



MUSLIM JUDICIAL COUNCIL HALAAL TRUST

MJCHT STANDARDS FOR PRODUCTION PLANTS

4th REVISION

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

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MJCHT Standards for Production Plants



MUSLIM JUDICIAL COUNCIL HALAAL TRUST

Trust Deed (T.975/92 of 1986)

Established in 1948

MJCHT Halal Standards for Production Plants

A Documentation & Systems

1. THE HALAL MANAGEMENT SYSTEM

Senior management should enable an environment that allows for the implementation of the Halal standards and authorize the Quality Manager to ensure compliance to the halal standards. A set of procedures and processes that ensure that the products meet the requirements of halal should be identified and documented. These procedures and processes should be benchmarked against the MJCHT Halal Standards.

2. DOCUMENTATION

All the documents, certificates and procedures related to any aspect of the halal standards must be available and current.

3. THE HALAL TRACEABILITY SYSTEM

The Traceability System of all halal products and accessories from the source to end-product, including the packing, labeling, storing and transporting logistics shall be intact.

4. RAW MATERIALS, INGREDIENTS & OTHER VALUE-ADDED PRODUCTS

The records of raw materials, ingredients, additives and other value-added products are electronically and/or in printed format systematized in sync with the company's or facility's Traceability System and with that of the MJCHT's Halal Certification Requirements.

All the raw materials, ingredients, additives and other value-added products that are used at the company or facility are halal certified by bona-fide halal certifiers.

5. THE CALL-BACK SYSTEM

- 5.1 The company shall have a Call-back Policy that delineates the procedures and processes in the event that dispatched or sold goods/products that are not safe, according to the Food Safety

Regulations and/or Halal Requirements, have to be returned to the company or facility.

6. LABELING

- 6.1 The labelling is appropriately done with proper halal identification and specification thereof.
All new labels need be cleared by the certifier prior to placement on Halal certified products.

7. NON-COMPLIANCE OF THE STANDARDS

- 7.1 A record of non-conformities and corrective action shall be kept.
7.2 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.
7.3 Corrective action should be detailed in writing, and along with evidence of the corrective action, be sent to the MJCHT.

8. CLEARANCE OF NEW PRODUCTS/ RAW MATERIALS

- 8.1 Introduction of new products or raw materials must be cleared by the certifier prior to its introduction to the production facility
8.2 Proof of clearances must be kept on record for each new introduction into the production plant.

9. TRAINING, UPSKILLING & EDUCATION

- 9.1 It is the responsibility of the Production Plant to provide evidence of competence for any/ all staff members who are involved in Halal Critical Points.

B. Resources

10. The Quality Manager

- 10.1 The Quality Manager should be appointed and fully knowledgeable of the MJCHT's terms and conditions of certification.
10.2 The Quality Manager must be knowledgeable of the MJCHT Standards for Production Plants and the implementation thereof.
10.3 Irrespective of other duties, the Quality Manager shall have a defined obligation to ensure:
10.4 Compliance to the MJCHT terms and conditions of certifications
10.5 Compliance with the requirements of the standards
10.6 Management systems are followed at all times to support the scope of certification

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- 10.7 If pertinent expert knowledge is missing or required, the Quality Manager shall reach out for assistance from the certifier and keep record of all such communication.
- 10.8 If the company does not have a Quality Manager role, then a representative should be appointed that will be responsible for all of the above mentioned. (9.1 - 9.4)
- 11. THE HALAL COMPLIANCE MONITOR (HCM)**
- 11.1 The HCM shall liaise with and report to the Quality Manager.
- 11.2 When a site is designated by the MJCHT as high risk an on-site Halal Compliance Monitor is a requirement.
- 11.3 The HCM should be impartial in the execution of his/her responsibilities and should not be subjected to any threats to impartiality.
- 11.4 The HCM shall be competent in terms of halal compliance.
- 11.5 The HCM shall continuously monitor the company's compliance with the Halal standards.
- 11.6 The HCM shall Carry out all functions and duties as are assigned to him/her and as are reasonable and lawful, including, but not limited to the HCM role, as may be agreed upon from time to time.
- 11.7 Should the HCM fulfil another role, in addition to monitoring, the role should not be in conflict with his/her monitoring duties.
- 11.8 A procedure for recording and clearing of a non-conformance, as well as corrective action, should be followed by the HCM in the event of identifying a non-conformance.

C. Production Site

12. HYGIENE, SANITATION & CLEANLINESS

- 12.1 There is strict and regular observance of cleanliness and purification practices to maintain excellent hygienic measures of the entire facility prior, during and post production processes.
- 12.2 After cleaning with an alcoholic solution, the equipment is rinsed with pure water or a procedure is introduced securing that the alcohol evaporates completely.
- 12.3 The production area is of appropriate size, has good ventilation, is hygienically clean, and is pest and dirt-free.

13. TRANSPORTATION LOGISTICS

- 13.1 No open, thorn packaged, or unwrapped halal meat products are to be transported in the same vehicle transporting non halal meat products, with the exception of canned goods.

14. UNLOADING (RECEIVING BAY)

- 14.1 The Receiving Bay shall only receive halal certified raw materials and no non-halal products or raw materials.
- 14.2 The controlled atmospheric conditions and lighting inside the Receiving Bay secures that the perishable, fresh halal commodities do not decay or become contaminated.

15. CONTAMINANTS

- 15.1 Hazards as possible contaminants have been considered in the food production areas.
- 15.2 The traffic pattern for people and moving equipment as a possible source of contamination has been considered.
- 15.3 There is a policy that no meals can be taken in the production facility.
- 15.4 Workers in the production facility wear protective clothing in line with hygiene requirements.
- 15.5 Sanitization protocols are in place for personnel working in the production facility.

16. STORAGE AND DISPATCHING

- 16.1 Only halal products shall be stored on the facility.
- 16.2 Only halal products shall be transported with company logistics.