

# CHAPTER EIGHT

# HALAL CERTIFICATION

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# HALAL CERTIFICATION PROCESS

There are three types of certification schemes available which cover consumable and non-consumable products and food premises and abattoirs/ slaughter house



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# PROCESS FLOW (STANDARD) applied in JAKIM



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# LOCATION

- **Premise**

This scheme covers all permanent eating places as follows:

- Hotel kitchen/ Commissary
- Franchise outlet/ Food court
- Restaurant

- **Abattoir**

Place/Premise for slaughtering or processing animals.



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# REQUIREMENT TO BE MET

- **Eligibility**

Halal certification is open to both local and foreign companies in Malaysia and abroad. Applicants who are eligible to apply for Halal Certification are categorized as follows:

- manufacturer / producer
- distributor/ trader
- sub-contract manufacturer
- repacking;
- food premise, and
- abattoir



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# HALAL FOOD GUIDELINES

- Food manufacturer/ food premise / abattoir must only produce/manufacture/ sell / distribute halal products only.
- Applicant must ensure that sources of ingredients are halal and deal with suppliers which supply halal materials or the suppliers are halal certification certificate holders.
- Company must abide to the procedures in all aspects as spelt out in the Manual Procedures.
- Those companies which are classified under Multinational and Small and Medium industry must form an internal Halal Audit Committee and appoint one Islamic Affairs executive (Islamic studies) to handle and ensure the compliance of halal certification procedures.
- There must be at least two full time Muslim workers who are also Malaysian citizens being employed in kitchen section / handling / processing of food.



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- During the preparation, handling, processing, packaging or transporting of product, the product must be clean and free from any non-halal ingredient.
- Apparatus and facilities in the premise must be clean and free from being contaminated by substance considered as najis (filthy) or harmful to health.
- The transportation is only used for halal products.
- The company must stress on the cleanliness of tools, transportation, production area and surrounding area in line with Good Manufacturing Practice or GMP.



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# All workers are required to practice code of ethics and good hygiene practices as follows:

- All workers to obtain medical injection (TY2) from any medical centre recognised by the Government before being employed.
- All workers are required to practice good health care and personal hygiene especially those who work as production operators.
- Any worker who is sick or injured and may affect the product quality must not be allowed to work until he/she recovers.
- Workers are not allowed to touch bare-handedly any raw material or semi-finished product.
- Activities which may affect the production quality like smoking, eating, drinking and others must be done in a special area and away from the production area.



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- All parties who want to enter the production area must wear special attire for factory or decent and clean (if without special attire) which follows healthcare procedures and personal healthcare. This is applicable to permanent workers, temporary workers, management staff, visitors and others.
- A worker must always take care of his/her health and wear suitable attire, head and mouth cover, suitable gloves and shoes.



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# A worker must always wash his/her hands with soap as follows;

Before starting any activity of food handling

After using the toilet

After handling raw materials or contaminated substances

- Workers are not allowed to wear any jewelery or accessories, watch and others in the food processing area which may cause contamination to the food product.
- Workers must always be working and functioning at the designated place like "check point".
- Workers must be committed and responsible with the stipulated halal policy.
- Religious worshipping items are strictly forbidden in the premise/ food processing area.



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# Trade Descriptions Act 2011

- **Enforcement of Halal**
- The Enforcement regarding the expression ‘Halal’ is implemented under the Trade Descriptions Act 2011, Trade Descriptions (Definition Of Halal) Order 2011, Trade Descriptions (Certification And Marking of Halal) Order 2011 (hereinafter referred to as “its subsidiary legislations”). The Act offers protection to traders/consumers from unethical trade practices. The use of ‘Halal’ expression is construed as a trade description for the purposes of this Act.



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# Trade Descriptions (Definition Of Halal) Order 2011

- The use of the “Halal” description or any other such descriptions is voluntary under the current legislations. However, Trade Descriptions (Definition Of Halal) Order 2011 provides that when food or goods are described as halal or are described in any other expression to indicate that the food or goods can be consumed or used by a Muslim, such expression means that the food or goods:neither is nor consist of or contains any part or matter of an animal that is prohibited by Hukum Syarak for a Muslim to consume or that has not been slaughtered in accordance with Hukum Syarak;
- does not contain anything which is impure according to Hukum Syarak;
- does not intoxicate according to Hukum Syarak;
- does not contain any part of a human being or its yield which are not allowed by Hukum Syarak;
- is not poisonous or hazardous to health;
- has not been prepared, processed or manufactured using any instrument that is contaminated with impure according to Hukum Syarak; and
- has not in the course of preparing, processing or storing been in contact with, mixed, or in close proximity to any food that fails to satisfy paragraph (a) and (b).



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- When services in relation to the food or goods including the transporting, storing and processing raw materials, serving and retailing of such food or goods are described as halal such expression means that the services in relation to the food or goods are carried out in accordance with Hukum Syarak.
- Any person not in compliance with the Order commits an offence and upon conviction, shall be liable to a fine not exceeding RM 1 million or imprisonment for a term not exceeding 3 years or both. The penalty for a body corporate is a fine not exceeding RM 5 million.



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# Trade Descriptions (Certification And Marking of Halal) Order 2011

- Under the Order, only the Department of Islamic Development Malaysia (JAKIM) and the Islamic Religious Council (MAIN) in the respective States are appointed as the competent authorities to certify that any food, goods or services in relation to the food or goods is halal in accordance with the Trade Descriptions (Definition of Halal) Order 2011.
- All food, goods or service shall not be described as halal unless it is:
- certified as halal by the competent authority (JAKIM/MAIN); and
- marked with the logo issued by the competent authority (JAKIM/MAIN) as follows:



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- Any person not in compliance with the Order commits an offence and upon conviction, shall be liable to a fine not exceeding RM 100,000.00 or imprisonment for a term not exceeding 3 years or both. The penalty for a body corporate is a fine not exceeding RM250,000.00.
- MDTCC with the cooperation of JAKIM/MAIN consistently conducts inspections to ensure the authenticity of the halal expressions used. MDTCC encourages the public to report any false or misleading used of the 'halal' expression so immediate action can be taken.
- Source : Ministry of Domestic Trade, Co-operatives and Consumerism (MDTCC)



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# conclusion

- To promote a product as halal, certification must be applied
- All practitioners of halal must abide to the rule stipulated in the requirements and guidelines
- Must accord to the standards used
- Not against the Trade Descriptions Act Malaysia



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# questions

- What is the requirement for certification of halal in Malaysia
- Explain the Good Manufacturing Practices GMP in the Malaysia context



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