

HALAL ASSURANCE MANAGEMENT SYSTEM –

PART 2: SPECIFIC REQUIREMENTS FOR SLAUGHTERHOUSE AND MEAT PROCESSING OPERATION

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Foreword

With a view to have a comprehensive set of Dubai Municipality Standards which would be consistent and fulfill local needs and yet be at par with international requirements, Dubai Central Laboratory is developing standards taking guidance as much as possible from international and regional norms.

This Dubai Municipality Standard (DMS) describes the requirements for the management system and operation of an organization supplying Halal products/services. This standard may be used as a basis for certification of the organization as a supplier of Halal assured products/services.

The Halal religious requirements are based on Halal guidelines according to Shariah Law while the management system requirements are patterned in accordance with established management system standards such as ISO 9001 for quality and ISO 22000 for food safety.

This standard is prepared by the Dubai Municipality - Dubai Central Laboratory Department and is issued after consultation, feedback, and validation involving various stakeholders, including the industry (Halal food and other Halal products/services), government regulators, Islamic Affairs bodies, and consumer groups.

This standard combines essential features and specification requirements of international practices. It has been developed in such a way as to provide as much information about the Halal assurance management systems. Attempts have been made to make the contents user friendly.

This standard consists of several parts as follows:

Part 1: General requirements

Part 2: Specific requirements for slaughterhouse and meat processing operation

Part *n*: *Specific requirements for other Halal related activities are under development*

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1 SCOPE

- 1.1 This standard shall be used in combination with DMS 032 Part 01 (Halal assurance management system Part 01 – General Requirements for organizations supplying Halal products and services.
- 1.2 This standard is applicable to organizations that are involved in slaughtering and processing of Halal meat from animals including poultry, bovine, and ovine;
- 1.3 This standard includes requirements and procedures for various processes including sourcing and procurement of animals, receiving, pre-slaughter, slaughter, post slaughter, storage, and distribution of Halal meat.

2 REFERENCES

- 2.1 DMS 032 –Part 01 : 2014 Halal assurance management systems Part 01 – General Requirements for organizations supplying Halal products and services;
- 2.2 OIC/SMIIC 1: 2011 General guidelines on Halal food
- 2.3 Codex CAC/RCP 1 – 1969 R4 2003 Recommended International Code of Practice: General principles of food hygiene
- 2.4 ISO 22000: 2005 Food safety management system
- 2.5 MS 1500 : 2009 Halal Food - Production, Preparation, Handling And Storage -General Guidelines (Second Revision)
- 2.6 IHAS 0600 : 2010 ICCI-IHI Alliance Halal Standard Slaughtering and Processing –First edition

3 DEFINITIONS

The definitions included in DMS 032: 2014 Part 1 and OIC/SMIIC 1: 2011 shall apply in addition to the following:

- 3.1 Organization – refers to the entity that carries out the slaughtering and meat processing.
- 3.2 Slaughterhouse (also called Abattoir) – is a building where animals bred for consumption, are slaughtered using Halal approved methods.

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- 3.3 Meat processing plant – is a plant where further processing of slaughtered carcasses is carried out. Further processing includes cutting carcasses into common cuts of meat, freezing, ageing, packaging, and other value added activities.
- 3.4 Stunning – is the process of causing immediate loss of consciousness to animals through the use of stunners (electrical, mechanical or gas).

4 GENERAL REQUIREMENTS

4.1 Slaughterhouse

The slaughterhouse shall be dedicated for Halal animals and Halal slaughter only and shall implement the general principal of food hygiene as per Codex CAC/RCP 1 or ISO 22000.

Where relevant, the slaughterhouse shall insure the following:

- 4.1.1 Landing area which allows convenient space for health checks;
 - 4.1.2 System for lifting animals;
 - 4.1.3 Segregation of different type of animals;
 - 4.1.4 Segregation of holding areas from slaughtering areas;
 - 4.1.5 Rail system that sequences the flow of work;
 - 4.1.6 Post slaughter platform and landing areas where workers can handle the skinning and carcass preparations easily;
 - 4.1.7 Weighing facilities;
 - 4.1.8 Carcass washing (with pressurized water);
 - 4.1.9 Hot water for washing, disinfecting, or sterilizing dirty tools, antiseptic liquids;
 - 4.1.10 Clean and pressurized water supply shall be available at all times;
 - 4.1.11 Disinfectant and antiseptic liquids shall be suitable for use in Halal food.
- 4.2 General personnel requirements

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- 4.2.1 The organization shall have the required qualified personnel to implement the activities of the organization.
- 4.2.2 The organization shall ensure that all personnel of the slaughterhouse and processing plant, including management, are medically examined and found fit prior to appointment.
- 4.2.3 There shall be procedures for regularly monitoring the health and medical fitness of all personnel.
- 4.2.4 The organization shall provide clear description of the duties and responsibilities of each personnel and shall provide training to ensure competence.
- 4.3 Slaughterer and Post slaughter Inspector
 - 4.3.1 The slaughterer and post slaughter inspector shall be an adult (male/female) Muslim who is mentally sound and stable mind and fully understands the fundamental rules and conditions related to the Halal slaughter of animals.
 - 4.3.2 The slaughterer shall have an appropriate qualification and training on matters related to hygiene, sanitation, and rules of Halal slaughtering.
- 4.4 Slaughter equipment and tools
 - 4.4.1 Slaughtering lines, tools, utensils, and other equipment shall be kept clean and shall be used for the purpose of Halal slaughter only.
 - 4.4.2 Slaughtering knives shall be razor-sharp, made of steel, single blade, straight and smooth and free of serration, and free of any damage. The knife shall cut by their edge and not by weight.
- 4.5 Animals for slaughtering
 - 4.5.1 Animals shall be Halal animals as defined in OIC/SMIIC 1: 2011;
 - 4.5.2 Animals shall have health certificate from a recognized authority and shall be checked by a qualified veterinarian prior to slaughter;
 - 4.5.3 Animals which have completed 1/3 of their pregnancy (as per 4.5.2) shall not be slaughtered;

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4.5.4 Animals shall be alive at the time of slaughter;

4.5.5 Animals shall be clean and free of faeces, urine and mud during slaughter.

4.6 Transport and logistics

4.6.1 The organization shall have a system to transport live animals in a humane and considerate manner, minimizing transport stress and injury. The following are to be considered where relevant:

- Deprivation of food and water;
- Overcrowding;
- Waiting period under unfamiliar environment;
- Insufficient care during road transport;
- Other situations that may be stressful to the animals.

4.6.2 The organization shall ensure that animals are fit to be transported, and, if required, with all relevant health certificate and other documentation requirements from relevant health authorities.

5 REQUIREMENTS FOR POULTRY

5.1 Source of live birds for slaughter

5.1.1 The organization shall have adequate information about the farm where the poultry are raised to ensure that the birds are raised under a Halal assurance system;

5.1.2 The farm or poultry shall have a system to control and keep records of various activities in the farm/poultry operations, such as:

- Purchase of chicks
- Disposal of litter
- Disposal of dead and sick birds
- Feeding and feed source
- Drinking water and water source

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- Medication and vaccination

- Pest control

5.2 Receiving and handling of poultry prior to slaughter

5.2.1 Poultry received (and their accompanying documentation) shall be checked by a qualified veterinarian to confirm that the birds are alive and in healthy condition. Those that are found to be sick, or suspected to be sick, or dead, shall immediately be removed and segregated and appropriate action to be taken;

5.2.2 The organization shall ensure that the poultry received at the slaughterhouse shall be transferred for slaughtering at the shortest possible time;

5.2.3 The organization shall ensure that every practical effort is made to ensure that the live birds are not stressed before taken for slaughter. All handling and restraining shall be done with minimum amount of force at all stages, to avoid unnecessary harm, pain and stress to the live birds.

5.2.4 When using shackles to hang live birds, the following shall be implemented:

- Shackles are of the correct size to accommodate the legs of the birds;
- Birds are hung on both legs;
- Birds are hung in a manner that does not cause avoidable excitement, pain or suffering;
- Birds are not suspended on the shackle lines for more than the prescribed time; as defined by the organization.

5.3 Slaughter process

5.3.1 Stunning for birds is prohibited.

5.3.2 The bird shall be alive or deemed to be alive (hayat al-mustaqirrah) at the time of slaughter.

5.3.3 The act of slaughter shall involve the cutting of the trachea (halqum), esophagus (mari') and both the carotid arteries and jugular veins (wadajain) to enhance the bleeding and death of the animal.

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5.3.4 Slaughter shall be carried out with a simple swipe across the neck without damage to the spinal cord. The “sawing action” of slaughtering is permitted as long as the slaughtering knife is not lifted off the animal during the slaughter.

5.3.5 At the time of slaughter, the slaughterer shall recite the tasmiyah and takbir, Use of recording of recitals to substitute for the devotion of an observant Muslim is strictly prohibited.

5.3.6 Mechanical slaughter could be used provided the following are satisfied:

- The operator of the mechanical knife (slaughterer) is an adult Muslim satisfying clause [4.3];
- The slaughterer shall recite the tasmiyah prior to switching the mechanical knife and shall not leave the slaughter area while slaughtering is going on;
- The knife used shall be of single blade type, made of steel, and shall be sharp.
- The slaughterer shall check that each bird is properly slaughtered and any poultry that missed the mechanical knife shall be slaughtered manually;
- If the heads are removed completely by the mechanical knife, the poultry and their heads are considered non-Halal;
- Bleeding shall be minimum 180 seconds.

5.4 Post slaughter inspection

The post slaughter inspector shall carry out inspection to check on the Halal status of the slaughtered birds. If any of the birds are found not properly slaughtered according to *Shariah*, the birds shall be removed, segregated and identified;

5.5 Processing, packaging and storage

Post slaughter processing including bleeding, scalding, de-feathering, washing, eviscerating and chilling shall be carried out in tidy and totally hygienic conditions at all stages and following Codex CAC/RCP 1 – 1969 R4 2003 Recommended International Code of Practice: General principles of food hygiene whenever applicable.

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6 REQUIREMENTS FOR ANIMALS (CATTLE, SHEEP, GOAT, etc.)

6.1 Source animal farm

6.1.1 The organization shall have adequate information about the farm or production area for the animals that are brought to the slaughterhouse to ensure that the animals are raised under Halal assurance system.

6.1.2 The organization shall ensure that the farm keeps (and makes available) records related to the raising of the animals under Halal assured conditions such as:

- Production capacity;
- Controlling diseases;
- Drinking and feeding regime and feed sources;
- Medication and vaccination;
- Disposal of dead and sick animals;
- Waste management.

6.2 Receiving inspection and unloading

6.2.1 The organization shall have adequate space for inspection of live animals received from the farm. A qualified inspector shall ensure that animals that are dead or injured on arrival are segregated in a designated area and documented (quantity, weight, etc.).

6.2.2 The organization shall keep records of all received animals and their information such as quantity, weight, source farm, batch number, and other information for traceability purposes.

6.2.3 The organization shall arrange holding pens where the cattle, sheep, or goats are herded into prior to slaughter. The following arrangements shall be implemented:

- The organization shall exert every practical effort to avoid causing unnecessary harm, pain and stress to the live animals while they are in the holding pens awaiting slaughter.
- Animals of different types shall not be mixed in one holding pen.

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- Drinking water shall be made available (if the animals are to be slaughtered at a later time of more than 12 hours after arrival at the slaughterhouse, food may be provided).
- There shall be no overcrowding.
- The structure of the holding pens shall be such that the animals are prevented from observing the slaughtering process.

6.3 Pre-slaughter handling and restraint

6.3.1 Animals shall be treated humanely and shall not be subjected to unnecessary pain and suffering.

6.3.2 When moving the animals, the organization shall use goads that do not inflict unnecessary pains (such as panels, flags, plastic paddles, and metallic rattles).

6.3.3 Lifting equipment shall not cause unnecessary pain and physical damage.

6.3.4 Restraining equipment shall not cause unnecessary pain and suffering and shall allow clear exposure of the neck and head firmly fixed.

6.4 Slaughter process

6.4.1 Stunning

6.4.1.1 All forms of stunning and concussion (loss of consciousness) shall be avoided. However when the use of the electric shock becomes necessary and expedient (such as calming down or resisting violence by animal) stunning shall be allowed providing the following:

- Animal shall be alive and in a stable condition during and after stunning (loss of consciousness) and upon slaughtering.
- Any animal that die before the act of slaughtering shall be considered as dead and unlawful (Haram).
- Stunning method used shall be proven to be humane (It is prohibited to knock the animal down with needle gun, an axe, a hammer or by inflating the animal as in the English method),

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- In case of using electric shock the method of application of two electrodes on the temples or the forehead or the nape of the animal shall be followed.
- Stunning method used shall not reduce the amount of blood after slaughtering.

Note: Electrical current and duration shall be validated and determined by the organization, taking into account the type and weight of the animal and other varying factor.

Note: according to the European food standard agency, Co2 used alone in concentration higher than 30% causes respiratory distress and therefore it should not be used alone in concentrations higher than 30% but rather in mixture with insert gases.

- The organization shall ensure that the stunning process does not kill or cause permanent/ irreversible physical injury to the animal. The use of stunning equipments shall be under the supervision of trained Muslim officer and periodically mentioned by a competent Islamic authority or accredited Halal certification body.

- 6.4.2 The animal shall be slaughtered after having been raised or laid on its left side facing Kiblah (the direction of Macca). Care shall be taken to reduce suffering of the animal while it is being raised or laid and not to be kept waiting at that position.
- 6.4.3 At the time of slaughter, the slaughterer shall utter tasmiyah “Bismillah” facing Kiblah (the direction of Macca) and shall not mention any name other than Allah. Mentioning the name of Allah shall be on each and every carcass Zabiha.
- 6.4.4 The slaughter act shall be done only once to each animal. The “sawing action” of the slaughtering is permitted provided the knife is not lifted off the animal during slaughter.
- 6.4.5 The act of Halal slaughter shall begin with an incision on the neck at some point just below the glottis (Adam’s apple) and after the glottis for long necked animals.
- 6.4.6 The slaughter act shall sever the trachea (*halqum*), esophagus (*mari*) and both the carotid arteries and jugular veins (*wadajain*) to enhance the bleeding and death of the animal. The bleeding shall be spontaneous and complete. The bleeding time shall be sufficient to ensure full bleeding and death of the animal.

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6.5 Post slaughter inspection

6.5.1 The post slaughter inspector shall carry out inspection to check on the Halal status of the slaughtered animals. If any of the animals are found not properly slaughtered according to Shariah, the animal shall be removed, segregated and identified;

6.5.2 The inspector shall ensure that the animal is dead and all flowing blood has been drained from the animal.

6.5.3 Post-slaughter inspection shall be carried out by a qualified personnel to ensure that the carcass meet hygiene and food safety requirements.

6.6 Post slaughter processing packaging and storage

6.6.1 Processing includes bleeding, head or shank removal, skinning, eviscerating, chilling and deboning.

6.6.2 Prior to hide removal, care shall be taken to cut around the digestive and reproductive tract to prevent fecal contamination later in the process.

6.6.3 Hide or skin shall be removed by down or side pulling or by skinning with a knife.

6.6.4 Internal organs shall be removed and inspected for internal parasites and signs of diseases.

6.6.5 Carcasses shall be chilled to prevent growth of microorganisms and meat deterioration.

6.6.6 Post slaughter processing shall be carried out in tidy and totally hygienic conditions at all stages and following Codex CAC/RCP 1 – 1969 R4 2003 Recommended International Code of Practice: General principles of food hygiene whenever applicable.

7 CLEANING

7.1 The organization shall ensure that the spillage of *najs* during any stage of the operation is cleaned according to existing hygiene standards for medium *najs*.

7.2 In case of accidental contamination of sever *najs* ritual cleansing shall be carried out under direct supervision of qualified Muslim personnel according to OIC – SMIIC 1:2011 annex B.

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- 7.3 The organization shall establish a comprehensive cleaning program in accordance with good hygienic practices such as those prescribed in HACCP or ISO 22000.
- 7.4 Disposal of waste shall be in accordance with health regulations and *Shariah* requirements.