food hygiene training.
- j) There shall be a registry that proves the employee has taken halal food training in the relevant subject.

NOTE: No employees or visitors shall be admitted to the food processing area except those assigned in that area. Entrance of unauthorized persons shall be allowed in case of necessity only if protective clothing and necessary hygiene precautions are provided.

4.5.3 Serving personnel

Serving personnel shall satisfy the following requirements:

- a) Their clothing shall be clean, tidy and modest.
- b) There shall be a record that proves the personnel have taken food hygiene training.
- c) There shall be a registry that proves the employee has taken halal food training in the relevant subject.

F. MANAGEMENT RESPONSIBILITY

1. The top management shall demonstrate leadership and commitment with respect to (HTS) by:

- a) taking accountability for the effectiveness of the HTS management system,
- b) ensuring that the HTS policy and objectives are established; and are compatible with the context and strategic direction of the organization,
- c) ensuring the integration of the HTS requirements into the organization's business processes,
- d) ensuring that the resources needed for the HTS services are available,
- e) communicating the importance of effective HTS management and of conforming to the HTS requirements,
- f) promoting the use of the process approach and risk-based thinking,
- g) ensuring that the HTS management system achieves its intended outcome(s),
- h) engaging directing and supporting persons to contribute to the effectiveness of the HTS management system,

- i) promoting continual improvement of the HTS, and
 - j) supporting other relevant management roles to demonstrate their leadership as it applies to their areas of responsibility.
2. The top management shall establish a HTS policy that:
- a) is appropriate to the purpose of the organization; and supports its strategic direction,
 - b) provides a framework for setting HTS objectives,
 - c) includes a commitment to satisfy applicable requirements, and
 - d) includes a commitment to continual improvement of the HTS management system.
3. The HTS policy shall:
- a) be available and to be maintained as documented information,
 - b) be communicated within the organization, and
 - c) be available to interested parties, as appropriate.
4. The top management shall ensure that the responsibilities and authorities for relevant roles are assigned and communicated within the organization.
5. The top management shall assign the responsibility and authority for:
- a) ensuring that the HTS management system conforms to the requirements of this document, and
 - b) reporting on the performance of the HTS management system to the top management and on opportunities for improvement in particular to top management,
 - c) ensuring that the integrity of the HTS management system is maintained when changes to the HTS management system are planned and implemented.
6. The top management shall appoint a trained Muslim officer, irrespective of other responsibilities, shall have responsibilities and be authorized to ensure effective implementation of the HTS management systems.
7. The top management shall be responsible to ensure participation and commitments of staff at all levels within the organization towards compliance of HTS.

G. Special Services

1. The organization should ensure that information about the services during the month of Ramadan is available and that services are provided. Services should include breakfast and iftar time meals.

H. Rules of slaughtering

1. Requirements of the animals to be slaughtered
 - a) The animal to be slaughtered shall be an animal that is Halal.

- b) A certificate shall be issued by a veterinary authority which attests that animals to be slaughtered are healthy.
- c) The animal to be slaughtered shall be alive at the time of slaughter. The slaughtering procedure should not cause torture to animals. Amputation of any part from the body of animal is prohibited while the animal is alive.
- d) Only animals fed on proper feed are permitted for slaughtering following the standard veterinary procedure.
- e) If animals have arrived from long distance, they should first be allowed to rest before slaughtering.
- f) The feeding animal by any feed containing the materials which is not suitable for its nature is not allowed. Animal feed shall not contain components of other animals regularly.

2. Slaughterer

- a) The slaughterer shall be an adult Muslim who is mentally sound and fully understands the fundamental rules and conditions related to the slaughter of animals according to Islamic Rules.
- b) The slaughterer shall have a certificate of Halal slaughtering issued by a competent authority supervising matters relating to health, hygiene, sanitation and rules of Halal slaughtering.

3. Slaughtering tools and utensils

- a) Slaughtering lines, food grade tools and utensils shall be clean and used for the purpose of Halal slaughter only.
- b) Slaughtering tools used for cutting shall be sharp and made of steel.
- c) Slaughtering tools shall cut by sharpness of their edge, not by weight or pressure.
- d) Bones, nails and teeth shall not be used as slaughtering tools.

4. Slaughtering places

Slaughter places shall be dedicated to Halal animals and Halal slaughter only and shall satisfy the requirements of prerequisite programmes as defined in Codex CAC/RCP 1 or ISO 22000 or ISO/TS 22002 (all parts). Physical conditions of slaughtering places shall fulfill the national legal requirements. The following shall be provided:

- a) Landing area which allows convenient space for health checks,
- b) At the entrance a special slaughtering area, electrically operated automatic or manually operated system according to nature of the animal that is used to raise the animal,
- c) Automatic, movable or manually operated rail system equipped with roller chain which sequences flow of work,
- d) Fixed or movable loading platform and landing area specially designed for cattle and sheep - goats, which help workers, handle skinning and carcass preparation with ease and efficiency,
- e) Weighing facilities,
- f) Carcass washing facilities (pressure water, preferably automatic),

- g) Vessel which contains running hot water at all times for the purpose of washing, disinfecting or sterilizing dirty tools (knives, hanger etc.), cuvettes holding antiseptic liquid and for hands sink fitted with a tap operated by foot or knee or by photocell,
- h) Clean and pressure water supply should be made available at all times,
- i) All disinfectant and antiseptic liquids shall be suitable for the use in Halal food sector. When cleaning or maintaining machinery or devices that come in contact with Halal foods, there shall be no use of any oils or lubricants or cleaning fluids or disinfectants that contain non-Halal components or materials, or that are not food grade.

5. Stunning

- a) All forms of stunning and concussion (loss of consciousness) shall be prohibited. However when the use of the electric shock becomes necessary and expedient (such as calming down or resisting violence by the animal), the allowed period and the electric current value for stunning should be in accordance with Appendix 2 of this document.

- b) When stunning is allowed the following shall be complied:

Animals shall remain alive during and after stunning and before slaughtering, which is marked with the post-slaughtering movement. If they are dead before slaughtering, they shall be deemed fatally beaten animals (Mawqouza).

- c) It is prohibited to knock the animal out with a needle gun, axe, hammer or by inflating the animal.

6. Slaughtering procedure

6.1. Slaughtering procedure of animals

In addition to Clause 5.2.1, the following requirements are applied.

6.1.1. Health checks of animals before slaughtering

In addition to ante mortem control, the following requirements are also applied:

Animals to be slaughtered should be checked by a qualified veterinarian following the requirement of inspection methodologies stated in this document, Animals which have completed 1/3 of their pregnancy shall not be slaughtered.

6.1.2. Cleaning animals

Animals sent for slaughter should be free of faeces, urine and mud. Animals with dirt should be cleaned in paddocks where available.

6.1.3. Prevention of mixing of different animals

Special care should be taken to avoid mixing of different group of animals during their transfer to paddocks, cleaning and transfer to slaughter area.

6.1.4. Leading animals to slaughtering area

Animals to be slaughtered shall be led into the slaughter area by trained personnel through a corridor using humane methods.

At the end of the corridor that animals are led through for slaughtering, it should be ensured that animals waiting in the line are prevented from seeing those being slaughtered, with the help of a movable curtain or a partition system.

6.1.5. Procedure

- a) The animal shall be slaughtered, after having been raised or laid on its left side facing Kiblah (the direction of Mecca). Care shall be given to reduce suffering of the animal while it is being raised or laid and not to be kept waiting much in that position.
- b) At the time of slaughtering the animals, the slaughterer shall utter tasmiyah "BISMILLAH" which means "In the Name of Allah" and he shall not mention any name other than Allah otherwise this make it non-Halal. Mentioning the name of Allah shall be on each and every carcass "Zabiha" (slaughtered animal).
- c) Slaughtering shall be done only once to each animal. The "sawing action" of the slaughtering is permitted as long as the slaughtering knife shall not be lifted off the animal during the slaughter.
- d) The act of Halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam's apple) and after the glottis for long necked animals.
- e) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both the carotid arteries and two jugular veins (wadajain) to enhance the bleeding and death of the animals. The bleeding shall be spontaneous and complete. The bleeding time shall be sufficient to ensure full bleeding and complete death of animal. Spinal cord of the animal / bird shall be cut only after death to allow bleeding.
- f) Slaughtering of camel shall be done by Nahr technique.

6.1.6. Post mortem inspection of carcass and giblets

Post mortem inspection shall be carried out by a qualified veterinarian. Judgement on the carcass or parts of carcass shall be made as stated in the CAC/RCP 58 (Code of Hygienic Practice for Meat) to meet safety and hygiene requirements.

6.1.7. Washing and stamping the carcass

Washing, drying, chilling and freezing shall be done with suitable tools or equipment. Stamping shall be done using food grade ink containing Halal ingredients. Chilling room temperature shall be maximum 4°C.

6.2. Slaughtering procedure of poultry

- a) In case of mechanical slaughtering, Appendix 4 should be used as a reference.
- b) In addition to Clause 5.2.1, the following requirements are also applied.

6.2.1. Reception of the poultry at the slaughterhouse and transfer for slaughter.

Poultry received at the slaughterhouse shall be transferred for slaughtering in the shortest time possible.

6.2.2. Health checks of poultry before slaughtering

In addition to ante mortem control, the following requirements are also applied.

- a) Poultry to be slaughtered should be checked by a qualified veterinarian following the standard inspection methodologies. Those poultries which are found sick or suspected

to be sick or dead shall immediately be removed or segregated in an isolation area and legal formalities should be fulfilled,

- b) Received poultry shall be inspected to ensure already dead or dying poultries are not entering the line.

6.2.3. Procedure

- a) Slaughterer should hold the head by one hand, stretching it down tightly and shall cut the throat by a sharp slaughtering knife held in the other hand according to Islamic Rules.
- b) Additionally, religious rules set out in Clause 5.2.6.1.5 shall be complied with.

6.2.3.1 Hand slaughtering on automated poultry processing plants

Hand slaughtering could be used with existence of a validation system. Proper labelling shall be applied on the product showing that it is hand slaughtered.

- a) The slaughterer shall be an adult Muslim.
- b) Slaughtering of poultry shall comply with the requirements stated in 5.2.6.1.5.
- c) Bleeding period shall be minimum 180 seconds.
- d) Slaughtering shall be done only once to each animal. The “sawing action” of the slaughtering is permitted as long as the slaughtering knife shall not be lifted off the animal during the slaughter.
- e) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both the carotid arteries and two jugular veins (wadajain) to enhance the bleeding and death of the animals. The bleeding shall be spontaneous and complete. The bleeding time shall be sufficient to ensure full bleeding and complete death of animal. Spinal cord of the animal / bird shall be cut only after death to allow bleeding.

6.2.4. Plucking

The carcass shall be scalded to ease the plucking (defeathering) process. For scalding, boiling water should not be used.

6.2.5. Health inspection of carcass

In addition to post mortem control, the following actions are required:

- a) Each carcass, after having been washed, shall be inspected. The inspection shall be done according the meat inspection regulations or standards of veterinary services of the member states.
- b) In cases where physical examination does not suffice to reach a diagnosis, suspected substance or sample shall be sent to the laboratory while the carcass is kept in an area at an appropriate temperature. A decision should be made in accordance with laboratory testing results.

6.3. Slaughtering of other than poultry

6.3.1. Fish

Fish do not need to be slaughtered. They should be taken from water while still are alive and death should happen outside the water.

Fish is non-Halal if it is found to be dead and floating at the time of catching. The poisoned and diseased fish is non-Halal.

6.3.2. Others

a) Animals hunted by Muslim with weapons are considered to be Halal if:

Tasmiya is stated before throwing the weapon towards the Halal animal, The animal being hunted is hit by the sharp edge of the weapon.

b) Animals hunted by hunting animals and/or birds are considered to be Halal if:

The animal/bird used for hunting the Halal animals are trained, The trained hunting animal/bird is safe i.e. they do not have any disease that is harmful for human health,

Tasmiya is stated before releasing the trained hunting animal/bird,

The hunted animals (dead or alive) is not eaten by the trained hunting animal/bird,

The hunted animal, if caught alive, is slaughtered as per the Islamic Rules.

I. Other requirements

1. Delivery of food products

- a) all food products, including bakery products, confectionery products, cereals and grain products, dry legumes, meat and meat products, vegetables and fruits, spices, drinking water, beverages, food additives shall comply with the requirements of paragraph A of this document and, if necessary, the cold chain shall be provided throughout the process;
- b) all frozen foods should be stored at temperatures below -18 C, fruits and vegetables at room temperature, and products in the cold chain should be stored at 0 to 4 C;
- c) dealing with halal food and beverages should be done separately from non-halal food and beverages.
- d) drinking water and beverage containers should be at least 60 cm above the floor.
- e) The quality of food products (raw materials and additives) must be stored in conditions that do not allow spoilage and contamination.
- f) Raw materials and additives should be used in the first-come-first-used order.

2. Requirements for cleaning, disinfection, and sterilization.

During cleaning, disinfection, and sterilization the following requirements shall be satisfied:

- a) Hygiene check programs shall be organized, responsible persons shall be assigned, the style and program of cleaning, disinfection and sterilization of critical areas, materials, equipment and tools along with the whole area shall be in compliance with ISO 22000.
- b) Hygiene check programs shall be put up on relevant parts of the workplace and the procedures and the responsible persons on cleaning, sterilization and disinfection shall be specified.
- c) Halal cleaning materials and/or disinfectants which were permitted by competent authority shall be used.
- d) Floor and the ceiling of the production area, any kind of material used in production, equipment and tools, doors, manholes (drainage systems), channels and walls shall be cleaned at the end of daily work or suitable times.

3. Wastes

Wastes shall satisfy the following requirements:

- a) All domestic wastes including food waste shall be sorted and stored in a separate clean suitable place.
- b) Leak-proof waste bins with covers shall be used.
- c) At the end of the day, food waste containers should be brought with the lid closed to a designated area, emptied from waste and washed with disinfectant.
- d) Manholes, outlet pipes and water gullies shall be in good condition.
- e) Waste water shall not be discharged to any water body that is open to public.
- f) Waste water shall be filtered using waste traps before discharge.
- g) Vegetable waste oil shall not be discharged to outlets, instead a waste oil collection unit shall be available and the disposal shall be carried out according to relevant legislation.
- h) Waste must not be allowed to accumulate in food handling, food storage, and other working areas and the adjoining environment except so far as is unavoidable for the proper functioning of the business.

Appendices

Appendix 1. Requirements for restaurants

No		Shall have	Shall not have	Recommended
1	Halal kitchen	x		
2	Serves only halal food	x		
3	Alcoholic beverages serving		x	
4	Restaurant masjid			x
5	Sahur and iftar during Ramadan	x		
6	Game room for children			x
7	Catering – serving halal food outside the restaurant			x
8	Pets		x	
9	Tourist arrangements for guests			x
10	Cleansing materials (soaps, shampoo etc.) not in contradiction with OIC/SMIIC 4	x		

Appendix 2. (Informative) Guideline parameters for electrical stunning

Type of animal	Current (Ampere)	Duration (Second)
Lamb	0,50-0,90	2,00-3,00
Goat	0,70-1,00	2,00-3,00
Sheep	0,70-1,20	2,00-3,00
Calf	0,50-1,50	3,00
Steer	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
Note: Electrical current and duration shall be validated and determined by the organization, taking into account the type and weight of the animal and other varying factors.		

Halal Culinary Commission

REPUBLIC OF INDONESIA

Appendix 3 (Informative). Method of cleaning according to Islamic Rules

1. General requirements.

The najs, whether visible ('ainiah) or invisible (disappeared or dried up etc.) is named hukmiah.

To cleanse najs:

- a) it is required to wash seven times, one of which shall be water mixed with soil;
- b) the first wash shall be to clear the existence of najs, even if a few washes are needed.
The water from first cleaning shall not remain behind and the next wash shall be counted as the second wash;
- c) the amount of soil used is just enough to make a suspension; and
- d) the usage of product containing soil is permitted.

2. Conditions of the soil.

The conditions of the soil are:

- a) free from najs;
- b) not musta'mal soil [which had been used for dry ablution (tayammum)] except after subject to heavy rain.

3. Conditions of the water.

The conditions of the water are:

- a) shall be potable
- b) shall not be still
- c) not musta'mal and
- d) free from najs

Appendix 4 (Informative). Mechanical slaughter.

Mechanical slaughtering could be used with existence of a validation system. Proper labelling shall be applied on the product showing that it is mechanical slaughtered.

- a) The operator of the mechanical knife shall be an adult Muslim.
- b) The slaughterer shall recite tasmiyah "BISMILLAH" prior to switching on the mechanical knife and shall not leave the slaughter area.
- c) Should the slaughterer leave the slaughter area, he shall stop the machine line and switch off the mechanical knife. To restart the operation he or another Muslim slaughterer shall recite tasmiyah "BISMILLAH" before switching on the line and mechanical knife.
- d) The slaughterer shall repeat the tasmiyah "BISMILLAH" during each slaughtering operation as long as it is possible and not only at the time of operating the machine. It is not also allowed to use a recording device.
- e) The knife used shall be of single blade type and shall be sharp, and be made of steel (stainless steel).
- f) The slaughter act shall sever the trachea (halqum), oesophagus (mari) and both of the carotid arteries and two jugular veins (wadajain) to hasten the bleeding and death of the animals.
- g) The slaughterer is required to check that each poultry is properly slaughtered and any poultry that missed the mechanical knife shall be slaughtered manually.
- h) If the heads are removed completely by the mechanical blade, the poultry and their heads shall be considered non-Halal.
- i) Bleeding period shall be minimum 180 seconds.

Bibliography:

OIC/SMIIC 1: 2019 - General Requirements for Halal Food.

OIC/SMIIC 6: 2019 - Particular requirements for the application of OIC/SMIIC 1 to places where Halal food and beverages are prepared, stored and served.

OIC/SMIIC 9: 2019 - Halal Tourism Services – General Requirements