

Appendix A

LEICESTER CITY COUNCIL PROPOSED SPECIFICATION FOR THE SUPPLY OF HALAL MEAT PRODUCTS TO LEICESTER CITY COUNCIL

Guiding principles

All Halal meat products supplied under this contract must conform to the following conditions.

Halal products means only products permitted under Islamic Law. These products must not:

- consist of or contain anything considered to be unlawful under Islamic Law.
- be slaughtered or processed on production lines that handle or process pork and/or other-non-halal products.
- be prepared and processed using any appliance or facility that cannot be considered to be free from anything considered unlawful according to Islamic Law. *For clarity this means free from pork products and other potential sources of non-halal food contamination.*
- have been in direct contact with any food or substance that fails to satisfy the points above.

Halal food must:

- At all stages of preparation, processing and storage prior to being packed and sealed for despatch to production kitchens have been under direct supervision of a practicing Muslim considered to be reliable according to Islamic Law and who is fully aware, competent and knowledgeable in Halal dietary laws.
- Be clearly labelled as such

Interpretation

Any matters of conflict with regard to Islamic Jurisprudence/ interpretation with regard to this contract will be brought for a determination to the attention of a representative group of local Imams convened specifically for this purpose. The Imams will be appointed with the consultation of local community groups (e.g. FMO, MPAL).

Halal Certification and Audit Compliance

The Supplier must hold a third party accreditation e.g. ISO 9001:2000, BRC, STS, SALSA CMI as stated in part 6 of Schedule B Business Questionnaire.

The Supplier must submit certificates and supporting documentation to indicate that the Halal foods supplied will conform to this specification.

The Supplier must appoint an independent Halal accreditation body to accredit its processes and certify and identify all products supplied under this contract as Halal.

The Supplier must include all associated costs in their contract price.

The Council reserves the right to appoint its own appropriately qualified auditor to inspect the Supplier's (and, as appropriate, its Subcontractors'/suppliers') premises and records should the Council deem this necessary.

Should any of the audits, tests, etc. carried out by the Supplier's third party auditor or independent Halal accreditation body, reveal any cause for concern, this must be reported to the Council immediately.

Audit records, including those of the Supplier's appointed independent Halal accreditation body must be available for inspection by any parties appointed by the Council for this purpose.

The City Council (or their appointed agents) reserves the right to inspect and appraise slaughterhouses, processing plants and packaging facilities which are used to provide the contract users with Halal food and drink.

Non-compliance and / or deception by the Supplier, may lead to termination of the contract.

Measures to ensure the integrity of halal products

- All meat products will be subjected to regular DNA testing.
- The Supplier must be able to evidence the traceability of all products.
- All meat products must be clearly labelled as Halal and carry the agreed certification mark of the approved accreditation auditor.
- All Halal products must be packed in sealed polythene bags with the Halal accreditation body's label placed on each bag. Each bag must be labelled with a unique serial number to ensure full traceability. The polythene bags are to be packed in cartons and sealed. The Halal accreditation body's label must also be placed on each sealed carton. The cartons can be transported with non-Halal products and must be segregated within the vehicle. The Halal products can be stored with vegetarian and seafood products.
- If breaches are found in the Halal Supply chain the City Council will take immediate steps necessary with local community groups (e.g. FMO, MPAL) to safeguard children from consuming non-halal food.

Criteria for the use of the term Halal

1. Lawful Food

The term Halal may be used for foods which are considered lawful. Under Islamic Law all sources of food are lawful except those forbidden in the Quran and Sunnah, including their products and derivatives.

The following are considered unlawful

- Pigs
- Carnivorous animals
- Birds of prey
- Creatures considered repulsive i.e. flies, lice etc.
- All pests and insects
- Reptiles
- All aquatic animals except fish
- Lobsters and prawns
- Any meat or derivative from an animal which died before proper Islamic slaughter
- Any meat or derivative from animals not slaughtered according to Islamic Law
- Blood and blood by-products
- Alcoholic drinks and all substances that are poisonous, intoxicating or hazardous to health
- Unlawful food additives and ingredients, such as gelatine, enzymes and emulsifiers derived from unlawful foods

2. Slaughtering

All lawful land animals should be slaughtered in compliance with the following requirements in a licensed slaughterhouse:

- The Halal slaughter shall be physically separated from non-Halal slaughter according to the following requirements.
- The animal to be slaughtered has to be an animal that is permissible according to Islamic Shariah Law.
- The slaughter person must be a Muslim, knowledgeable of Islamic slaughtering procedures and fully trained according to UK Legislation.
- The act of slaughtering shall be done with niyyah (intention) and the slaughter person is well aware of his action.

- The animal to be slaughtered should be lawful according to Islamic Halal dietary laws, healthy and fit for human consumption.
- *The animal must not be stunned, anaesthetised or otherwise rendered wholly or partially insensible before slaughter.* Muslims and Jews are exempted from the use of stunning before slaughter (Welfare of Animals Slaughter or Killing Regulations 1995).
- The animal to be slaughtered should be alive and fully conscious at the time of slaughtering and the animal should be slaughtered manually.
- The slaughtering knife should be razor sharp.
- The phrase "Bismillah Allaahu Akbar" (in the name of Allaah, Allaah is the Greatest) should be invoked audibly by the slaughter person immediately prior to slaughtering each and every animal.
- The slaughter act should sever at least three of the trachea, oesophagus and two jugular veins in one swift cut, without cutting the spinal cord.
- Bones, nails and teeth shall not be used as slaughtering tools.
- During de-feathering process the temperature of the water must not reach a level where the internal organs of the animal burst or the water permeate into the meat.

3. Fish

All fish is Halal for Muslims provided there is no cross contamination during, cutting, processing, packaging, storage, preparation and cooking with non-Halal food or substances. There is no requirement to slaughter marine animals.

4. Plants and Vegetables

All plants and vegetables and their derivatives are Halal except those that are poisonous, intoxicating or hazardous to health.

Products from hazardous aquatic animals or plants are Halal when the poison has been eliminated during processing, as permitted by Shariah Law.

5. Mushrooms and Micro-organisms

All types of mushroom and microorganisms (i.e. bacteria, algae and fungi) and their by-products and/or derivatives are Halal except those that are poisonous, intoxicating or hazardous to health.

6. Natural mineral and chemicals

All natural minerals and chemicals are Halal except those that are poisonous, intoxicating or hazardous to health.

7. Irradiated Food

Food which has been irradiated is not Halal.

8. Cheese

Cheese containing pork-derived rennet is forbidden and unlawful. Vegetarian cheese is acceptable, provided no other unlawful ingredients are used (alcohol, etc.).

9. Gelatine

Gelatine from an unstunned Halal meat source is permissible. If the source is an animal not permitted in Islam or a permitted animal that has not been slaughtered according to Islamic Law then the gelatine will be considered non-Halal.

10. Alcohol

Alcohol is forbidden in Islam. Any food containing even a drop of alcohol will not be permissible to consume whether it intoxicates or not.

11. E Numbers

E120 is not allowed.

E441 and E542 are not allowed unless derived from a halal source. This ruling applies to all E numbers that are available through Islamic and non-Islamic sources (These should be verified for ingredients).

The source of the additive needs to be identified as food additives originate from both animal and vegetarian sources.

Preparation, processing, packaging, labelling, transportation and storage

12. All food should be prepared, processed, packaged and transported in such a manner that it complies with all of the above Halal requirements and all EU and UK legislation.

13. Meat from a slaughterhouse must be labelled by an independent Halal certifying body which complies with all the aforementioned specification.

14. Any device, tags, stamps, seals, logos and labels used for independent Halal certification should remain the property of the Halal certifying body.

15. When a claim is made that a food item is Halal, the word Halal must appear clearly on the label in both English and Arabic.

16. All food should reach the production kitchen with the packaging and seal intact.