



MUSLIM JUDICIAL COUNCIL HALAAL TRUST

MJCHT STANDARDS FOR ABATTOIRS

3RD REVISION 2024/04/05

This document outlines the standards which a Abattoir has to comply with to be certified halal.

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MJCHT Standards for Abattoirs



MUSLIM JUDICIAL COUNCIL HALAAL TRUST

Trust Deed (T.975/92 of 1986)

Established in 1948

Halaal Standards for Abattoirs

1. Muslim Throat-Slitters

- 1.1 The Muslim slaughterer is indispensable in the halal chain at any slaughterhouse. When there is no Muslim Slaughterer the entire halāl slaughtering-line and halāl operation become invalid and will lose its status as a halāl certified abattoir.

2. The Slaughter Animals

- 2.1 Animals that are to be slaughtered may only be those which has been prescribed as “permissible for Muslim consumption” eg. chicken, duck, lamb, cow.
- 2.2 Animals that have been prescribed as “essentially impure” are not to be slaughtered at the same facility as permissible animals. These essentially impure animals include pigs and dogs.
- 2.3 Animals that have been deemed “forbidden for consumption” may not be slaughtered at the same facility which include donkeys, mules and horses.
- 2.4 Prior to the slaughter of any permissible animal, the animal must be alive or deemed to be alive.
- 2.5 Animals to be slaughtered must be healthy and without defect.

3. The Throat-slitter / Slaughterer should be:

- 3.1 A Muslim (This is a halal critical point which when it is not adhered to will render the animal unlawful for Muslim consumption)
- 3.2 Skilled in slaughtering

4. Qualification of the Throat-Slitters

4.1 Throat-slitters must be:

- 4.1.1 Religious-practicing male/female Muslims.
- 4.1.2 Matured, legally responsible, legal age persons, preferably not younger than 18-years old.
- 4.1.3 A teetotaller
- 4.1.4 Of sound mind, and not under the influence of alcohol or narcotics, or any other type of intoxication when slitting the throat.

- 4.1.5 Healthy, physically, and mentally abled-bodied, and fit to do the job when on the slaughtering-line, without any physical impediments.
Knowledgeable on the Islāmic throat-slitting criteria and implementing them according to the MJCHT's requirements and Sharī'ah criteria, in conjunction with the slaughterhouse's slaughtering conditions (e.g. safety requirements, animal welfare, health, hygiene, and sanitization measures).
- 4.1.6 Well-trained, competent, and a certified/licensed throat-slitter, duly endorsed by the MJCHT, or by another bona-fide halāl certifying body in South Africa, or from other halāl authorized bodies in the halāl industry, which are duly recognized by the MJCHT.
- 4.1.7 Wearing appropriate protective clothing when involved in the throat-slitting processes.

5. Stunning

- 5.1 Stunning is not recommended. If necessary, electrical or pneumatic percussive stunning is permissible.
- 5.2 Stunning must not kill or cause permanent physical injury to the animal.
- 5.3 Electrical stunning of poultry shall be allowed using water bath stunning only.
- 5.4 The current for water bath stunning may not exceed 0.60 at voltage of 10.50
- 5.5 Pneumatic percussive stunning is only suitable for bovine animals.

6. The Muslim Prayer

- 6.1 To render the slaughtered animal as halāl, the Muslim throat-slitter must mention/pronounce the Name of Allāh at the point of throat-slitting.
IMPORTANT: If the throat-slitter pronounces or intends any other name or thing other than Allāh (God) at the point of throat-slitting, then the slaughtered animal, including its subsequent derivatives, are harām – unsuitable for Muslim consumption.

7. Conditions for the Throat-Slitters on the Slaughtering-Line:

- 7.1 Each throat-slitter must abide by the company's Slaughtering Proprieties, duly dovetailed with that of the MJCHT's Halāl Certification Regulations and Criteria.
- 7.2 There must be an adequate number of throat-slitters per slaughtering-line, per slaughtering-batch, per shift.
- 7.3 The number of throat-slitters must be commensurate with the line-speed.
- 7.4 No non-Muslim throat-slitters may be used on the halāl slaughtering-line.
- 7.5 All the throat-slitters must be in a medically fit condition.
- 7.6 The throat-slitters must be contented and relaxed when slaughtering.
- 7.7 The throat-slitters must slaughter correctly and efficiently and at a comfortable pace.
- 7.8 A Muslim Supervisor must at all times be present per slaughtering-batch session, per shift.

8. Conditions of the Equipment and Tools:

- 8.1 The tools and equipment used for the stunning purpose must be accurately and properly calibrated and they must be in an excellent working condition, i.e. duly SABS approved and not rusted.
- 8.2 The knives must be sanitized and sterilized at a minimum of 82°C, as the need requires during the throat-slitting batch.
- 8.3 Throat-slitter must have two knives on hand when slaughtering. This is on the basis that the throat-slitter slits the throat with one knife while the other knife is sterilized, ready to be used for the next animal.
- 8.4 The sharpening of knives must be done prior to the onset of the throat-slitting procedure.
- 8.5 Additional sharpened knives should be kept on hand. This could be on a principle of knife-to-animal's throat-slit, at a ratio of 20: 1, or less animals.
- 8.6 The throat-slitting knife must be:
 - 8.6.1 Razor-sharp
 - 8.6.2 Smooth and not serrated.
 - 8.6.3 Not rusted, corroded, or not having any defects.
 - 8.6.4 Not a claw, bone, fang, tusk, or nail.
 - 8.6.5 Not bendy - with the thickness of the blade recommended to be 2.1mm - ensuring firmness of the blade.
 - 8.6.6 Of appropriate type (e.g. stainless steel) and recommended length (e.g. at least 30cm long). Note: Acceptable length is 25cm long for cattle, giraffes, and camels; and 18cm long for sheep and goats.

9. The Throat-Slitting/Slaughtering [Dhabḥ]

- 9.1 The actual throat-slitting is a swift clean-cut, with a horizontal front-back movement of the knife, severing the throat.
- 9.2 The primary requirement for the throat-slitting cut is that all four vital veins/vessels must be severed in the anterior part of the throat in the neck, namely:
 - 9.2.1 The trachea
 - 9.2.2 The esophagus
 - 9.2.3 The two jugular veins must be severed from the front (anterior) part of the throat in the neck.
 - 9.2.4 The carotid arteries (Though not essential to severe, when severed it speeds up the bleeding-out process.)
- 9.3 The throat-slitter should not cut or sever simultaneously the spinal cord.
- 9.4 The throat-slit must be a swift clean-cut. A forward and backward hand-movement once is the basic requirement. It can be a maximum of three times hand-movement (without lifting the knife from the throat), but it can never have a "sawing-effect".

10. Cross-Contamination

- 10.1 In the event of dual halāl and non-halāl operations adjacent to one another, all efforts must be exerted to rule out any possibility of cross-contamination.
- 10.2 The entire lay-out of the halāl section/operation must be completely separate from that of the non-halāl section/operation.

- 10.3 The personnel working in the halāl operations, particularly the Muslim slaughterers, under all circumstances, may not work, interact, or enter the non- halāl section and vice-versa.
- 10.4 The attire, tools, and equipment of the halāl operations’ personnel must be completely different (e.g. colour-coded) or separate and may not be used interchangeably with the non-halāl section, even in cases of emergencies

11. Abattoir Halaal Management System

- 11.1 The Quality Manual of the Abattoir shall reflect the MJC Halaal Trust Standards for a Halaal certified Abattoir.
- 11.2 The Abattoir Management shall report to the MJCHT pertaining to Halaal on a monthly basis, detailing:
- i. Slaughterers on shift
 - ii. Dead on arrivals (doa)
 - iii. Output of slaughtered animals
 - iv. Stunning voltage
 - v. Equipment and its condition

12. Livestock controls

- 12.1 All livestock must be kept in a permanent fenced area, to control access of people and animals, which is provided with separate gates for clean and dirty functions.
- 12.2 A detailed record must be kept of all
- i. livestock
 - ii. dead on arrival (doa) animals,
 - iii. condemned carcasses.
- 12.3 Any animal which is not of the livestock consignment designated for slaughter, shall be considered a stray and must immediately be isolated and removed in a manner of concurring with the required method of removal
- 12.4 No animal may be stunned, shot or tampered with in such a manner causing the animal physical defect prior to entering the slaughtering process

13. Schematic and Flow diagrams

- 13.1 The Halal certified abattoir must always have an updated schematic plan of the abattoir to include details of –
- (a) all the different areas and identification thereof;
 - (b) the flow of the product
- 13.2 The Halaal certified abattoir must possess a flow diagram indicative of all steps involved in the process, including delays during or between steps, from receiving of the animals to placing of the end product on the market.

14. Abattoir Controls

- 14.1 A room must be provided for restraining, stunning, shackling and bleeding animals;
- 14.2 separate entrances and facilities for restraining and stunning must be provided for cattle, sheep or goats respectively
- 14.3 a separate entrance must be provided to receive animals presented for emergency slaughter
- 14.4 a dry landing area must be provided for shackling stunned animals before bleeding
- 14.5 a bleeding rail leading to a bleeding area and facilities for bleeding animals in a hanging position as well as a return rail for bleeding chains must be provided

15. Interior of abattoir sanitation and hygiene

- 15.1 Floors and stairways must be –
 - i. smooth, impervious, resistant to wear and corrosion and not slippery; and
 - ii. free of cracks and open joints;
- 15.2 Floor drainage design and construction –
 - i. must ensure that floors are sloped at a gradient of not less than 1:60 towards drainage points or channels;
 - ii. must ensure that channels drain from clean to dirty areas;
 - iii. must provide all drain inlets with solid traps as well as mechanisms to prevent access of vermin and obnoxious odors into the abattoir;
- 15.3 The floors must have an inlet, overflow and outlet and must drain through a down pipe directly into a closed drainage system or into an open channel, but such drainage water may not flow over the floor across areas where traffic occurs
- 15.4 Checks must be done according to the requirements of the Hygiene Management System in practice and the abattoir management should hold and be able to provide adequate records of observations, checks and measures and results.
- 15.5 No slaughterer may enter a slaughtering area without the proper designated attire inclusive of safety boots, apron and hair covering.
- 15.6 No slaughterer may enter a slaughtering area with soiled attire of another slaughtering area.

16. NON-COMPLIANCE OF THE STANDARDS

- 16.1 A record of non-conformities and corrective action shall be kept.
- 16.2 MJCHT inspectors and auditors in the event of identifying a non-conformity will issue a written non-conformity, which should be acknowledged by the Quality manager and/or the HCM, which will also be logged by the MJCHT.
- 16.3 Corrective action should be detailed in writing, and along with evidence of the corrective action, be sent to the MJCHT.

17. TRANSPORTATION LOGISTICS

- 17.1. No ḥalāl meat or meat products are to be transported in the same vehicle transporting non halal meat or meat products.

18. THE CALL-BACK SYSTEM

- 18.1 The company shall have a Call-back Policy that delineates the procedures and processes in the event that dispatched or sold meats that are not safe, according to the Food Safety Regulations and/or Ḥalāl Requirements, have to be returned to the company or facility.

References:

1. POLICY: M.SL.C: 2020/12/17 COPYRIGHT: MJCHT 2020 MUSLIM SLAUGHTERERS CRITERIA
2. The Actual Throat Slitting (MJCHT Brochure)
3. The MJCHT Guideline for Animal & Poultry Islāmīc Slaughtering
4. MS 1500
5. The MJCHT Guideline Booklets on Various Aspects of Ḥalāl and other dimensions in the ḥalāl industr