



MUSLIM JUDICIAL COUNCIL HALAAL TRUST

MJCHT STANDARDS FOR RESTAURANT

REVISION NO 4

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MUSLIM JUDICIAL COUNCIL HALAAL TRUST

Trust Deed (T.975/92 of 1986)

Established in 1948

Halaal Standards for Restaurants

1. Halaal Food & Food Product Acquisition

- 1.1 All ingredients utilised in the preparation of food and beverages including but not restricted to, meat, chicken, drinks and juices; products, ingredients, and additives, must be acquired or sourced from a halaal certified company(s) to ensure halal compliance. **Additives include but are not restricted to:** flavourings, flavours, colourings, spices, condiments, herbs, seasonings, essences, sauces, stabilizers and extracts, including enzymes and emulsions.
- 1.2 All pre-cooked, pre-packed or replacement foods must be acquired from a halaal certified company(s).
- 1.3 All Meat acquire or order food supplies, additives, flavouring, etc. from "pre-approved halaal suppliers" as per the Raw materials Matrix forwarded to the MJCHT.

2. Change or addition of Halaal supplier

- 2.1 In the event of a new meat/poultry/fish supplier, the MJCHT office should be informed of the new supplier prior to the supplier's 1st delivery to the halal restaurant kitchen.
- 2.2 A copy of the halaal certificate of the new supplier should be held at the store and a copy should be forwarded to the MJCHT.
- 2.3 In the event that no halaal certification paperwork is produced along with a delivery by a new halal supplier, such goods should not be placed in storage as halaal and should be sent back to the supplier.
- 2.4 The notification requirements above do not apply to individually certified halal products which are clearly marked as halal with an identifiable certification logo.

3. Floor Plan

Any changes made to the approved floor plan that was submitted with the halaal application, should be submitted to the MJCHT and approved by the inspector before implementing the change.

4. The Halaal Kitchen Staff

- 4.1 All staff and workers in the halaal section should receive orientation and training on MJCHT Halaal Certification Standards.
- 4.2 All staff/workers working in the halaal kitchen must be appropriately trained staff.

5. Non-Compliance to the Standard

- 5.1 A record of non-conformities and corrective action shall be kept.
- 5.2 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.
- 5.3 Corrective action should be detailed in writing, and along with evidence of the corrective action, be sent to the MJCHT.

6. Halal Compliance Monitor

- 6.1 The food outlet shall appoint a Muslim Halal compliance monitor
- 6.2 In the event of shift work, the HCM must appoint a deputy in his/her absence
- 6.3 The CM in addition to normal duties will have a defined role to ensure compliance to the standard.
- 6.4 The HCM shall be impartial to the execution to his or her duties and shall not be subjected to any threats to impartiality.
- 6.5 The HCM shall be competent in terms of halal compliance.
- 6.6 The HCM shall continuously monitor the company's compliance with the Halal standards.
- 6.7 The HCM should ensure that all meat and food supplies, additives, flavouring etc is from preapproved suppliers as per the Raw Materials Matrix forwarded to the MJCHT.

7. Additional Requirements for Hostels Hotels company canteens that have non-halaal Kitchen

- 7.1 The halaal kitchen staff may not work simultaneously work in the halaal and non-halaal kitchens.
- 7.2 The halaal kitchen staff must have separate dish washing basins, fridges and stoves.
- 7.3 The halaal kitchen staff may not exchange (i.e. give, borrow or use) any food, drinks, juices, vegetables and fruit; equipment, utensils, crockery or cutlery with the non-halaal kitchen staff and vice-versa.

- 7.4 Any food or drink offensive to (i.e. ḥarām in) Islām and/or not approved by the Muslim supervisor may not be handled, stored or brought into the Muslim ḥalaal kitchen.
- 7.5 There must be no thoroughfare between the ḥalaal and non-ḥalaal kitchens by both staff, working in the separate kitchens, or for goods delivery or dirt disposals.

8. The Halaal Certified Kitchen

- 8.1 The ḥalaal kitchen must be totally separate from the non-ḥalaal kitchen.
- 8.2 All equipment, utensils, crockery, cutlery, food brushes and clothing (including the protective clothing and towelling) intended for the ḥalāl kitchen, must be:-
- a) Ḥalaal approved.
 - b) Clearly marked or identified as ḥalaal.
 - c) Utilized for the purposes of the ḥalaal kitchen, only.
 - d) Cleansed separately from utensil used in non-halaal section.

9. The Dining Area

- 9.1 The dining area should have a clearly marked halal only section.
- 9.2 No non-halal foods or drinks should be served in the halaal dining area.

10. Storage, fridges and cold rooms

- 10.1 Halaal should be stored completely separate from non-halaal.
- 10.2 Fridges/Cold rooms cannot be shared for halal and non halaal goods. Separate fridges/cold rooms should be utilised.

End