



# **MUSLIM JUDICIAL COUNCIL HALAAL TRUST**

## **MJCHT STANDARDS FOR SUPERMARKETS**

**4<sup>th</sup> REVISION**

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

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# MUSLIM JUDICIAL COUNCIL HALAAL TRUST

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

*Established in 1948*

## Halaal Standards for Supermarkets

### 1. Halal Compliance Monitor:

- 1.1 At least 1 person at the store should be designated as a Halal compliance monitor in addition to their normal duties.

### 2. Receiving and Storage of Halal goods:

- 2.1 Halal meat products should not be in the same strapped dolly as non-halal meat products. Can meat products are exempted from this rule and may be in the same strapped dolly
- 2.2 No damaged, open, thorn packaged, or unwrapped ḥalāl meat products are to be accepted at receiving with exception of carcasses for the Halal butchery.
- 2.3 Ḥalāl meat products should have a clearly marked, designated space at 'Receiving', separate and away from non-halal meats and meat product.
- 2.5 Halal meats and products should have a clearly marked, designated space in the cold rooms separate and away from non-halal meats and meat products.
- 2.6 Halal meats and products should have a clearly marked, designated space in the back up fridges, separate and away from non-halal meats and meat products.
- 2.7 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.

### 3. In-store butchery:

- 3.1 If the store has a halal butcher and a non-halal butcher, the blockman and staff cannot be shared between the 2 butchers.
- 3.2 No halal good should be handled in the non-halal butcher and vis versa.
- 3.3 No labelling of halal goods should happen in the non-halal butcher and vis versa.
- 3.4 Only halal casings to be utilised and relevant supply documentation kept on hand.

### 4. Delicatessen & Bakery:

- 4.1 If the store has a halal deli and a non-halal deli, staff cannot be shared between the 2 delis.
- 4.2 If the store has a halal bakery and a non-halal bakery, staff cannot be shared between the 2 bakeries.
- 4.3 Labelling of halal products should only happen in the halal certified spaces.

- 4.4 Any and all additives, oils, fats, enzymes etc utilised in the halal certified areas should be certified halal.
- 4.5 Staff should wear appropriate protective clothing, eg. Hair nets, beard nets.
- 4.6 Employees should understand the process and the factors they must control to assure the preparation of Halal foods.

## **5. Meat and Poultry Counters:**

- 5.1 The location of meat and poultry counters should at least be 3m away from non-halal butcheries.
- 5.2 If the halal counter and a non-halal counter is in the same line then adequate spacing, and a barrier should be inserted between the halal counter and the non-halal counter.
- 5.3 End counters are most suitable for Halal products, and it's usage is encouraged.
- 5.4 When in-line counters are the only option mainly in smaller stores then following criteria should be in place.
  - 5.4.1 Halaal meats can be condensed with Halaal poultry, fish, dairy or soft drinks (neutral products).
  - 5.4.2 The counters can be fitted with dividers separating the white and red meats.
- 5.5 The MJCHT certificate should be displayed on the halal counters in a manner that is visible to the consumer.
- 5.6 Any additional signage to indicate that the fridges are halal is encouraged.
- 5.7 No non-halal items should be packed or displayed in a halal fridge, halal butchery, halal deli, or a halal bakery.
- 5.8 An meat item that contains a moon and star as part of its branding, but no halal certification from a recognised halal authority should not be placed in the halal designated counters.
- 5.9 Products stored on halal designated counters should be in compliance with the Halal certificate.

## **6. Display of Halal Certification:**

- 6.1 The MJCHT certificate should be highly visible and displayed in a manner that is visible to the consumers, in all areas and counters which has been certified and contains the halal products.
- 6.2 Certification should not be placed in an ambiguous area where non-halal products are displayed. This could confuse or mislead the customer.
- 6.3 If a store is given permission to attach halal stickers to products from its certified butchery, deli, or bakery then the trained halal monitor should ensure that stickers are used correctly and applied specifically only to the halal products.
- 6.4 When labelling (Description, price, ingredients) is done for halal products the halal monitor should ensure that correct halal product labelling for the halal goods is generated. This is to prevent halal products from having incorrect labelling that indicates non-halal ingredients.

## **7. Equipment and Usage:**

- 7.1 Brushes and similar equipment utilised should be synthetic and not animal based.
- 7.2 Equipment utilised in any halal certified area cannot be utilised in any other area.

- 7.3 Any counters that previously was used for non-halal goods should undergo a halal cleansing before it can be used for halal goods.
- 7.4 Halal counters should be marked to identify it as a halal counter.

## **8. Change or addition of halal supplier:**

- 8.1 In the event of a new supplier, the MJCHT office should be informed of the new supplier prior to the supplier's 1st delivery to the store.
- 8.2 A copy of the halal certificate of the new supplier should be held at the store and a copy should be forwarded to the MJCHT.
- 8.3 In the event that no halal certification paperwork is produced along with a delivery by a new halal supplier, such goods should not be placed in store as halal and should be sent back to the supplier.

## **9. Contaminants**

- 9.1 Hazards as possible contaminants should be considered in areas where food and meat are handled.
- 9.2 The traffic pattern for people and moving equipment as a possible source of contamination should be considered.
- 9.3 There should be a policy that no meals can be taken into the areas where food or meat is handled.

## **10. Hygiene & Sanitation**

- 10.1 A Hygiene policy should be in place for all personnel.
- 10.2 The Premises should be hygienic and clean according to FSSC requirements. 10.3 Equipment, tools, machinery, devices and utensils should be cleaned and sanitized.
- 10.4 There should be appropriate segregation of soiled/ dirty equipment.

## **11. Floor Plan**

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

## **12. Non-Compliance to the Standard**

- 12.1 A record of non-conformities and corrective action shall be kept.
- 12.2 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.
- 12.3 Corrective action should be detailed in writing, and along with evidence of the corrective action, be sent to the MJCHT.