Issue Date	Rev. No.	Summary Of Amendments
20-08-2014	0	First draft
28-08-2014	0	Final draft
01-09-2014	1	Issue for use
19-04-2015	2	Amended to align with the UAE Halal System requirements
13-09-2015	3	Amended as per EIAC document review results
18-07-2016	4	Amended to remove any reference to ESMA Halal Mark
13-10-2016	5	Amended to address EIAC comments and updated as per UAE.S 2055-2
30-07-2017	6	Re-numbered the Document Reference from original RD-DP21-2184 (IC). Added Annexes for specific requirements related to Halal products/services categories covered by DCL Scope of Certification.
20-08-2017	7	Amended to include GSO 2055-1 and OIC/SMIIC-1 standards in the scope
21-05-2019	8	Updated as per new DM template and new DM logo
03-11-2019	9	Updated (new terminologies-change font type and other minor editing for some procedure references)

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1.   GENERAL

1.1   INTRODUCTION AND SCOPE

1.1.1   This document describes the specific rules and procedures for the certification of organizations supplying Halal products complying with the provisions of UAE.S/GSO 2055-1 issued by the Emirates Authority for Standardization and Metrology (ESMA) and OIC/SMIIC-1 issued by the Organization of Islamic Conference (OIC).

1.1.2   In order to obtain certification under this scheme, the organization shall implement and satisfy DMS 032: 2014 Part 1 "General requirements" as well as the "specific requirements" (applicable to the activities of the organization) as given in the Annexes and other Parts of the DMS 032.

1.1.3   If the organization's activities cover several Annexes and other Parts of the DMS 032, (For example: same organization is involved in animal slaughtering, food manufacturing and logistics), all the applicable requirements in different parts of the DMS 032 shall be audited during the certification process.

1.1.4   Organizations that satisfy these Specific Rules and other relevant requirements shall be granted a Certificate of Conformity for the products, processes or services covered by the Scope of Certification.

1.2   MAIN REFERENCES FOR CERTIFICATION

The main references for certification shall be as follows:

1.2.1   UAE.S/GSO 2055-1: 2015 Halal products – General requirements

1.2.2   UAE.S/GSO 2055-2: 2016 Requirements for the Operation of Halal Certification Bodies.

1.2.3   Guidelines issued by Emirates International Accreditation Centre (EIAC).

1.2.4   DMS 032: 2014 – Halal assurance management system – consisting of multiple parts:

Part 1 General requirements for organizations supplying halal products and services;

Part *n* Requirements for specific halal-related activities
(whichever Part is applicable to the activities of the organization)

1.2.5   DM-DCLD-RD-DP34-7001 (IC) General Rules for 3rd Party Halal Certification and Specific Rules DM-DCLD-RD-DP34-7101(IC) (this document); and DM-DCLD-RD-DP34-7002(IC) Surveillance of Halal Certified Establishments

1.2.6   ISO 22000 Food safety management system (applicable only to organizations in the food chain).

1.2.7   OIC/SMIIC-1 General guidelines on halal food

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1.3 SCOPE OF CERTIFICATION

1.3.1 The certification scheme is applicable to any organization supplying halal products, processes or services. The organization can be any organization involved in the slaughtering, manufacturing (food, cosmetics and personal care, animal feed and inputs), food service industry, logistics, halal hospitality services, and other halal related activities.

1.3.2 For organizations in the food chain, this certification scheme also covers the food safety management system requirements of ISO 22000. A Halal Conformity Certificate issued to an organization in the food chain implies that the organization implements a food safety management system aligned to ISO 22000.

1.4 DEFINITIONS

1.4.1 The definitions given in the DMS 032: 2014 and in DM-DCLD-RD-DP34-7001 (IC) General Rules for 3rd Party Halal Certification shall apply.

1.4.2 Certification – procedure by which a third party gives written assurance that a product, process or service conforms to specified requirements.

1.4.3 DM-Halal Certification Body – refers to the Products Conformity Assessment Section of Dubai Central Laboratory Department, Dubai Municipality.

1.4.4 Specific Rules – a document specifying the set of rules that are applicable to a particular certification scheme. The rules shall be based on the requirements of the standard specification and applicable regulations, if available.

1.4.5 Organization – as used in this document, applies to an organization that supplies halal products, processes, or services.

2. REQUIREMENTS FOR CERTIFICATION

2.1 APPLICATION

Organizations that wish to apply for certification under this scheme shall submit application to the DM Halal Certification Body. Application shall be location specific. Each application shall refer to a single location only. The same application may cover several different activities (clause [1.1.3]).

Application forms shall be filled-up by the applicant-company and submitted to DM Halal Certification Body together with the following supporting documents:

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2.1.1	Trade License
2.1.2	Complete product (or process or service) description and specifications
2.1.3	Brief description of the halal related activities to be certified
2.1.4	Copy of the Halal assurance manual
2.1.5	Vicinity map and layout of the premises
2.1.6	Certification to ISO 22000 or HACCP for organization in food chain (if available)
2.1.7	List of key personnel and their designation (including designated Halal team)

Following the review of the submitted application documents, the DM Halal Certification Body may accept or decline the application for certification.

2.2   REQUIREMENTS FOR THE OPERATION OF THE ORGANIZATION

2.2.1   Halal assurance management system

The organization shall have a halal assurance management system that is in compliance with the requirements of DMS 032 Part 1 and the specific part applicable to its halal-related activities.

2.2.2   Food safety management system (for organizations in the food chain only)

An organization in the food chain (including feed and primary producers, food manufacturers, transport and storage, retail and food service outlets) shall implement a food safety management system that is aligned with the requirements of ISO 22000.

NOTE 2: Certification to ISO 22000 by a third party QMS certification body is not mandatory but it will be advantageous to ensure that the full requirements of the ISO 22000 is addressed and implemented.

2.2.3   Other applicable Halal procedures

The organization shall establish halal standard operating procedures (HSOP) for each activity in the halal production process that has bearing on the halalness of the product. The HSOP shall be in compliance with applicable requirements approved and/or published by DM Halal Certification Body. The extent and details of the HSOP shall depend on the complexity of the activity. .

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2.3   AUDIT TEAM AND AUDIT PREPARATION

2.3.1   An Audit Team appointed by DM Halal Certification Body shall conduct an audit of the operation of the organization to verify that the requirements as mentioned in clause [2.2] are being satisfied. The Audit Team shall be composed of:

a)   Lead auditor

b)   Halal technical auditors

c)   Food safety auditors (in case of organization in the food chain)

d)   Islamic affairs expert

The Lead auditor may also be the Halal technical auditor and food safety auditor if he/she has the appropriate qualification.

2.3.2   Members of the Audit Team shall [collectively] have appropriate qualification and training in the field of halal assurance management system auditing, and the specific area to be certified (i.e. food production, food safety, slaughterhouse, food outlet, etc.).

2.3.3   The Lead auditor shall review the application and prepare an Audit Plan appropriate to the size of the applicant organization and the complexity of their operation. The Audit Plan shall be communicated to and agreed by the organization to be audited.

2.4   AUDIT PROCESS

Audit process shall include the following:

2.4.1   Stage 1 audit: Document review [assessment of Halal Assurance Management System (HAMS) documentation] – This shall be conducted prior to the field audit of the organization's premises, and shall include adequacy review of all relevant documentation including:

a)   Halal (and food safety, if applicable) assurance manual;

b)   Organizational structure pertaining to halal responsibilities and authorities;

c)   Process flow and corresponding halal standard operating procedures (HSOP);

d)   Halal assurance control point (HACP) identification and their control plan;

e)   Food safety documentation including HACCP (for organization in the food chain);

f)   other relevant documentation.

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The stage 1 audit may be conducted on-site at applicant's premises or off-site at DM Halal Certification Body premises according to the complexity of product being audited.

2.4.2   Stage 2 audit: Field audit (implementation of the HAMS at the organization's premises) – This process shall be conducted at the organizations premises in order to verify the implementation of the HAMS and other documented procedures. This is carried out through:

a)   Witnessing of the various stages of the operation of the organization including (among others and where applicable), material purchasing, receiving, storage, production planning, production process, final product packaging, storage, and delivery.

b)   Verifying the implementation of the halal assurance control point (HACP) plan at each stage of the operation;

c)   Interviewing the personnel involved in the operation and verifying their qualification and compliance with relevant requirements;

d)   Examination of the organization's internal verification of implementation of the HAMS through records of internal audit and management review;

e)   Collecting evidences (documents, records, etc.) to support the findings.

2.4.3   For organization in the food chain, the auditors shall verify the effective implementation of a food safety management system according to ISO 22000 requirements, including implementation of:

a)   Hazard analysis critical control points (HACCP),

b)   good hygienic practice and good manufacturing practice,

c)   Pre-requisite programs, etc.

2.5   AUDIT FINDINGS AND NON-CONFORMITIES WITH THE REQUIREMENTS

2.5.1   Upon completion of the field audit, the Lead auditor shall prepare an Audit Summary Report that includes the audit findings, including conformities and non conformities;

2.5.2   Any non-conformity found shall be raised in a Non-Conformity Report (NCR). The factory shall be given adequate time to rectify the non-conformity;

2.5.3   If deemed necessary by the DM Halal Certification Body, a follow up audit of the factory shall be carried out to close the non-conformity.

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2.6 FINAL ASSESSMENT AND RECOMMENDATION

2.6.1 When the audited organization has completed their response to the audit findings (including rectification of any non-conformities found), the Lead Auditor will carry out a final assessment and make a recommendation whether to grant or not to grant the certification.

3. GRANTING OF THE HALAL CERTIFICATION

3.1 BASIS FOR GRANTING HALAL CERTIFICATION

3.1.1 Halal certification shall be granted when the results of the initial audit (and subsequent follow up audits where necessary) indicate that the organization has fully complied with the requirements of this Specific Rules (and other applicable requirements).

3.1.2 The Lead Auditor shall prepare the final assessment report and recommendation, which will be subject to the review and approval by the conformity assessment unit's head and the products conformity assessment section's manager then by the Halal Technical and Islamic Affairs Expert Committee and finally by the Director of Dubai Central Laboratory Department.

3.1.3 The certification decision shall be on the basis of an evaluation of the audit findings and conclusions and any other relevant information (e.g. public information, comments on the audit report from the client).

3.1.4 The organization shall pay the certification fees as per applicable fee structure.

3.2 ISSUANCE OF DCL CERTIFICATION

3.2.1 If the conditions mentioned in clause [3.1] are fully satisfied, DM-Halal Certification Body shall issue to the organization the Halal Certification.

3.2.2 The Certificate shall be valid for three year subject to renewal upon continuing compliance with the certification requirements (as verified during regular surveillance, clause [4]) and payment of applicable fees).

3.3 RESPONSIBILITIES OF THE CERTIFIED CLIENT

3.3.1 The certified client shall ensure that they continue to comply, at all times, with the certification requirements and the Terms and Conditions of the certification as agreed by the client in the signed Application Form.

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3.3.2   The client shall give the duly authorized representative(s) of the DM Halal Certification Body, access during working hours, without prior notification, to the premises of the client, for the purpose of surveillance as per clause [4].

3.3.3   The client shall inform the DM Halal Certification Body in writing of any change of management, transfer of premises, and modification in the product, manufacturing process, management key managerial, decision-making or technical staff and/or system that may affect the compliance to the certification requirements.

3.3.4   Upon transfer of premises, the certification shall be deemed valid only after audit at the new site has been satisfactorily completed.

3.3.5   Any infraction stated in the Terms and Conditions shall constitute sufficient grounds for suspension, withdrawal of the certification.

3.3.6   Any dispute that may arise in connection with the Terms and Conditions shall be settled in accordance with DM-DCLD-IMS-RD-08 Appeals, Disputes, and Complaints Procedure.

3.3.7   The client shall pay all applicable fees related to the certification process.

4.   SURVEILLANCE

4.1   DM Halal Certification Body shall carry out routine surveillance to ensure consistent compliance with the requirements of this certification scheme in accordance with DM-DCLD-RD-DP34-7002(IC) Surveillance of Halal Certified Establishments.

4.2   During surveillance, DM Halal Certification body shall examine records of implementation of the organization's halal assurance and control system.

4.3   Non-routine/extra surveillance may be carried out in case of non-conformities found during routine surveillance.

4.4   Unresolved non-conformities during surveillance may be grounds for suspension, withdrawal, extension of scope, reduction of scope, or termination of certification. Suspension, withdrawal and termination of certification shall be in accordance with DM-DCLD-IMS-RD-07.

4.5   Market surveillance will be in coordination with DM Food Safety Department EIAC accredited Food Inspection System and samples collected will be tested in EIAC accredited DCL Laboratory.

5.   FEES

5.1   The fees shall be in accordance with the applicable fees calculated in accordance with man-hour rates specified in DM Local Order (5) 2001.

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6.   ANNEXES: CATEGORIES COVERED BY DCL SCOPE OF CERTIFICATION

The Annexes provides specific requirements for categories (as per UAE.S/GSO 2055-1 Annex A) that are currently covered by DCL Scope of Certification. These Annexes will be expanded to other categories as soon as expertise and competence becomes available.

6.1   Annex 1: Specific Req. for Halal Products/Services Category C (UAE.S/GSO 2055-2 Annex A)

6.2   Annex 2: Specific Req. for Halal Products/Services Category E (UAE.S/GSO 2055-2 Annex A)

Annex 1

Specific Requirements for Halal Products/Services Category C

The Audit Team shall be Muslims and it composed of member(s) that collectively meet the following criteria (i.e. the combined qualification of the members is able to satisfy all the requirements):

1.   Educational Background (any of the following)

      1.1   B. Science Degree (Food Safety, Processing, Biochemistry, Chemistry, Food Technology, Food Science, Biology, Veterinary Medical Science, Agriculture Science or related field)

      1.2   Sharea Educational Degree or Governmental approval to perform Fatwa / Sharea related subject

2.   Experience in the specific field (any of the following)

      2.1   Work experience in the field of manufacturing and/or testing of Perishable animal products or similar products.

      2.2   Work experience in any Auditing / inspection / testing / evaluation of Perishable animal products

3.   Auditing experience for Lead Auditor

      3.1   Must satisfy the minimum requirements for Lead Auditor as given in DM-DCLD-RD-IC-0006 Selection of Auditors for Specific Audit Assignments and Terms of Reference for Product Certification Personnel

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3.2 Must have participated in at least two (2) certification audits as Lead Auditor / Document review for of an applicant for Perishable animal products or similar product, in case of assigning Lead Auditor with at least similar experience as Lead Auditor from existing PCAS-DCLD his educational requirement and experience is MUST for similar activities related to scope of certification.

4. Others special requirements

   Once applicable; to have related experience of Audited Scope

5. For the list of qualified auditors and technical representatives – refer to

   document DM-DCLD-RD-IC-0018 (Halal Personnel Competency Matrix)

Considering below conditions; food Safety measures to be considered along with Halal Assurance

a) All clauses in DMS 032 parts 1 and 2 are also applicable as long as per defined activities;

b) Lead auditor/Shari'ah Expert/Auditor/Halal Team Leader/Halal Expert or other used titles as a Team Members required minimum specific qualification / competency / experience / knowledge related to field of defined scope;

c) Specific Halal/food safety/technical requirements for each type of activity with reference to suitable standard and both GSO & ISO standards could be referred to as per client Food Safety Management System.

d) General requirements in almost all food premises are:

   ▪ HACP Team Leader and personnel Competency

   ▪ The cleaning/sanitation processes of the working/storage/operating area

   ▪ The cleaning/sanitation processes of the tools & equipments

   ▪ Verify the Allergen control process.

   ▪ Receiving items are only from approved suppliers

   ▪ List of Halal Certificate required items

   ▪ Verify the monitoring records

   ▪ Verify the competency of staff

   ▪ Verify the traceability system

   ▪ Verify the illness reporting

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- Verify the HACP/HACCP plan for food items

- The validation of CCP/HACP.

- The water sources & cleaning of water related devices

- The calibration of equipment

- Verify the labeling of the product

- The records of preventive & break down maintenance

- The adequate area/equipment/facility

- The presence of hand washing facility

- The location of equipments/devices (EFK, peelers etc)

- The ventilation/temperature of the area

- The possibility of any other cross contamination

- The sanitization of the food contact surfaces/ equipments/facilities

e)   Specific requirements for HALAL CATEGORY C Processing 1 (Perishable animal products) are:

Slaughtering of Animals

To be following Halal assurance management system – Requirements for organizations supplying Halal products and services Part 2: Specific requirements for slaughterhouse and meat processing operation and related standards DMS032

Other processing of food from animal source

Additional requirements:

- Raw materials to be from Halal origin and prevented from contamination with non Halal during production, transportation, storage, and/or handling and testing plan to be implemented.
- In case of raw materials/additives containing emulsifiers and vinegar Halal Certificate and frequent testing of raw materials is MUST.
- Meat and meat by product handling activities such as deboning, flaking, mincing, forming, packing, chilling, thawing, defrosting, freezing, slicing, homogenization, fermentation, cold/hot smoking, salting, dehydration, curing, marinating .. etc to be under Halal and Food Safety risk based procedures.

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- Milk and Dairy products handling such as skimming, adding fat, adding culture, fermentation, additives, fortifying, filling, packing, curding, drying, separation, whey protein/curd handling, flavoring, mixing .. etc to be under Halal and Food Safety risk based procedures.

- Egg handling to ensure Salmonella control, hair cracks, dirt, humidity .. etc to be under Halal and Food Safety risk based procedures.

- Sea food gutting, deboning, de-scaling, drying, salting, smoking, flaking, mincing, forming, packing, chilling, thawing, defrosting, freezing, slicing, fermentation, cold/hot smoking, salting, dehydration, curing, marinating .. etc to be under Halal and Food Safety risk based procedures.

- Nano-food from animal source to be identified and processing to be validated as per Halal and Food Safety risk based procedures.

- All activities to be verified to prevent intended alcohol production during handling and storage in all stages.

- In case of using additives; usage of any to be within acceptable limits as per reference standard.

- Ready to eat items MUST be identified on proper labeling.

Traceability

The applicant shall establish, keep records and apply a traceability system that ensure the identification of slaughtered batches and their relation to batches of processing and delivery records.

The traceability system to identify incoming livestock from different suppliers.

Traceability records shall be maintained for a defined period for system assessment to enable the handling of potentially hazards on Halalness, safety of products and in the event of any rejection. Records shall be also in accordance with statutory and regulatory requirements and consumers requirements.

Sampling

1. For Initial Audit, representative samples of products related to applicant scope and raw materials shall be drawn

   as per List of analysis parameters with Reference Methods SP-FE-0001 .

2. For Surveillance Audit, at least one representative sample shall be drawn to confirm continuous keeping Halal Assurance and food safety parameters.

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Annex 2

Specific Requirements for Halal Products/Services Category E

The Audit Team shall be Muslims and it composed of member(s) that collectively meet the following criteria (i.e. the combined qualification of the members is able to satisfy all the requirements):

1. Educational Background (any of the following)

    1.1 B. Science Degree (Food Safety, Processing, Biochemistry, Chemistry, Food Technology, Food Science, Biology, Veterinary Medical Science, Agriculture Science or related field)

    1.2 Sharea Educational Degree or Governmental approval to perform Fatwa / Sharea related subject

2. Experience in the specific field (any of the following)

    2.1 Work experience in the field of manufacturing and/or testing of Long shelf life products or similar products.

    2.2 Work experience in any inspection / testing / evaluation of Long shelf life products

3. Auditing experience for Lead Auditor

    3.1 Must satisfy the minimum requirements for Lead Auditor as given in RD-IC-0006 Selection of Auditors for Specific Audit Assignments and Terms of Reference for Product Certification Personnel

    3.2 Must have participated in at least two (2) certification audits as Lead Auditor / Document review for of an applicant for Long shelf life products or similar product, in case of assigning Lead Auditor with at least similar experience as Lead Auditor from existing PCAS-DCLD his educational requirement and experience is MUST for similar activities related to scope of certification.

4. Others special requirements

    Once applicable; to have related experience of Audited Scope

5. For the list of qualified auditors and technical representatives – refer to

    document RD-IC-0018 (Halal Personnel Competency Matrix)

Considering below conditions; food Safety measures to be considered along with Halal Assurance

a) All clauses in DMS 032 parts 1 are also applicable as long as per defined activities;

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b)   Lead auditor/Shari'ah Expert/Auditor/Halal Team Leader/Halal Expert or other used titles as a Team Members required minimum specific qualification / competency / experience / knowledge related to field of defined scope;

c)   Specific Halal/food safety/technical requirements for each type of activity with reference to suitable standard and both GSO & ISO standards could be referred to as per client Food Safety Management System.

d)   General requirements in almost all food premises are:

- HACP Team Leader and personnel Competency

- The cleaning/sanitation processes of the working/storage/operating area

- The cleaning/sanitation processes of the tools & equipments

- Verify the Allergen control process.

- Receiving items are only from approved suppliers

- List of Halal Certificate required items

- Verify the monitoring records

- Verify the competency of staff

- Verify the traceability system

- Verify the illness reporting

- Verify the HACP/HACCP plan for food items

- The validation of CCP/HACP.

- The water sources & cleaning of water related devices

- The calibration of equipment

- Verify the labeling of the product

- The records of preventive & break down maintenance

- The adequate area/equipment/facility

- The presence of hand washing facility

- The location of equipments/devices (EFK, peelers etc)

- The ventilation/temperature of the area

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	Organization/Unit:	إدارة مختبر دبي المركزي Dubai Central Laboratory Department	الوحدة التنظيمية:	
	Document Title:	Specific Rules for Certification of Organizations Supplying Halal Products as per UAE.S/GSO 2055-1, OIC/SMIIC-1 and DMS 032	عنوان الوثيقة:	
	Doc Ref.	DM-DCLD-RD-DP34-7101 (IC)	رقم الوثيقة :	

- The possibility of any other cross contamination

- The sanitization of the food contact surfaces/ equipments/facilities

- Allergens control program

- Foreign objects (Glass, Brittle Plastics, and Ceramics) Control

e) Specific requirements for HALAL CATEGORY E Processing 3 (Long shelf life products) will be highlighted as examples of Processing products with long shelf life at room temperature.

Bakery

Main processes to be verified for Halal Assurance and Food Safety

- Processes related to bakery (SIEVING, WEIGHING, MIXING, FERMENTATION, DOUGH MAKE-UP, SCALING OR DIVIDING, ROUNDING, INTERMEDIATE PROOFING, MOULDING, PANNING, PROVING OR PROOFING PROCESS, BAKING, COOLING, CUTTING / SLICING, PACKAGING OF BAKERY PRODUCTS, LABELING and DISPATCH/ DISTRIBUTION)

- Other related procedures such as vegetable sanitation, egg preparation, confectionery products, different handling which not mentioned above to be evaluated as per reference standards and work procedures.

SNACKS INDUSTRIES

Main processes to be verified for Halal Assurance and Food Safety

- **Potato Chips Manufacturing:** Receipt and Storage of Potatoes, Sorting / Grading, Destoner, Peeling, Slicing, Drying, Frying and salting, Seasoning / Flavour Addition, Cooling and sorting, Packaging,

- **Manufacturing of Extruded Snacks:** Mixing ingredients, Extruding the collettes, Drying the collettes, Separating the fines, Flavoring the collettes, Packaging the cheese curls, Packing & Labeling.

EDIBLE OILS AND VEGETABLE

Main processes to be verified for Halal Assurance and Food Safety

- Edible oil refinery steps are mainly Degumming , Neutralization, Bleaching, Deodorisation and Hydrogination.
- Below are reference standards:

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	Palm oil	**Cotton seed Oil**	**Soyabean oil**	**Maize oil**	**Blended Vegetable Oils**	**Ghee**
Reference GSO Standard No.	GSO 229/ 1994	UAE 484/1995	UAE 115/ 1990	UAE 114 / 1990	UAE/ GSO 658/ 1997	GS 990/1998

MAYONNAISE & KETCHUP

Main processes to be verified for Halal Assurance and Food Safety

MAYONNAISE

- Adding ingredients (Pasteurized Egg/ Egg Yolk, Egg Powder + Edible Oil + Vinegar + Water, Salt, Starch or other Food Additives)

- Mixing, Homogenization, Holding, Filling, Capping & Labeling on Packing

- Specific requirements as per GSO 1316 / 2002 – Mayonnaise Standard to control maximum allowed limits as CCP critical control point and HACP

Ketchup & Tomato Juice

- Mixing of main ingredients, Homogenization, Cooking, Holding, Sieving, Filling, Capping & Labeling on Packing
- Specific requirements of Tomato Concentrate as per GSO 1057 / 2002 Standard to control maximum allowed limits as CCP critical control point and HACP
- Specific requirements of Tomato Juice as per UAE.S GSO 1299 / 2002 Standard

Traceability

The applicant shall establish, keep records and apply a traceability system that ensure the identification of slaughtered batches and their relation to batches of processing and delivery records.

The traceability system to identify incoming livestock from different suppliers.

Traceability records shall be maintained for a defined period for system assessment to enable the handling of potentially hazards on Halalness, safety of products and in the event of any rejection. Records shall be also in accordance with statutory and regulatory requirements and consumers requirements.

Sampling

1. For Initial Audit, representative samples of products related to applicant scope and raw materials shall be drawn as per List of analysis parameters with Reference Methods SP-FE-0001 .

2. For Surveillance Audit, at least one representative sample shall be drawn to confirm continuous keeping Halal Assurance and food safety parameters.

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