

# PHILIPPINE NATIONAL STANDARD

PNS/BAFPS 103:2011  
ICS 67.020

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Code of *Halâl* slaughtering practices for poultry



**BUREAU OF PRODUCT STANDARDS**

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## Foreword

This Philippine National Standard on the Code of *Halâl* slaughtering practices for poultry, PNS/BAFPS 103:2011 was prepared by the Bureau of Agriculture and Fisheries Product Standards in collaboration with a multi-stakeholder Technical Working Group created as per Department of Agriculture Special Order No. 393 series of 2010 chaired by the Dir. Sani D. Macabalang of Bureau of Fisheries and Aquatic Resources (BFAR)-Region XII.

Several *Halâl* practices standard including PNS 2067:2008 of DTI-BPS and some international *Halâl* guidelines were used as reference for the development of this standard.

The proposed standard was presented and reviewed during the consultative meetings with Muslim Scholars conducted in the cities of Quezon, General Santos, Zamboanga and Cebu. Comments gathered during the consultations and from various stakeholders were carefully evaluated by the TWG and included accordingly in the final version of this document.

This document aims to ensure that the slaughter practices of the establishment provide greater confidence in consumers' expectations that the final *Halâl* products are safe and fit for human consumption, while ensuring health safety and comfort to both the employees and the animals.

**Code of *Halâl* slaughtering practices for poultry****1 Scope**

This document provides standard for establishment conducting *Halâl* slaughter processes and sets out the principles of *Halâl* practices and requirements in slaughtering poultry including the pre-slaughter, slaughter and post-slaughter procedures of *Halâl* poultry products intended for local and international food trade in compliance to Chapter 7 Section 63 of the Republic Act 8435 also known as Agriculture and Fisheries Modernization Act (AFMA).

**2 References**

The titles of the standard publications and other references of this Code are listed on the inside back cover.

**3 Objectives**

The purpose of this Code is to ensure that the slaughter practices of the establishment provide greater confidence in consumers' expectations that the final *Halâl* products are safe and fit for human consumption, while ensuring health safety and comfort to both the employees and the animals.

**4 Definition of terms**

For the purpose of this standard the following definitions apply:

**4.1****abattoir**

any establishment where specified animals are slaughtered and dressed for human consumption and that is approved, registered and/or listed by the competent authority for such purposes

**4.2****certification body**

a body which is responsible for verifying that a product sold or labeled as *Halâl* is produced, processed, prepared, handled, and imported according to these guidelines

**4.3****cleaning**

the removal of soil, food residue, dirt, grease or other objectionable matter to include color, taste and odor

**4.4****competent Authority**

official authority charged by the government with the control of meat hygiene, including setting and enforcing regulatory meat hygiene requirements

**4.5**

**contamination**

introduction or occurrence of a contaminant in food or food environment

**4.6**

**establishment**

any building or area used for performing meat hygiene activities that is approved, registered and/or listed by the competent authority for such purposes

**4.7**

**good animal husbandry practices (GAHP)**

general principles of good practice and minimum requirements in the commercial or backyard rearing/farming of animals for food use

**4.8**

**good manufacturing practices**

part of quality assurance which ensures that products are consistently produced and controlled to the quality standards appropriate to their intended use and as required by the marketing authorization

**4.9**

**good hygienic practice (GHP)**

all practices regarding the conditions and measures necessary to ensure the safety and suitability of food at all stages of the food chain

**4.10**

***Halâl***

an Arabic term which means permissible or lawful. Things or actions permitted by the Shariah (Islamic Law)

**4.11**

***Halâl* compliance critical control point**

a system that implements a *Halâl* assurance system across the *Halâl* supply chain. This system isolates points along the process; from procurement of raw materials to the distribution network of the end product

**4.12**

***Halâl* quality assurance system (HQAS)**

the organizational structure, procedures, processes and resources needed to implement *Halâl* quality assurance such as but not limited to compliance to *Halâl* food standards, HCCCP, GMP, SSOP, etc

**4.13**

***Halâl* slaughter**

slaughtering of animal in accordance to *Shariah (Islamic Law)*

**4.14**

***Harâm***

an Arabic term which means unlawful, forbidden and/or prohibited or non- *Halâl*

**4.15**

**hazard analysis critical control point (HACCP)**

a system which identifies, evaluates and controls hazards which are significant for food safety

**4.16**

**lairage**

designated area at the slaughterhouse where animals are penned and housed prior to their slaughter

**4.17**

**Muslim Competent Authority**

an agency which is entrusted by the Philippine government to promote the Philippine *Halâl* Industry and accredited certifying entities or bodies as per Republic Act 9997 also known as the National Commission on Muslim Filipinos Act of 2009

**4.18**

**official accreditation**

the procedure by which a government agency having jurisdiction formally recognizes the competence of an inspection and/or certification body to provide inspection and certification services. For organic production, the competent authority may delegate the accreditation function to a private body

**4.19**

***Najs***

an Arabic term which means filth or unclean

**4.20**

**pest**

any objectionable animals or insects including but not limited to birds, rodents, flies and others

**4.21**

**post mortem**

conduct of veterinary inspection of internal organs and muscles of slaughtered animal or fowl for possible diseases

**4.22**

**premises**

plant or plant grounds within the bounds of the industrial establishment

**4.23**

**processing plant**

building or the facilities or parts thereof, used for or in connection to the manufacturing, packing, labeling or holding of food products.

**4.24**

**sanitation standard operating procedures (SSOPs)**

a documented system for assuring that personnel, facilities, equipment and utensils are clean and where necessary, sanitized to specified levels prior to and during operations

**4.25**

**shackle**

specially designed metal frame from which birds are hung by legs prior to their slaughter

**4.26**

**shackle line**

line which shackles are hung

**4.27**

**Shariah (Islamic Law)**

orders of Allah which relate to the action of the people who are being accountable (*mukallaf*) by obligation, option or al *wadh'u*

**4.28**

**slaughtering**

act of severing the trachea (*halqum*), esophagus (*mari'*) and both the carotid arteries and jugular veins (*wadajairi*) to hasten the bleeding and death of the animal

**4.29**

**stunning**

the process of causing immediate loss of consciousness to animals and birds through the use of stunners (electrical, mechanical or gas)

**4.30**

**traceability**

the ability to follow the movement of a food through specified stage(s) of production, processing and distribution

**5 Najs**

**5.1 Najs according to Shariah (Islamic law) are:**

**5.1.1** dogs and pigs and their descendants;

**5.1.2** *Halâl* foods that are contaminated with things that are non- *Halâl*;

**5.1.3** *Halâl* foods that come into direct contact with things that are non- *Halâl*;

**5.1.4** Any liquid including pus and objects discharged from the orifices of human beings or animals such as urine, blood, vomit, placenta and excrement, sperm and ova of pigs and dogs and other *non-Halâl* animals;

**5.1.5** Carrion or *Halâl* animals that are not slaughtered according to Shariah (Islamic Law); and

**5.1.6** *Khamr* (wine such as alcoholic beverages and intoxicant) and food or drink which contain or mixed with *khamr*.

**5.2 There are three types of *najs*:**

**5.2.1 *Mughallazah***

Considered as a severe *najs* which are of dogs and pigs (*khinzir*) origin including any liquid and objects discharged from their orifices, descendants and derivatives.

**5.2.2 *Mutawassitah***

Considered as medium *najs* which does not fall under severe or light *Najs* such as vomit, pus, blood, alcoholic drinks (*khamar*), carrion, liquid and objects discharged from the orifices of animal and human.

**5.2.3 *Mukhaffafah***

Considered as light *najs* like urine from a child of 2 years and below which has not consumed any other food except his mother's milk.

**6 Requirements**

**6.1 Management**

**6.1.1** The management shall have adequate information about the farm or poultry production area as it will provide a record about the source of live animals for slaughter.

**6.1.2** Must designate Muslim *Halâl* officers or establish a committee composed of muslim members responsible in ensuring effective implementation of internal *Halâl* food control system and/or *Halâl* Quality Assurance System (HQAS). All relevant inspectors must be practicing Muslim.

**6.1.3** The management shall record the farm process flow which includes production capacity, farm current disease status, feeding regime including type of feed provided, feed source and amount given to the batch, usage of medication and supplement for the batch, source of day-old-chick, understanding of critical control point in poultry production and other practices or programs in the farm.

**6.1.4** The management shall understand the *Halâl* poultry process flow and identify the *Halâl* Compliance Critical Control Point (HCCCP) at the different stages of production and processing as shown in annex I.

**6.1.5** Management shall provide a prayer room for Muslim workers.

**6.1.6** Management, upon accreditation of NCMF, shall use *Halâl* mark in the establishment and its products for traceability purposes.

## **6.2 Personal hygiene**

**6.2.1** All staff in the abattoir and processing plant shall be medically examined and have undergone vaccination program required by the local health authorities prior to employment.

**6.2.2** There shall be prescribed procedures for monitoring the health of all staff in the abattoir and processing plant during employment for reporting specific and family diseases.

**6.2.3** All staff employed in the abattoir and processing plant shall be trained in their hygienic responsibilities, *Halâl* requirements and in the standards they have to maintain. Details of this training shall be recorded and kept.

**6.2.4** All visitors shall wear clean and protective clothing provided by the abattoir and processing plant.

**6.2.5** There shall be a system in place distinguishing the segregation of the uniforms, and shoe attire used in the abattoir and processing plant.

**6.2.6** Policy, procedures, instructions and/or *Halâl* requirements shall be made available and disseminated to all involved in the abattoir and processing plant.

## **6.3 Ritual cleansing**

### **6.3.1 General requirements**

The *Najs*, whether visible ('ayniyyah) or invisible (disappeared or dried up etc.) is named *hukmiyyah*. To cleanse *Najs*:

**6.3.1.1** it shall be washed seven times (when licked by a dog), using water and soil/clay soap/soil based soap;

**6.3.1.2** the first wash shall be to clear the existence of *Najs*, even if a few washes are needed. The water from first cleaning shall not remain behind and next wash shall be counted as the second wash;

**6.3.1.3** the amount of soil used shall be just enough to make suspension; and

**6.3.1.4** the usage of product containing soil shall be permitted.

### **6.3.2 Requirement for the soil conditions**

The conditions of the soil shall be:

**6.3.2.1** Free from *najs*; and



6.3.2.2 Not *musta'mal* soil {which had been used for dry ablution (*tayammum*)} except after subject to heavy rain.

### 6.3.3 Requirement for the water conditions

The conditions of the water shall be:

6.3.3.1 Natural (*mutlaq*);

6.3.3.2 Not *musta'mal*; and

6.3.3.3 Free from Najs.

## 6.4 Premises

6.4.1 The receiving area for live birds should be clean and/or sanitized at all times specifically prior to arrival.

6.4.2 The lairage, if applicable, should be provided with adequate ventilation and shelter from adverse weather conditions.

6.4.3 Layout of premises should permit proper process flow, proper employee flow, good hygienic and safety practices, including protection against pest infestation and cross-contamination between and during operations.

6.4.4 Sanitary facilities should be adequately provided and maintained.

6.4.5 A comprehensive and standard cleaning program for the premises shall be established in accordance with *Halâl* Compliance Critical Control Point (HCCCP), Hazard Analysis Critical Control Point (HACCP), Good Hygienic Practices (GHP) or pre-requisite programs as specified by ISO 22000:2005.

6.4.6 Premises should be kept in good repair and condition to prevent pest access and eliminate potential breeding sites.

6.4.7 The premises shall be effectively separated and well insulated from pig farm or its processing activities to prevent cross contamination through personnel and equipment.

6.4.8 Slaughtering and processing premises shall be dedicated for *Halâl* slaughtering and *Halâl* processing only.

6.4.9 Pets and other animals shall be refrained from entering the premises.

## 6.5 Pre-Slaughter

### 6.5.1 Choice of poultry species for slaughtering

6.5.1.1 The poultry species chosen for slaughtering shall be in accordance to Islamic rites.

**6.5.1.2** The poultry species shall have come from the farm adhering to Good Animal Husbandry Practices (GAHP) and have provided by feeds that is certified *Halâl*. Practice of withdrawal system of feeding and/or feed with their natural ration such as grains with no animal protein, 3 days before harvesting is recommended.

**6.5.1.3** The poultry species should be healthy, alive and free from any open or unhealed wounds, disease, or any form of infringement when brought to the slaughterhouse.

**6.5.1.4** The poultry species should be handled humanely when being transported and allowed adequate rest prior to slaughtering at least 30 minutes.

**6.5.1.5** The poultry species should be handled and managed in accordance to Animal Welfare Act.

**6.5.1.6** Scavenging or free range fowls like chicken and ducks (such as near garbage dumpsite or dirty place) should be quarantined for 3 days and fed with their natural diet such as grains, before slaughtering.

**6.5.1.7** The poultry species with natural deformities are allowed but will not be certified for commercial purposes.

## **6.5.2 Transport of poultry from farm to slaughterhouse or dressing plant**

**6.5.2.1** The poultry species must be put in plastic crate with proper space and humane handling.

**6.5.2.2** The hauler truck used for the transport of poultry species should be properly disinfected prior to the loading of the birds.

**6.5.2.3** The hauler truck used for the transport of poultry species should be properly ventilated with grilled siding and roof top to avoid direct sunlight.

**6.5.2.4** Preferably the distance of poultry farms to the slaughterhouse should not exceed 50 km radius.

**6.5.2.5** Transport Vehicle used solely for the purpose of Halal animals, mingling with the non halal animals strictly prohibited.

**6.5.2.6** Transport vehicle can be used alternately with non halal animals provided Islamic ritual cleansing should be done prior to the loading of Halal animals.

## **6.5.3 Handling of live poultry at slaughterhouse**

**6.5.3.1** Birds should be handled with care and shall not be thrown, dropped or knocked over. Where possible, containers and crates with birds should be kept in a horizontal position.

**6.5.3.2** Birds should be manually unloaded from their crates and shackled by their legs on a moving conveyor line based on batch number.

**6.5.3.3** Correct size of shackles when used in hanging live birds should be ensured to accommodate the legs of the birds.

**6.5.3.4** Birds should be lifted with both legs and hung onto shackle line when shackling birds is applicable.

**6.5.3.5** Birds should be hung onto shackles in a manner that does not cause them avoidable excitement, pain or suffering.

**6.5.3.6** Breast comforter, if possible should be available on shackle line to help reduce flapping of wings.

**6.5.3.7** Chickens should not be suspended on the shackle line for more than one minute prior to slaughter.

**6.5.3.8** The shackle line speeds should be suitable for staff to carefully and steadily hang birds onto shackles with proper regard for the welfare of birds.

**6.5.3.9** Live birds should be ensured with every practical effort that are not being stressed before being taken to slaughter.

#### **6.5.4 Ante-Mortem inspection**

**6.5.4.1** Upon arrival of Poultry species to the slaughterhouse, meat inspector authorized by controlling authority shall conduct random inspection.

**6.5.4.2** Sick birds or any birds found to be injured during transport should be segregated and excluded.

#### **6.5.5 Stunning**

Stunning is not recommended prior to slaughter, however should there be a need to carry out stunning, the following procedures shall be followed:

**6.5.5.1** Use of stunning equipment shall be, at all times, under the control of competent Muslim personnel.

**6.5.5.2** Stunning equipments shall be checked regularly of its effectiveness by the NCMF through amperemeter or voltmeter calibrated by the competent authority.

**6.5.5.3** The distance and allowed time of at least 12 seconds between point of shackling and point of bleeding shall allow birds to calm down while hanging upside down.

**6.5.5.4** Stunning shall not penetrate or break the poultry head or cause permanent brain damage that would give rise to death or permanent injury. The life the fowl shall remain in the state of *Hayah Mustquirrah* (full strength natural state of life) and not in the state of *Hayah Mashbouhah* (state of life at the time of slaughtering).

**6.5.5.5** Electrical stunning for poultry shall be induced by using water bath. Individual birds are conveyed into a water bath where their heads are temporarily submerged, completing an electrical circuit causing stunning.

**6.5.5.6** The competent Muslim personnel shall check that all birds are alive, unconscious and insensible when they emerge from stunner. It is recommended to do a trial, if applicable, prior to slaughter to assess and determine the proper voltage temperature and effect on the first 10 birds and ensuring that these birds are still alive and conscious after a few minutes of stunning.

**6.5.5.7** The strength of current used shall be supervised and monitored by a competent Muslim personnel and/or authority. The stunning parameters are specified in annex II.

**6.5.5.8** Animals that are not stunned properly shall be recorded.

**6.5.5.9** Gas stunning shall be strictly prohibited.

## **6.6 Slaughter**

### **6.6.1 Slaughterer / Slitter**

**6.6.1.1** The person performing the slaughter shall be a practicing Muslim competent to perform a *Halâl* slaughter.

**6.6.1.2** The slaughterer shall not be in *ihram* (a compulsory act performed during *hajj* and *umrah*).

**6.6.1.3** The slaughterer shall have undergone special training on *Halâl* requirements as well as methods and procedures required to cause minimal pain or suffering to the animals. The slaughterer shall be certified/accredited by NCMF.

### **6.6.2 Slaughter lines, equipments and tools**

**6.6.2.1** Slaughtering lines, equipments and tools shall be used for the purpose of *Halâl* slaughter only.

**6.6.2.2** Slaughtering knife or blade preferably stainless shall be sharp and free from blood and other impurities.

**6.6.2.3** Bones nails and teeth shall not be used as slaughtering tools.

**6.6.2.4** Slaughtering lines, equipments and tools which were previously used or in contact with *Najs* *almughallazah* shall be washed and ritually cleansed as required by Islamic Law.

**6.6.2.5** The slaughtering lines, equipments, tools and knives shall be kept clean and sanitized after slaughter of every batch.

**6.6.2.6** Mechanical slaughter machine shall be proven to be working well before usage for slaughter and routinely tested to ensure its efficacy.

**6.6.2.7** For mechanical slaughter method, any modification or adjustments on mechanical slaughtering lines, equipments and tools shall be validated first by the NCMF.

### **6.6.3 Slaughter procedure**

**6.6.3.1** The slaughtering process of the animals shall be fully isolated from those that are considered *Harâm*.

**6.6.3.2** The act of slaughtering shall begin with the positioning of the poultry laid on its side (if applicable, its neck) preferably in the direction of *Qibla* followed by an incision in the neck at some point below the glottis. Reciting **بِسْمِ اللَّهِ أَكْبَرُ Tasmiyyah (BISMILLAH ALLAHUAKBAR)** which means “In the name of Allah, Allah is Great” has to be invoked immediately before slaughter. The main objective of the slaughtering is consciously only for the sake of Allah as prescribed in the Holy Qu’ran.

**6.6.3.3** The act of slaughter shall be done with a simple swipe across the neck without damage to the spinal cord.

**6.6.3.4** The slaughtering shall sever the trachea, the esophagus, and the carotid arteries and jugular veins in one stroke to bring about an immediate and massive bleeding as presented in Annex III.

**6.6.3.5** The neck of the animal shall not be cut or broken or any other similar action until the bleeding has stopped.

**6.6.3.6** The use of mechanical knife for slaughtering birds shall be done and approved by the National Commission of Muslim Filipinos (NCMF) only when the following conditions are met:

**6.6.3.6.1** When using automatic system, mechanical knives are adjusted so as to cut only the jugular veins without the whole neck and shall be from the front and not from one of the neck side.

**6.6.3.6.2** The operator of the mechanical knife shall be a practicing Muslim.

**6.6.3.6.3** The operator shall recite the *tasmiyah* and *takbir* prior to switching on the knife machine and shall not leave the slaughter area.

**6.6.3.6.4** The operator shall stop the machine line and switch off the mechanical knife if there is a need for him to leave the slaughter area. When restarting the slaughtering operation, the operator shall repeat the 6.6.3.6.3 process.

**6.6.3.6.5** Knives used for mechanical slaughter machine shall be in accordance to 6.6.2 of this standard.

**6.6.3.6.6** A competent personnel shall be present to conduct inspection of slaughtered poultry. When there are birds that have not been slaughtered by the mechanical knife, the slaughterer/slitter shall slaughter the birds manually. This shall be allowed if the total birds found to be miss-slaughtered is not more than one (1) percent (%) of the total number of poultry to be slaughtered. Record must be kept for traceability.

**6.6.3.6.7** For the slaughtering procedure, refer to 6.6.3 of this standard.

**6.6.3.7** Further processes to be done on slaughtered poultry shall be within three (3) minutes.

## **6.7 Post slaughter**

### **6.7.1 Processing**

**6.7.1.1** The processing at post slaughter should include bleeding, scalding, de-feathering, washing, eviscerating and chilling (air or water spin).

**6.7.1.2** The bleeding should allow the blood to be drained out of the bird after the slaughter process. The blood of the animal should be thoroughly drained immediately upon slaughter.

**6.7.1.3** Scalding shall only be carried out on poultry that are actually dead as a result of *Halâl* slaughter. The scald water and tanks shall be emptied and cleaned at the end of each day's operations.

**6.7.1.4** The water used in bird dressing process should be clean, continuously flowing or preferably sprinkle type and at the lowest practical temperature in vogue. The dressing process should be done thoroughly to ensure cleanliness and sanitation of the bird carcass from all feathers that will then undergo the washing process.

**6.7.1.5** The birds should undergo, after washing, evisceration that removes the internal offal and allow post mortem inspection to be performed by a qualified Veterinarian from competent authorities.

**6.7.1.6** Carcass and internal organs shall be handled separately.

**6.7.1.7** The slaughtered poultry and its internal organs should then be inspected, recorded, accepted or rejected accordingly. Rejected products shall be segregated and placed at different area and shall be treated as non- *halâl*. Record for such products shall be maintained.

**6.7.1.8** It is recommended that the produce covered by the provisions of this Code be prepared and handled in accordance with appropriate sections of the relevant Codex texts such as Code of Hygienic Practice and Code of Practice.

## 6.7.2 Post mortem inspection

**6.7.2.1** A trained Muslim inspector shall be appointed to check responsible that the animals are properly slaughtered according to the *Shariah (Islamic Law)*.

**6.7.2.2** If there are any birds found to be improperly slaughtered according to the *Shariah (Islamic Law) Law*, the birds shall be removed from the conveyor line and segregated from the *Halâl* birds placed in a designated area where quantity and weight recorded.

**6.7.2.3** Post mortem have to be conducted on the slaughtered fowl to determine that full-blown or incipient diseases in the internal organs and muscles do not exist and finally cleared for processing (cold) storage.

## 6.8 Storage, packaging, labeling and transportation of *Halâl* poultry and poultry products

### 6.8.1 Storage

**6.8.1.1** The storage facilities of slaughtered poultry and poultry products shall be kept clean and pest-free. There shall be a cleaning and pest control measure regularly implemented.

**6.8.1.2** Slaughtered poultry and poultry products shall not be placed on the ground. Pallets and container shall be used to prevent contamination with label conspicuously placed in the storage area.

**6.8.1.3** Slaughtered poultry and poultry products shall be kept segregated from non-*Halâl* products to prevent them from being mixed or contaminated. Any contact with Harâm products, in its strictest sense, would automatically render the *Halâl* products non-*Halâl*.

**6.8.1.4** Slaughtered poultry and poultry products shall be kept at recommended temperatures that do not promote growth of harmful bacteria. The recommended temperature for the chillers shall not exceed 37.4 degrees Fahrenheit or 3 degrees Celsius ensured by a temperature-monitoring equipment being regularly calibrated.

**6.8.1.5** First in first out (FIFO) system shall be observed.

### 6.8.2 Packaging

**6.8.2.1** All packaging materials to be used for production starting from ingredients to finished products shall be *Halâl* in nature and shall not be contaminated by *Najs* or any non-halal contaminants.

**6.8.2.2** Packing process shall be carried out in a clean and hygienic manner and in sound sanitary conditions.

### **6.8.3 Labeling**

**6.8.3.1** Labeling material used in direct contact with the products shall be non-hazardous and *Halâl*.

**6.8.3.2** Container shall be marked legibly and indelibly or labeled with the following minimum data information:

**6.8.3.2.1** Date of slaughter;

**6.8.3.2.2** Date of production;

**6.8.3.2.3** Date of expiry;

**6.8.3.2.4** *Halâl* marking;

**6.8.3.2.5** Name and address of establishment;

**6.8.3.2.6** Specific cuts;

**6.8.3.2.7** The yielded weight; number of boxes or combo's; and

**6.8.3.2.8** Name of the accredited *Halâl* certification body;

### **6.8.4 Transportation**

**6.8.4.1** All transported slaughtered poultry and poultry products shall be categorized and labeled *Halâl* and segregated at every stage so as to prevent them from being mixed or contaminated with things that are non-*Halâl*.

**6.8.4.2** Transportation vehicles shall be dedicated to *Halâl* products and satisfied hygiene and sanitation condition.

**6.8.4.3** Transportation vehicle shall be accredited by controlling authority. Vehicle transporting meat and meat products within the city or municipality shall be accredited by City/Municipal Veterinary Office. Vehicle transporting meat and meat products within the province shall be accredited by Provincial Veterinary Office. Vehicle transporting meat and meat products nationally (inter-region) shall be accredited by NMIS.

### **6.9 Legal requirements**

All activities and produce shall in other aspects comply with the requirements of the legislations currently in force in the producing country.

## **7 Additional requirements**

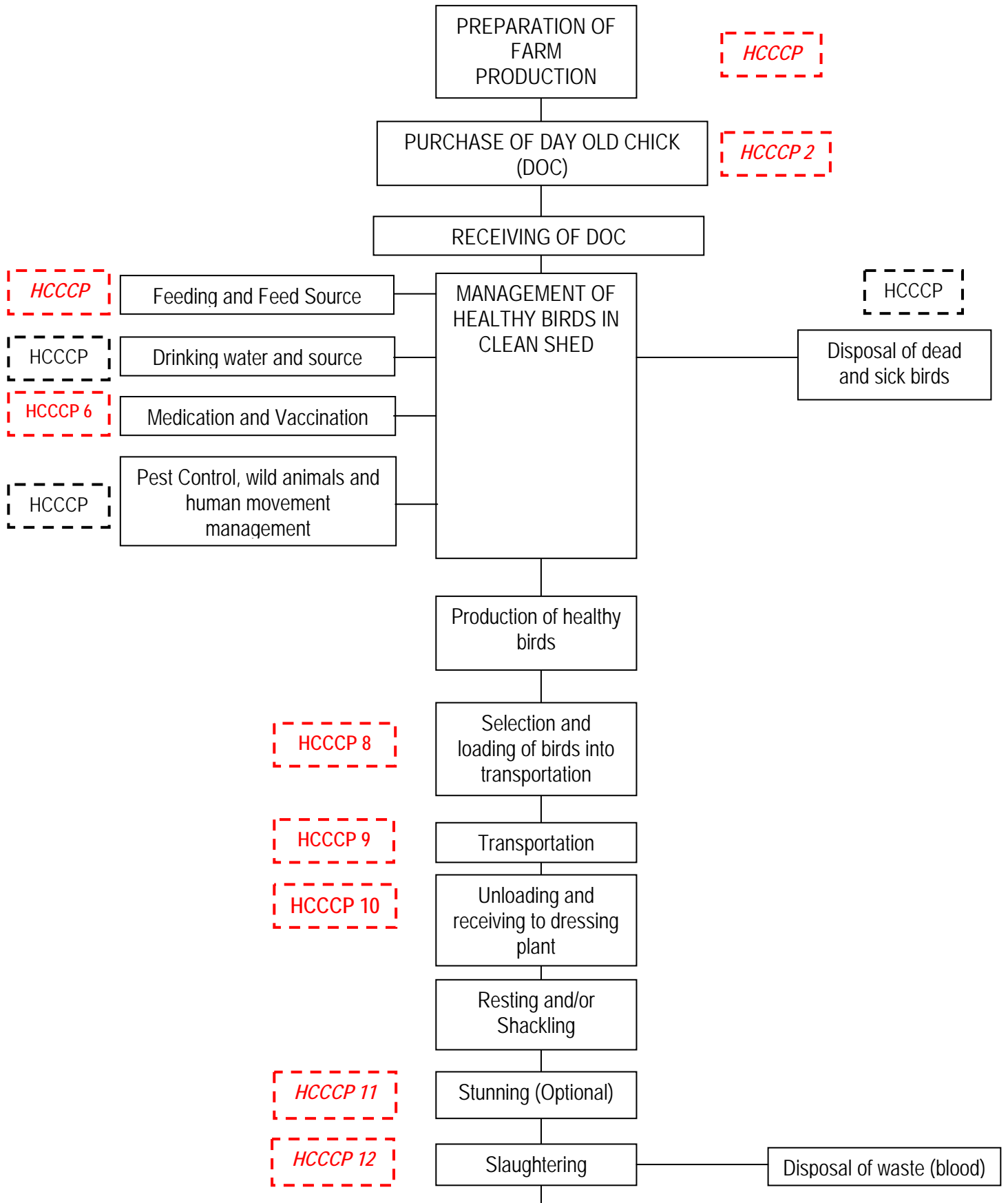
### **7.1 Requirement for Muslim employment**

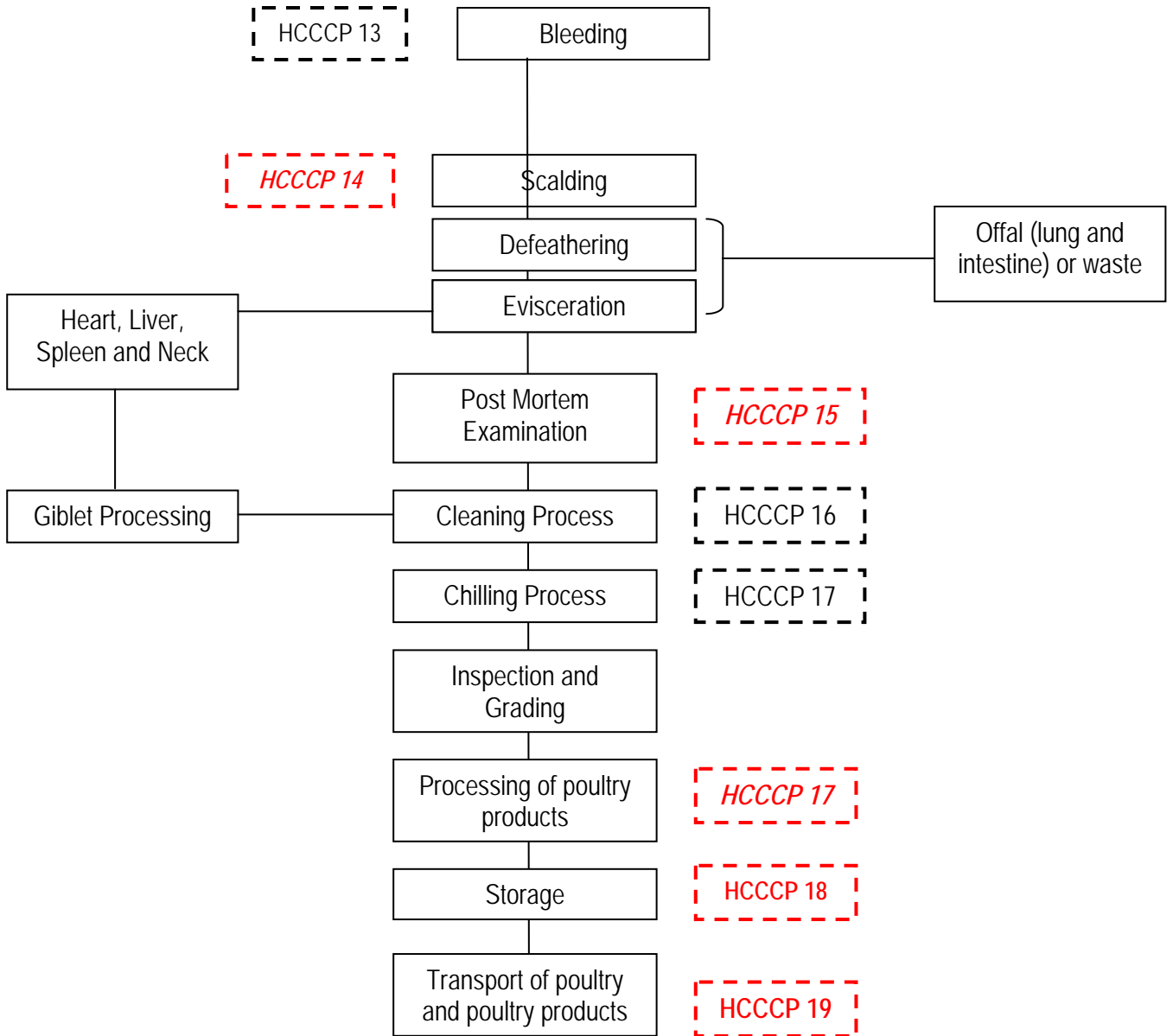
The abattoir and processing plant shall employ and/or contract an appropriate number of Muslims in conjunction with the personnel requirement of the establishment. The said employee must:



- 7.1.1** be practicing Muslim of legal age;
- 7.1.2** be health and proven with medical record;
- 7.1.3** have technical capability;
- 7.1.4** have education and training relevant to the nature of position; and
- 7.1.5** be certified by National Commission Muslim Filipinos (NCMF)

**Annex I  
Poultry process flow**





HCCCP in red font indicates Muslim inspector is required.

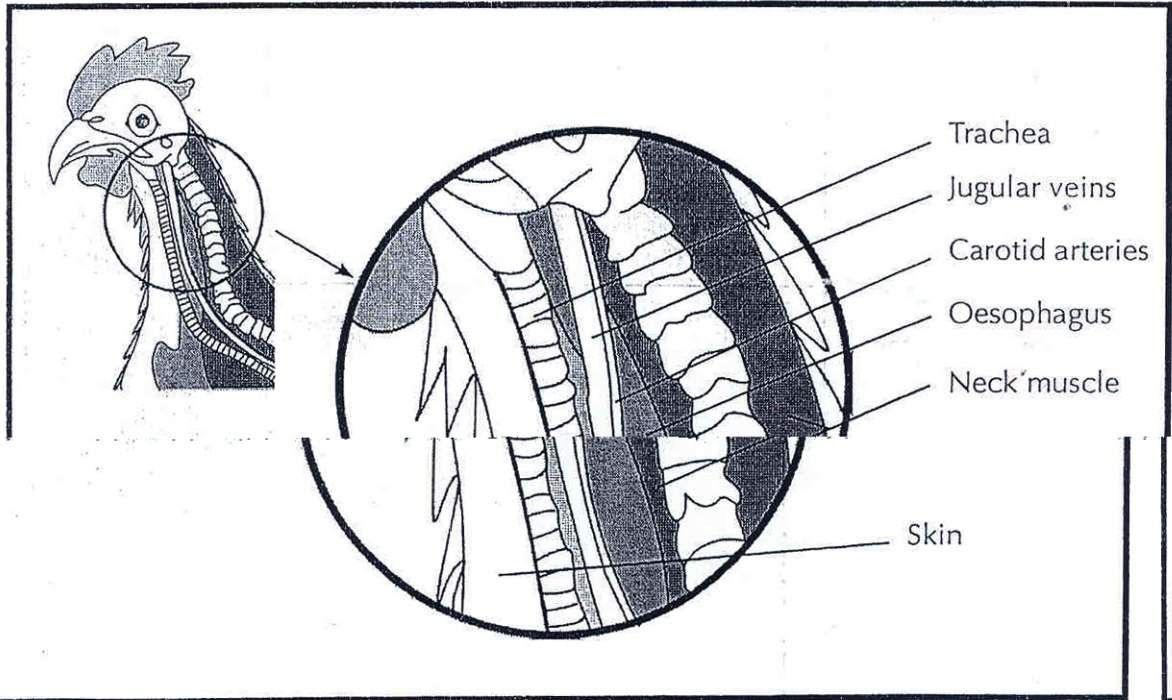
**Annex II**  
**Guideline parameters for electric stunning of poultry**

**Table 1 – Guideline parameters for electrical stunning of chicken**

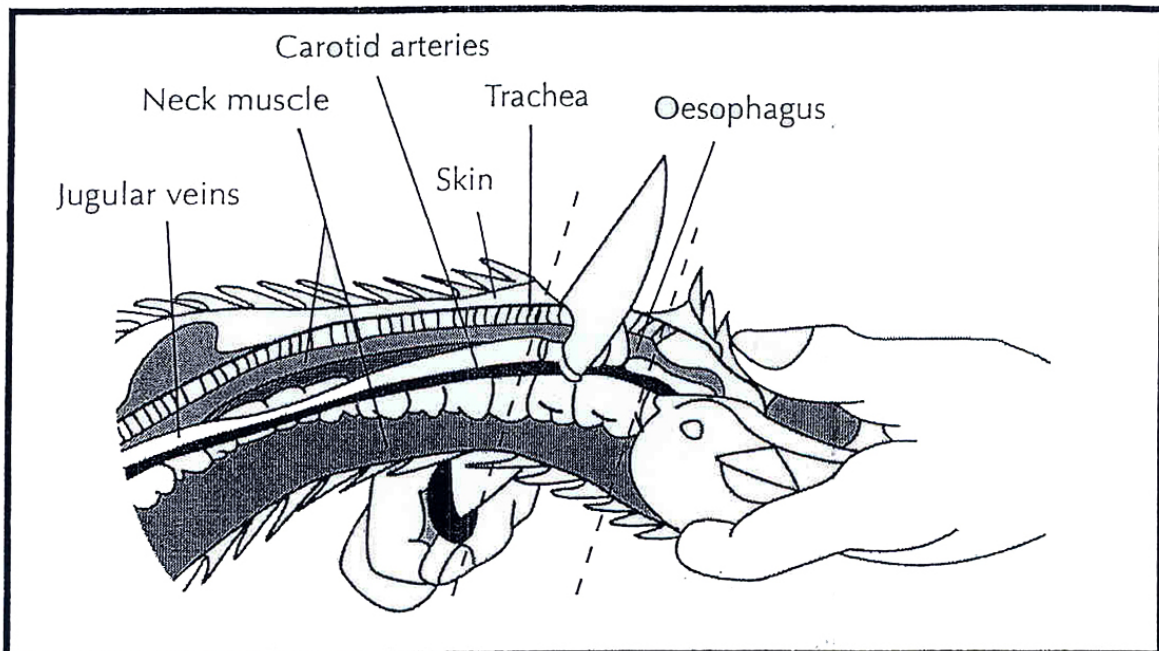
Type of stock	Weight (kg)	Current (A)	Voltage (V)	Duration (s)
Chicken	1.0 – 2.3	0.15 – 0.40	2.00 – 8.00	3.00 – 5.00
	2.40 - 2.70	0.20 - 0.60	2.50 - 10.50	3.00 - 5.00
Bull	300 - 400	3.50 - 3.50	550	3.00 - 4.00

NOTE Electrical current, voltage and duration to be determined and validated by the organization, taking into account the type of weight of the animal and other varying factors.

**Annex III**  
**Parts and method of slaughtering poultry**



**Figure 1 – Important parts for slaughtering chicken**



**Figure 2 – Method of slaughtering chicken**

## Annex IV

## Reference from the Qur'an

The following Qur'anic injunctions and Sunnah of Prophet Muhammad (PBUH) shall guide the Halal Certification Authority in the conduct of its responsibilities:

ALLAH (SWT) enjoined all Muslims to eat only Halal (Lawful), and when in doubt, avoid its consumption-

"يَا أَيُّهَا النَّاسُ كُلُوا مِمَّا فِي الْأَرْضِ حَلَالًا طَيِّبًا وَلَا تَتَّبِعُوا خُطُوَاتِ الشَّيْطَانِ إِنَّهُ لَكُمْ عَدُوٌّ مُبِينٌ". (البقرة 168)

"O ye people! Eat of what is on earth, lawful and good; and do not follow the footsteps of Satan for he is to you an avowed enemy". (Al-Baqarah -The Cow-168)

"يَا أَيُّهَا الَّذِينَ آمَنُوا كُلُوا مِن طَيِّبَاتِ مَا رَزَقْنَاكُمْ وَأَشْكُرُوا لِلَّهِ إِن كُنتُمْ لِيَّاهُ تَعْبُدُونَ" (البقرة 172)

"O ye who believe! eat of the good things that we have provided for you. And be grateful to Allah, if it is Him ye worship". (Al-Baqarah -The Cow- 172)

"إِنَّمَا حَرَّمَ عَلَيْكُمُ الْمَيْتَةَ وَالْدَّمَ وَلَحْمَ الْخِنْزِيرِ وَمَا أُهِلَّ بِهِ لِغَيْرِ اللَّهِ فَمَنْ اضْطُرَّ غَيْرَ بَاغٍ وَلَا عَادٍ فَلَا إِثْمَ عَلَيْهِ إِنَّ اللَّهَ غَفُورٌ رَّحِيمٌ" (البقرة 173)

"He hath only forbidden unto you dead meat, and blood, and the flesh of swine and that on which any other name hath been invoked besides that of Allah. But if one is forced by necessity, without willful disobedience, nor transgressing due limits, then is he guiltless. For Allah is Oft-Forgiving Most Merciful. (Al-Baqarah -The Cow-173)

"حُرِّمَتْ عَلَيْكُمُ الْمَيْتَةُ وَالْدَّمُ وَلَحْمُ الْخِنْزِيرِ وَمَا أُهِلَّ لِغَيْرِ اللَّهِ بِهِ وَالْمُنْخَنِقَةُ وَالْمَوْقُوذَةُ وَالْمُتَرَدِّيَةُ وَالنَّطِيحَةُ وَمَا أَكَلَ السَّبُعُ إِلَّا مَا ذَكَّيْتُمْ وَمَا ذُوِحَ عَلَى النُّصَبِ وَأَنْ تَسْتَقْسِمُوا بِالْأَزْوَاجِ ذَلِكُمْ فِسْقٌ الْيَوْمَ يَئِسَ الَّذِينَ كَفَرُوا مِن دِينِكُمْ فَلَا تَخْشَوْهُمْ وَاخْشَوْنِ الْيَوْمَ أَكْمَلْتُ لَكُمْ دِينَكُمْ وَأَتَمَمْتُ عَلَيْكُمْ نِعْمَتِي وَرَضِيْتُ لَكُمُ الْإِسْلَامَ دِينًا فَمَنْ اضْطُرَّ فِي مَخْمَصَةٍ غَيْرِ مُتَجَانِفٍ لِإِثْمٍ فَإِنَّ اللَّهَ غَفُورٌ رَّحِيمٌ" (المائدة 3)

"Forbidden unto you (for food) are dead meat, blood, the flesh of swine, and that on which hath been invoked the name of other than Allah, that which hath been killed by strangling, or by a violent blow, or by a headlong fall, or by being gored to death, that which hath been (partly) eaten by a wild animal, unless ye are able to slaughter it (in due form), that which is sacrificed on stone (altars); (Forbidden) also is the division (of meat) by raffling with arrows; that is impiety. This day have those who reject Faith given up all hope of your religion; yet fear them not but fear Me. This day I have perfected your religion for you, completed My favour upon you, and have chosen for you Islam as your religion. But if any is forced by hunger, with no inclination to transgression, Allah is indeed Oft-Forgiving, Most Merciful". (Al-Ma'idah:3)

"يَسْأَلُونَكَ مَاذَا أُحِلَّ لَهُمْ قُلْ أُحِلَّ لَكُمُ الطَّيِّبَاتُ وَمَا عَلَّمْتُم مِّنَ الْجَوَارِحِ مُكَلِّبِينَ تُعَلِّمُونَهُنَّ مِمَّا عَلَّمَكُمُ اللَّهُ فَكُلُوا مِمَّا أَمْسَكْنَ عَلَيْكُمْ وَادْكُرُوا اسْمَ اللَّهِ عَلَيْهِ وَاتَّقُوا اللَّهَ إِنَّ اللَّهَ سَرِيعُ الْحِسَابِ" (المائدة 4)

## Annex V

Reference from the *Hadith*

Prophet Muhammad (SAW) said:

*"Those who eat Halal, follow the tradition of the Prophet and do not harm others will go to heaven." (Al-Tirmidhi)*

*"I swear by Allah (SWT) in whose hands is my life. When a person eats a tiny piece of an item which is haram, none of his deeds are accepted by Allah (SWT) for forty days. When the flesh of the body is built from haram then his body only deserves the hell fire." (Muslim)*

*"Many people put lot of effort in worship of Allah (SWT) and then spread their hands saying O Allah (SWT)! O Allah (SWT)! Please accept our supplications. But if their eating is haram, their clothing is haram, how then their prayer be accepted." (Muslim and Al-Tirmidhi)*

*"There will come a time upon my Ummah when people will not be concerned with what they consume. It will not matter to them whether it is haram or Halal; "When such time appears, none of their du'as (supplication) be accepted" (Al-Bukhari)*

*"Purification is half of the faith" (Muslim)*

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