



# **MUSLIM JUDICIAL COUNCIL HALAAL TRUST**

## **MJCHT STANDARDS FOR DISTRIBUTION CENTRES**

**4th Revision**

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

StdsDistributioncentres/STDS004

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# MJCHT Standards for Distribution Centres



# MUSLIM JUDICIAL COUNCIL HALAAL TRUST

*Trust Deed (T.975/92 of 1986) Established in 1948*

## Halal Standards for Distribution Centres

### 1. Storage of Halal Meat Products

- 1.1 Halal meat products should have a clearly marked, designated space in the cold rooms separate and away from non-halal meat products.
- 1.2 Halal meat products should have a clearly marked, designated space in the back up fridges, separate and away from non-halal meat products.
- 1.3 It is advisable to colour-code areas demarcated for storage of ḥalāl and non-ḥalāl meat products.
- 1.4 Ḥalāl meat products should be handled and moved to the dispatch area separate and away from non-halal meats and meat product.

### 2. Dispatch of Halal Meat Products

- 2.1 Halal meat products should not be in the same strapped dolly as non-halal meat products.
- 2.2 Can meat products are exempted from the rule in 2.1 and may be in the same strapped dolly.

### 3. Supply of Halal Meat products and goods

- 3.1 Each of the ḥalāl specified goods/product must have a Ḥalāl Certified Supplier, duly certified by a bona-fide Ḥalāl Certifier who is recognized by the MJCHT.
- 3.2 Each of the ḥalāl specified meat product must have a Ḥalāl Certified Supplier, duly certified by a bona-fide Ḥalāl Certifier who is recognized by the MJCHT.

## 4. Halal Compliance Monitors

- 4.1 At least, two Muslim monitors must be in attendance at all times, ensuring that adherence to the ḥalāl chain is maintained at the DC especially at the point of delivery, storage and dispatch of halal meat products.

## 5. Adherence to State Regulations

- 5.1 The DC must have all the statutory certificates and abide by all specifications as required by the State's regulations to operate a DC facility.
- 5.2 The DC must be HACCP approved
- 5.3 The DC must have a Health Certificate.
- 5.4 Pest Control must be intact.
- 5.5 Hazard Control must be intact, amongst other:
- 5.6 Biohazards, Radioactive material, Flammable substances, Oxidizing substances, Toxic substances, Explosive substances, and Corrosives.

## 6. Transportation

- 6.1 No open, torn packaged, or unwrapped ḥalāl meat products are to be transported in the same vehicle transporting non halal meat products.
- 6.2 All products must be appropriately sealed to avoid cross contamination.
- 6.3 Only properly sealed products, like canned products, or products covered with plastics or covered in secured containers, with absolutely no possibility or risk of breakage will be allowed.

## 7. Non-Compliance to the Standard

- 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.