Link

DEPARTMENT OF ISLAMIC DEVELOPMENT MALAYSIA (JAKIM) HALAL HUB DIVISION



Level 6 & 7 Block D, Kompleks Islam Putrajaya (KIP) No.3 , Jalan Tun Abdul Razak, Presint 3, 62100, Putrajaya MALAYSIA

Tel: 603-8892 5000 Fax: 603-8892 5005

Website: www.halal.gov.my

HALAL APPLICATION FORM FOR LIVESTOCK/POULTRY PRODUCTS ESTABLISHMENT TO BE EXPORTED TO MALAYSIA

A.	Particulars of Establishment (Please attach Plant Profile)
1.	Name of Establishment:
2.	Registration/Establishment No:
3.	Year of Establishment:
4.	Plant Address
	Tel: e-mail:
	Contact Person:
	Tel:e-mail:
5.	Establishment Halal Officer/Supervisor
	Tel:e-mail:

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6.	Head Offi	ce Address			
7.	Chairman	/General Manag	jer/Managing	Director :	
8.	Name and	d address of imp	orting agent i	n Malaysia:	
	Tel:	Fa	ax:	e-mail:	
9.	Total land	l area:			
10.	Total built	in area:			
11.	Annual bu	usiness turn over	r:		
12.	Is this aba	attoir gives servi	ces to other p	lants?	
	Yes		No		
	If yes, ple plant.	ase state the na	me and the e	stablishment nu	mber of the
13.	Capacity	of Production			
	No.	Particu	lars		Capacity

No.	Particulars	Capacity
1.	Total Animals Slaughtered daily	Per head/ton
2.	Line speed per hour	Per head/ton
3.	Number of shifts	
4.	Working hours per shift	
5.	Working days per week	

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В.	Category of Halal Inspection:			
14.	Compliance (New) Re-inspe	ection	Review audit	
15.	Status of last halal inspection by Malaysia/o	her foreign countri	es:	
	Date :			
	Name of Islamic Body/Authority:			
	Country:			
	Result of inspection : Appro	oved	Not approve	8
C.	HALAL Supervision			
16.	Name of the HALAL certification boo establishment	y/bodies that supe	rvise the	
No.	Halal Certification Body	Sta	art/last	
				1
	b. Is the Halal certification body recogn	ized by JAKIM?		
	Yes	No 🗆		
17.	Frequency of halal supervision :			
	Daily			
	Weekly			
	Monthly			
	On request			

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	Olalu	s of the halal supervision:		
	Perma	anent supervisor		
	Visitin	g supervisor		
	Numb	er of halal supervisors .		
D.	MANI	POWER		
19.	Numb	er of employees		
	Mana	gement:		
	Proce	ssing:		
20.	Partic	ulars of slaughter men and certifica	ation by Islamic body	
	No.	Name	Nationality	Certification body
			7	
	(Pleas	se attach a copy of the slaughtering	g certificate)	
21.		se attach a copy of the slaughtering	g certificate)	
21.			ned and certified fit to work in	

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	b)	Are annua	l health exam	nination car	ried out for w	orkers		
		Yes		No				
22.	Work	er Amenities						
	No.		Amenities			Yes		No
		Uniforms/a	ttire for worke	ers				
		Prayer facil	ities					
		First Aid						
		Canteen						
		Laundry fac	cilities					
E.	SLAU	JGHTERING						
21.	Туре	of Animals s	laughtered					
	Cattle	• 🗆	Buffaloes		Sheep		Goats	
	Deers	s 🗆	Calves		Chicken		Ducks	
	Turke	у	Ostrich		Geese		Pigs	
	Other	s specify:						
22.	Sourc	ce of Livestoo	ck/Poultry					
	Livest	tock/poultry t	o be slaughte	ered are obt	tained from:-			
	Comp Impor	any's-owned ted	d farms		contract	farms		
	If imp	orted, please	state which	countries:				
	•••••							

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23.	Oper	ation of HALA	L Slaughter			
	Dedic	cated Halal		Not de	edicated halal	
24.	Meth	od of Slaught	er			
	Manu	ual		Mecha	anical	
25.	Stunr	ners used				
	No.	Туре	of Stunner	Model	Voltage (AMPS)	Duration (Second)
	1.	Captive	Penetrative			
		bolt	Non- penetrative			
	2.	Electrical	Stunning: Electrical WaterBath for poultry Electrical			
			stunning for ruminant			
	3.	No stunning				
	4.	Other meth	bd			
26.	Bleed	ding time (mir	utes)			
	Thora	acic sticking		Yes	No	
27.	Numl	ber and name	of Halal Checkers:			
	•••••					

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F. STORAGE

No.	Particulars	Numbers	Capacity	Total Capacity
1.	Chillers			
2.	Plate Freezers			
3.	Blast Freezers			
4.	Cold Rooms			
5.	Other store room			

5.		Other store room			
28.	ls	there separation for halal and n	on halal storage	*	
	Υe	s	No		
G.	Ut	ility			
29.	a)	Water Supply: Public	Local Mur	nicipality	Private
		If private:			
		from underground/deep w	ells	River/surfac	е
	b)	Water Treatment:	Yes] No	
	c)	Water storage:	liters		
30.	W	aste Treatment Plant :	Yes [No	
Н.	TF	ANSPORTATION OF HALAL	PRODUCT		
31.	ls	there dedicated transport for ha	ılal product		
	Υe	s	No		

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I. PRODUCTS USERS

32.	Domestic	% Export:	%
U-:			, ,

33. Current Markets

No.	Country	Brands	Amount %
		+	
			2
44			4

34. Malaysian Market:	
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35. Products intended to be exported to Malaysia :

No.	Type of product	Brand Names	Volume
	Y.		

J.	QUALITY ASSURANCE							
36.	ISO 9000		ISO 1400		HACCP		GMP	
	Others (specif	fy)						
	(Attached appropriate certificate)							
K.	SUPPORTING DOCUMENTS							
	Photographs, brochures, annual report and other relevant information on the establishment to submit together with this report.							
Declaration of the Abattoir								
I do hereby declare that all the information given and the documents attached are true to the best of my knowledge.								
() Signa								
Date:.								
Declaration of the Islamic Body								
In the name of Allah The Almighty I/we hereby declare that I/we will be responsible to monitor the establishment according the Malaysian requirement and agree to submit bi-annual reports of halal monitoring every Jun and December to The Department of Islamic Development, Malaysia. Failure to do so, I solemnly agree that the appointment as Halal supervisor of the above establishment be terminated.								
(Si	gnature & Nam) e of HAL	AL supervisor	-		S	tamp/Seal	
Date:								

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For Official Use Only

Date of Application received:	. Received by:			
Reviewed by:	Revision by Head Unit:			
Inspection Date:	.Approval Status:			
Verification by Recommendation committee				
Certificate Issuance Date:	.Date of Expiry:			

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