

Table of Halal Assurance Plan (Lay Hong Food Corporation)

Halal Critical Point	Critical Limits	Justification	Monitoring				Corrective action	Verification	Records
			What	How	When	Who			
HCP 1 Determination of Hayat Mustaqhrah	<i>Hayat mustaqhrah</i> is required under the syariah and the bird must be confirmed alive before it can be slaughtered	<ul style="list-style-type: none"> Garis Panduan Rumah Sembelih Binatang Halal – Jabatan Agama Islam Selangor (JAIS) 	To ensure the bird is still alive prior to incision (<i>hayat mustaqhrah</i>).	Visual inspection on every bird	Every Bird record every load	Slaughter man Leader	<ul style="list-style-type: none"> Birds which that do not meet <i>hayat mustaqhrah</i> criteria will be taken down from the line by the slaughter man 	-	Daily Halal Poultry Processing Record (PF111) HCP 1 and HCP 2 Monitoring Sheet (PF130) Corrective action report
HCP 2 Halal Slaughtering using Sharp Knife	<ul style="list-style-type: none"> Sharpen knife after every 20 minutes or less Every slaughter man should have at least 2 knife 	<ul style="list-style-type: none"> Malaysian Standard MS 1500:2009: <i>HALAL FOOD</i> – Production, Preparation, Handling And Storage- General Guidelines (Second Revision) Manual Procedure of Halal Certification 	The frequency of knife sharpening by slaughter man	Check the quantity and condition of knife	Every batch (load)	Slaughter man Leader	<ul style="list-style-type: none"> Ask the slaughter man to sharpen their knife immediately Provide additional knife 	-	Knives Sharpen Checklist (PF128) HCP 2 Monitoring Sheet (PF131) Corrective action report

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HCP 2 Halal Slaughtering using Sharp Knife		Malaysia – Department of Islamic Development Malaysia (JAKIM) 2011 [Second Revision]							
HCP 3 Bleeding Time	- < 3.5 minutes - Each bird is dead before entering the scalding tank	<ul style="list-style-type: none"> Malaysian Standard MS 1500:2009: <i>HALAL FOOD</i> – Production, Preparation, Handling And Storage- General Guidelines (Second Revision) Manual Procedure of Halal Certification Malaysia – Department of Islamic Development Malaysia (JAKIM) 2011 (Second Revision) 	To remove birds which are still alive entering scalding tank	Check the time taken during bleeding phase for every load.	Every bird, record every load	Slaughter man Leader	<ul style="list-style-type: none"> Inform production/ maintenance personnel Readjust the line speed 	-	Daily Halal Poultry Processing Report (PF/111) HCP 3 Monitoring Sheet (PF132) Corrective action report

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HCP4 Halal Checking before Scalding	The esophagus, trachea, and blood vessels are fully severed (<i>terputus</i>)	<ul style="list-style-type: none"> .Manual Procedure of Halal Certification Malaysia – Department of Islamic Development Malaysia (JAKIM) 2011 [Second Revision] 	The Halal Checker will check to ensure that the trachea, esophagus and blood vessels at the neck region of the chicken are severed		Every bird, record every load	Slaughter man Leader	<ul style="list-style-type: none"> • The birds was not properly slaughtered, the slaughter man will removed out the bird from shackles and discard into NPS container. • Checker immediately informed the slaughter man 	-	Daily Production Record (PF056) HCP 4 Monitoring Sheet (PF133) Corrective action report
HCP5 Carcass Cleanliness Inspection	No najis seen at the carcass		Inspection each carcass after washing/ spraying is done		Every bird, record every load	Quality Control (QC)	<ul style="list-style-type: none"> • The chicken found with najis shall be taken out from the line and wash to remove najis and putting back on to the line 	-	Fecal Cleanliness Checklist (PF129) HCP 5 Monitoring Sheet (PF134) Corrective action report

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HCP6 Verification Of Purchased Ingredients and Raw Materials On Arrival	Review all ingredients received tally with Purchase Order, Halal Certificate and Technical Document		Halal Executive will ensure every incoming ingredient is attached with Halal Certificate and the name of material received is included in the Halal Certificate		Every Batch	Store keeper	<ul style="list-style-type: none"> • Will hold the raw material and ingredient until the Halal Certificate is obtain and verify • The ingredient will be returned when the Halal Certificate is not able to be supplied and the raw material/ ingredients is not included in the list 	-	Incoming Raw Material Checklist (PF044) Purchase Order Halal Certificates Technical Document