



CONVENTION & EXHIBITION (PUTRAJAYA) SDN. BHD.


HALAL ASSURANCE SYSTEM MANUAL

Co-X/QHS/M04

Revision No.: 01


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1.0 INTRODUCTION

1.1 Company Profile

Convention & Exhibition (Putrajaya) Sdn. Bhd. is Malaysia's premier meeting and convention venue. First in exclusivity. First in the number and variety of its venue. First in access and connectivity.

Our company rises majestically from the top of Putrajaya's highest point, and amidst a prestigious enclave of residential neighborhoods and waterfront developments. It is both an iconic landmark that overlooks Malaysia's seat of government, and one that incorporates a modern, spacious and incredibly versatile design.

This company comprises 57 discrete venues with an impressive 1.35 million square feet of usable space on nine levels of conference space. With state-of-the-art-facilities and world-class service and support teams, but with a distinctly Malaysian warmth and flavor.


1.2 Scope

HALAL Assurance Management System was developed to cover all activities in Putrajaya International Convention Centre, from point of receiving, storage, preparation, cooking, holding / displaying, until serving or sale of meals to customers.

'Production of ready-to-eat foods & beverages for restaurant, banqueting and catering from receiving of materials, storing, processing, displaying and selling of finished products'

Based on our range of products food products in our menu and our operational processes, our system is categorized into:

- ❖ Raw Materials
- ❖ Receiving & Transferring Process
- ❖ Butchery Process
- ❖ Hot Kitchen Process
 - Meat & Seafood
 - Vegetable
 - Sauces, Dressing & Pastes
 - Soup
 - Rice
 - Noodles
 - Pasta
 - Appetizer
 - Egg
- ❖ Cold Kitchen Process
 - Fruits
 - Salad
 - Sandwiches
 - Appetizer
- ❖ Pastry Process


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- Pizza
- Cake
- Dessert
- ❖ Beverages Preparation and Retail Process

1.3 Terms & Definition

The terms and definition, which are frequently used to describe aspects of Co-X's QMS, and applied throughout of this Manual are as per provided in:

- CEO Chief Executive Officer
- COO Chief Operation Officer
- Co-X Convention & Exhibition (Putrajaya) Sdn. Bhd.
- HAS Halal Assurance System
- HCP Halal Control Point
- IHC Internal Halal Committee
- HOD Head of Department
- TNA Training Needs Analysis
- QHSE Quality, Health, Safety and Environment

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2.0 HALAL ASSURANCE SYSTEM MANUAL

2.1 Halal Policy and Objectives

Our company's Food Safety, Quality and Halal policy is to ensure safe, high quality and Halal foods, with excellent services at all times in meeting our customer's needs and expectations.


Putrajaya International Convention Centre managed by Convention & Exhibition (Putrajaya) Sdn. Bhd. is placing utmost importance towards customer safety and satisfaction. Customers' health is our first priority; therefore, food safety is our firm commitment towards our customers.

We are committed to complying with the requirements of our HALAL assurance, food safety and quality management system and to working with our customers, suppliers, contractors and employees to continually improve its effectiveness. Thus, HACCP, HAS system and its supporting programs is adopted to our system, implemented and maintained.

We are committed to meeting the halal regulatory requirements by ensuring that the ingredients that we use are certified by the authorized halal certification bodies and other related regulatory bodies, and that our processing aids, equipment and utensils are clean and free of non-halal ingredients. A HACCP and Halal committee, comprising representatives from various departments, has been established with responsibility for all matters pertaining to halal regularities.

We strive to constantly maintain high standard within our operation in order to comply with regulatory requirement in food safety, Halal assurance & quality.

Tuan Syamsani bin Tuan Mansor
 (Chief Operation Officer)
 Date: 2nd May 2017

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Food Safety and Halal Objectives

The purpose of our HACCP and HAS is to provide safe and Halal food for our customers. Therefore, we have established the following food safety objectives, to be achieved and maintained.

1. All food items tested do not contain pathogenic microorganisms such as *Salmonella*, *E. coli* and *Staphylococcus aureus*.
2. All food items tested contain total plate count (TPC) of not more than 10⁵ cfu/g and coliform count of not more than 50 MPN/g.
3. Food safety complaints received is not more than 1 case per year.
4. Every raw material and packaging material are free from *najs* and haram materials as stated in the Malaysia Standard for Halal and Malaysia Halal Certification Manual Procedure (Third Revision) 2014.
5. Any material for utensils, equipment, machinery and processing aids shall be free from non-halal and *najs* contaminations
6. Zero Halal complaint receive per year.

2.2 Internal Halal Committee (IHC)


2.2.1 Criteria for Selecting IHC

a. Consist of at least four (4) members

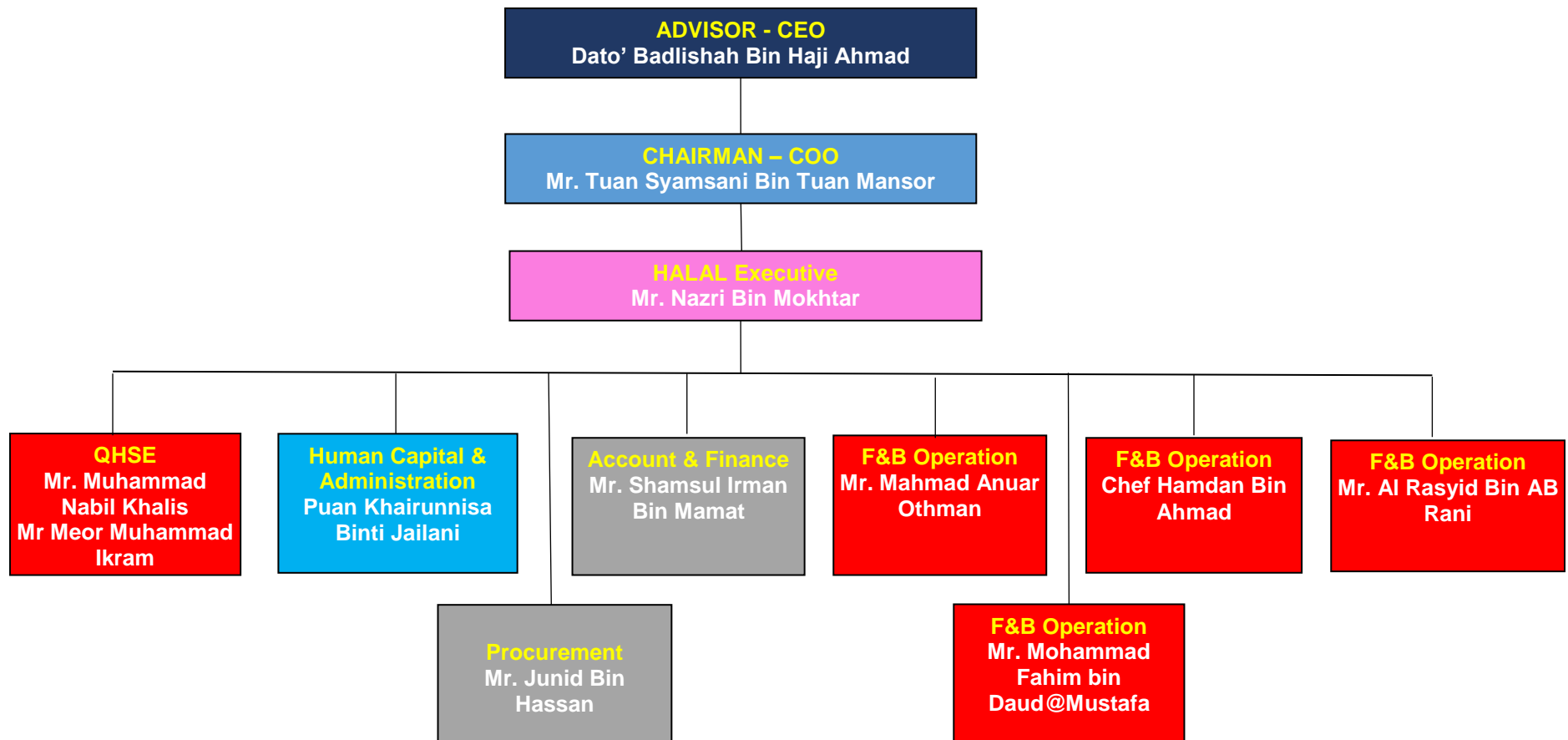
- Two (2) of them must be Muslim at management level
- One (1) person shall be responsible for procurement
- One (1) person responsible for managing halal matters for company shall be the coordinator of the IHC


b. Skill and Qualification

- Well trained, knowledgeable and experienced in Halal Malaysia Standard and Halal Certification Manual.

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2.2.2 Organization Chart



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2.2.3 Responsibilities and Authorities

a. Internal Halal Committee is responsible to ensure the effective operation of the Halal Assurance System (HAS). General tasks of IHC team:

- Setting up HAS Manual
- Coordinating the implementation of HAS
- Assist in maintaining the HAS
- Identify and record any problems with regards to products, processes and the HAS
- Initiate corrective actions and control nonconformance.
- Onhold products until the deviation or the unsatisfactory condition regarding food safety has been corrected.
- Initiate actions to prevent the occurrence and recurrence of any non-conformances relating to the product, processes and the HAS.

b. Chairman


- Formulating company policy related to halalness of product
- To gather top management commitment.
- Fully supporting the implementation of HAS in the company
- To conduct HAS verification and validation.
- Providing facility and infrastructure needed in the implementation of HAS
- Assign an authority to be the Halal executive to take certain necessary action related to the implementation of HAS
- To involve in approving new Halal material.

c. QHSE Department

- Establishing and implementing monitoring and controlling procedure to assure the consistency of halal production
- Communicating with Halal executive for non-conforming material
- Monitor each material used according to halal certificate, specification and producer

d. F&B Operation Department

- Establish production system in compliance with Shari'ah requirements and prevent contamination from haram and *najs* sources.
- Maintain product recipe and ensure recipe not modified without approval.
- Communicate non-halal issues to the IHC
- Check availability of Halal ingredients and/or raw material identification and traceability
- Ensure adherence to Good Manufacturing Practices
- Using the materials for production according to the list of materials listed in Approved Supplier List.

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e. Accounts & Finance Department/ Procurement.


- Establishing procurement system to assure the consistency of raw material according to the specification.
- Evaluating vendor and ranks vendor level in providing a valid Halal document
- Establishing storage system to avoid any haram and najis contamination
- Inform supplier to provide supporting document (Halal certificate, Product Specification and Questionnaire form)
- Ensure suppliers adhere to supply handling practices for both Halal and food safety requirements
- Implement the monitoring on HCP and conduct corrective action in non-conformances occurs.
- Compare PO & DO for traceability purposes.
- Check for any contamination, temperature, quality, pest and transportation during delivery.
- Ensure good storage practice and FIFO system.

f. Human Capital & Administration Department

- Provide adequate and continuous training for members and relevant employees on the Malaysian Halal standards and certification requirements.
- Conduct periodic assessments to ensure relevant employees have been trained to have sufficient knowledge to effectively delivery their role and responsibilities

g. Halal Executive


- Responsible for renewal of halal certification
- Responsible for the Halal file
- Responsible for controlling and updating the HAS Manual
- Organize and coordinate and /or monitor HAS activities such as development of halal policy and objective, halal analysis for materials and processes, halal training, HAS verification activities (Halal internal audit), IHC meetings and management meetings amongst others
- Monitor HCP monitoring and supervise corrective action for related HCP deviations
- Involve in product recalls and withdrawals until the deviation or the unsatisfactory condition relating to HAS requirements have been corrected.
- Identifying internal and external experts to assist in the development of
- HAS knowledge and to conduct training

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2.3 Raw Material List

2.3.1 Source of Raw Material


NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
1	Serbuk Rempah Briyani	Plant	Adabi Consumer Industries Sdn. Bhd., Lot 136, Rawang Integrated Industrial Park, Mukim Rawang, 48000 Rawang	JAKIM
2	Sup Bunjut	Plant	Adabi Consumer Industries Sdn. Bhd., Lot 136, Rawang Integrated Industrial Park, Mukim Rawang, 48000 Rawang	-
3	Unsalter Mini Butter	Animal	Murray Goulbrun Cooperative Ltd., 18 Yarragon Road, Leongatha, Victoria, 3953 Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
4	Agglomerated Instant Coffee	Plant	Coffee Factory Joure Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Foundation Halal Correct Certification (TQHCC-Total Quality Halal Correct), Fruitweg 22C, 2321GK Leiden Mailbox: PO.BOX: 179, 2300 AD Leiden, The Netherlands
5	Apple Struddle	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
6	Aromat Powder	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
7	Asam Jawa	Plant	Best Aqua Food Sdn. Bhd., Plot 125 Jalan Perindustrian Bukit Minyak 5, Simpang Ampat, Seberang Perai Tengah, Pulau Pinang	JAKIM
8	Asam keping	Plant	Aalon Trading (Sabah) Sdn. Bhd., Lot 7-10, Pekan Kinarut, Papar, Sabah	JAKIM
9	Asparagus	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	JAKIM

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10	Lamb carcass	Animal	Wodonga Rendeing Pty. Ltd.	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
11	Chicken	Animal	Din Food Marketing Sdn. Bhd., Shah Alam	JAKIM
12	Babas Serbuk Cili	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
13	Babas Serbuk Kari Ayam	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
14	Babas Serbuk Kari Ikan	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
15	Babas Serbuk Kari Kurma	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
16	Babas Serbuk Ketumbar	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
17	Babas Serbuk Kunyit	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
18	Baguette	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
19	Bailing Mushroom	Plant	Xiament Yixinsheng, 1 - 2 No. 37, Chuangye Road-Wai Hai, Jianghai Area, Jiangmen City, Guangdong Province	China - China Islamic Association
20	Bakels Pettina Butter Cake Mix	Plant	Bakels (Malaysia) Sdn. Bhd., No.2, Jalan Pendamar 27/90, Seksyen 27, 40400 Shah Alam, Selangor	JAKIM

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21	Bakels Red Velvet Cake Mix	Plant	Bakels (Malaysia) Sdn. Bhd., No.2, Jalan Pendamar 27/90, Seksyen 27, 40400 Shah Alam, Selangor	JAKIM
22	Baking Powder	Plant	Jiangmen Goody's Food Co. Ltd., No.18, Xingye Road Mayi Industrial Zone, Wai Hai Jiangmen, Guangdong Province, China	The Islamic Food and Nutrition Council of America (IFANCA)
23	Bamboo Clam	Animal	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
24	Banana Awak, Banana Emas, Banana Tanduk	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
25	Basil Leaf	Plant	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
26	Batang Keladi	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
27	Batang Cellery	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
28	Batter mix	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
29	Beans sprout	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
30	Beancurd hard	Plant	Weng Cheong Food Supply, 258 Jalan Pudu, 55100 Kuala Lumpur	JAKIM
31	Beancurd prawn / vege prawn / yasai	Plant	Jik Khang Frozen Food Stuff Sdn. Bhd., No. 2, Jalana Satria 17, JB Perdana Industrial Park Skudai, Johor	JAKIM
32	Beef cube FQ Slice	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	Federation of Islamic Associations of New Zealand (FIANZ)

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33	Beef Meat Ball	Animal	Pap Cashnet (M) Sdn. Bhd. No. 16 &18, Jalan P10/13, 43650 Bandar Baru Bangi, Selangor	JAKIM
34	Beef Minced Meat	Animal	Pap Cashnet (M) Sdn. Bhd. No. 16 &18, Jalan P10/13, 43650 Bandar Baru Bangi, Selangor	-
35	Beef Satay	Animal	Safiah Satay Sdn. Bhd., No.36, Jalan 34/10A, Taman Perindustrian IKS, Mukim Batu Caves, 68100 Kuala Lumpur	-
36	Beef Slice	Animal	224 GBP Australia Pty. Ltd.	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
37	Beef Slice	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	Federation of Islamic Associations of New Zealand (FIANZ)
38	Beef Striploin Australia	Animal	Standroke Beef Pty. Ltd., Grantham Scrub Road, Grantham QLD, 4347 Australia	Australia - Australian Halal Authority Advisers
39	Beef Tenderloin Australia	Animal	Standroke Beef Pty. Ltd., Grantham Scrub Road, Grantham QLD, 4347 Australia	Australia - Australian Halal Authority Advisers
40	Beef Tenderloin New Zealand	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	Federation of Islamic Associations of New Zealand (FIANZ)
41	Belacan	Animal	Gemersik Murni Enterprise Kampung Alur Ibus, 05000 Alor Setar, Kedah	JAKIM
42	Belgium Endive Lettuce	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
43	Belimbing Buluh	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
44	Beras Basmathi	Plant	Jasmine Food Corporation Sdn. Bhd., Lot No. 8, Jalan 25/123, Seksyen 25, 40000 Shah Alam, Selangor	JAKIM

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45	Beras Cap Masjid	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	JAKIM
46	Beras Nasi Dagang	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	JAKIM
47	Beras Pulut	Plant	YHL Trading (ML) Sdn. Bhd., 39-45, Jalan P4/6 Section 4, Bandar Teknologi Kajang, Batu 18, Jalan Semenyih, 43500 Semenyih	JAKIM
48	Bihun	Plant	Kilang Bihun Bersatu Sdn. Bhd., Lot 208, Phase II, Kuala Ketil Industrial Estate, Baling Kedah	JAKIM
49	Biji Barli	Plant	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
50	Biji Bijan	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
51	Biji Gandum	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
52	Biji Jintan Manis	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
53	Biji Jintan Putih	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
54	Biji Ketumbar	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
55	Bingka Ubi	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
56	Bitter Gourd	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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57	Black Olive	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
58	Black Olive Kalamata	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
59	Black Pepper Ground	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
60	Black Pepper Medium Ground	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
61	Black Pompret	Animal	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam
62	Blackberry	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
63	Blackberry IQF	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-
64	Blended Big Onion	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
65	Blended Cili Api Hijau	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
66	Blended Cili Hidup Merah	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
67	Blended Cili Kering Giling	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selangor	JAKIM

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68	Blended Galangal	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
69	Blended Garlic	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
70	Blended Ginger	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
71	Blended Kunyit Hidup	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
72	Blended Lemon Grass	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
73	Blended Shallot	Plant	S M Budimas Sdn. Bhd., F-G-12A, Block F, Jalan PJU 1A/3N, Taipan 1, Ara Damansara, 47301 Petaling Jaya, Selanor	JAKIM
74	Blueberry	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
75	Blueberry Muffins	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
76	Boneless Beef Tripe	Animal	Fatric Sdn. Bhd., Lot 1050 Jalan Dua, Selayang Baru, Batu Caves, Selangor	Federation of Islamic Associations of New Zealand (FIANZ)
77	Breaded Chicken	Animal	MacFood Services (M) Sdn. Bhd.,No.7, Jalan SS13/5, 47500 Subang Jaya	JAKIM
78	Breaded Chicken Nugget	Animal	MacFood Services (M) Sdn. Bhd.,No.7, Jalan SS13/5, 47500 Subang Jaya	JAKIM

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79	Breaded Chicken Drummet	Animal	Farm's Best Food Industries Sdn Bhd No 28, Jalan BJ6, Taman Perindustrian Belmas Johan, 48000, Rawang, Selangor	JAKIM
80	Breaded Fish Fingers	Animal	MacFood Services (M) Sdn. Bhd., No.7, Jalan SS13/5, 47500 Subang Jaya	JAKIM
81	Breaded Squid Ring	Animal	MacFood Services (M) Sdn. Bhd., No.7, Jalan SS13/5, 47500 Subang Jaya	JAKIM
82	Broccoli	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
83	Buah Pelaga	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
84	Bubur Cha Cha	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
85	Budu	Animal	Asari Enterprise, Batu 19 Badak, Jalan Pantai	-
86	Bunga Kantan	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
87	Burger Bun	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalan Cahaya 15, Taman Cahaya Ampang, 68000 Ampang, Selangor	JAKIM
88	Butter Croissant	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
89	Button Mushroom	Plant	Zhanghow Tan Co. Ltd., East Nachang Road, Zhangzhou, Fujia P.R. China	China - China Islamic Association
90	Cabbage Long (Chinese)	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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91	Cabbage Round	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
92	Cafitesse	Plant	Douwe Egbert Nederland B.V Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Netherlands - Total Quality Halal Correct Certification
93	Cafitesse Liquid Tea	Plant	Douwe Egbert Nederland B.V Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Netherlands - Total Quality Halal Correct Certification
94	Cajun Poultry Seasoning	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
95	Cajun Seasoning Powder	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
96	Cake Mix	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
97	Cara Manis	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
98	Carrot	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
99	Cashew Nut	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
100	Castor Sugar	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
101	Cauliflower	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
102	Celery	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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103	Cempedak	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
104	Cencaru Fish	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
105	Cendawan Tiram	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
106	Cendol Green	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
107	Cheddar Cheese	Animal	Alba Cheese Manufacturing, 29-33 Assembly Drive, Tullamarine, Victoria 3043	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
108	Chervil Fresh	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
109	Chicken Boxing	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
110	Chicken Breast	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
111	Chicken Chipolata Sausage	Plant	Pap Cashnet (M) Sdn. Bhd. No. 16 &18, Jalan P10/13, 43650 Bandar Baru Bangi, Selangor	JAKIM
112	Chicken Curry Pie	Animal	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
113	Chicken Cut	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM

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114	Chicken Frankfurter	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
115	Chicken Green Dumpling	Animal	Nutri Frozen Food Sdn. Bhd., No.43, Jalan 31/10A, Taman Perindustrian IKS, Mukim Batu, Kuala Lumpur	JAKIM
116	Chicken Leg Boneless	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
117	Chicken Nugget	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
118	Chicken Nugget Tempura	Animal	MacFood Services (M) Sdn. Bhd., No.7, Jalan SS13/5, 47500 Subang Jaya	JAKIM
119	Chicken Popcorn	Animal	MTC Foods & Beverages Sdn. Bhd., 14, Lengkok Telok Kumbar 1, 11920 Bayan Lepas, Penang	JAKIM
120	Chicken Powder Knorr	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
121	Chicken Satay	Animal	Safiah Satay Sdn. Bhd., No.36, Jalan 34/10A, Taman Perindustrian IKS, Mukim Batu Caves, 68100 Kuala Lumpur	JAKIM
122	Chicken Slice	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
123	Chicken Stock Powder	Animal	Spices & Seasoning Specialties Sdn. Bhd., Lot 1956 Jalan Bangi Lama, Batu 1 1/2, 43500 Semenyih, Selangor	JAKIM
124	Chicken Whole	Animal	Fresh Food Enterprise Sdn. Bhd., No.41, Jalan 31/10A, Taman Perindustrian IKS, Mukim Batu, 68100 Kuala Lumpur	JAKIM
125	Chicken Wing	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM

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126	Cili Giling Asli	Plant	KBSP Enterprise TS, 49/52 Pasar Gombak, KM7.5, Jalan Gombak, 53000 Kuala Lumpur	JAKIM
127	Cili Padi	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
128	Chilli Powder Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
129	Chilli Sauce	Plant	Spices & Seasoning Specialties Sdn. Bhd., Lot 1956 Jalan Bangi Lama, Batu 1 1/2, 43500 Semenyih, Selangor	JAKIM
130	Chopped Tomato	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
131	Cili Hijau	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
132	Cili Kering	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
133	Cili Kering China	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
134	Cili Padi Hijau	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
135	Cincalok	Animal	Seri Rombang Industries Sdn. Bhd., No.11, Jalan PK12, Kawasan Perindustrian Krubong, 75250 Melaka	JAKIM
136	Cincau	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-

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137	Cinnamon Powder	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
138	Cocktail Vegetable Samosa	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
139	Cocktail Vegetable Spring Roll	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
140	Coconut Milk	Plant	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
141	Coleslaw Dressing	Plant	Angsana Food Industries Sdn. Bhd., 22 Jalan Anggerik Mokara, 31/44 Kota Kemuning, Seksyen 31, Shah Alam, Selangor	JAKIM
142	Coleslaw Sauce	Animal	Spices & Seasoning Specialties Sdn. Bhd., Lot 1956 Jalan Bangi Lama, Batu 1 1/2, 43500 Semenyih, Selangor	JAKIM
143	Contenta Liquid Coffee	Plant	Coffee Factory Joure Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Netherlands - Total Quality Halal Correct Certification
144	Cooking Cream	Animal	Cream of Creams (M) Sdn. Bhd., Unit 1A43, 3-9 Jalan 4/37A Industrial Area, Taman Bukit Maluri, Kepong,	JAKIM
145	Coral Green	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
146	Cordial Lemon	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
147	Coriander Leaf	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
148	Corn Oil	Plant	Sweetyet Development Changkat Bukit Bintang 50200 Kuala Lumpur	JAKIM

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149	Corn Starch	Plant	ES Food Industries Sdn. Bhd., No.11, Persiaran Sabak Bernam, Seksyen 26 (HICOM) Shah Alam, Selangor	JAKIM
150	Crab Meat	Animal	Mai Lim Food Industries Sdn. Bhd., Lot 19-S, Jalan Bidara 1, Taman Bidara, 68100 Selayang, Selangor	JAKIM
151	Cream	Animal	Murray Goulbrun Cooperative Ltd., 18 Yarragon Road, Leongatha, Victoria, 3953 Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
152	Cream of Mushroom Soup	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
153	Cream of Tomato Soup	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
154	Cucumber	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
155	Cucumber Japanese	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
156	Cuka Putih	Plant	S-O-S Mewah Sdn. Bhd., 1194-1196 Jalan Sri Putri 3/3, Taman Putri Kulai, 81000 Kulai, Johor	JAKIM
157	Cumin Ground	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
158	Curry Potato Samosa	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM

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159	Daging Limpa	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
160	Dark Chocolate	Plant	Puratos N.V Industrialaan 25, 1702 Groot-Bijgaarden Belgium Belcolade A Division of Puratos N.V Industrielaan 16, Industriezonezuid 111 9320 Erembodegem, Belgium	Belgium - Halal Food Corporation Europe
161	Daun Bawang	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
162	Daun Kari	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
163	Daun Kesom	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
164	Daun Ketumbar	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
165	Daun Kucai	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
166	Daun Kunyit	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
167	Daun Limau Purut	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-

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168	Daun Pandan	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
169	Daun Pegaga	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
170	Daun Pisang	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
171	Daun Salam	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
172	Daun Selasih	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
173	Daun Selom	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
174	Daun Sup	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
175	Demi Glaze Brown Sauce	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
176	Dhall	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
177	Dodo Fishball Large	Animal	TS Food Indsutry Sdn. Bhd., No.8, Jalan Istimewa 8, Taman Perindustrian Cemerlang, 81800 Ulu Tiram, Johor	JAKIM
178	Dory Fillet	Animal	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam
179	Dory Fish	Animal	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam

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180	Double Chocolate Muffin	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
181	Dragon Fruit	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
182	Durian Meat without Seed	Plant	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
183	Dry Yeast	Plant	AB Mauri Malaysia, Lot 4185, Jalan KB 1/9, Kampung Baru Balakong, 43300 Balakong, Selangor	JAKIM
184	Egg	Animal	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
185	Eggplant Long	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
186	Ekor Lembu Slice A1	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand
187	Evaporated Milk	Plant	Able Dairies Sdn. Bhd., Lot 2259, Jalan Helang Off Jalan Kebun Baru, 9th Mile, Jalan Klang-Banting, Kuala Langat, Selangor	JAKIM
188	Extra Virgin Olive Oil	Plant	Aceites Toledo S.A C/Concepcion, 47, 45470 Los Yebenés (Toledo) Spain	Germany - HALAL
189	Fetta Cheese	Animal	Alba Cheese Manufacturing, 29-33 Assembly Drive, Tullamarine, Victoria 3043	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
190	Fine Salt	Plant	ES Food Industries Sdn. Bhd., No.11, Persiaran Sabak Bernam, Seksyen 26 (HICOM) Shah Alam, Selangor	JAKIM

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191	Fish Ball White	Animal	Mai Wah Food Sdn. Bhd., No. 27, Jalan 3 - 10B, Spring Crest Industrial Parkm Batu Caves, 68100 Kuala Lumpur	JAKIM
192	Fish Bone	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	JAKIM
193	Fish Cake	Animal	TS Food Indsutry Sdn. Bhd., No.8, Jalan Istimewa 8, Taman Perindustrian Cemerlang, 81800 Ulu Tiram, Johor	JAKIM
194	Fish Finger	Animal	OS Seafood Industries Sdn. Bhd., Lot 1043, Jalan 2, Selayang Baru, 68100 Batu Caves	JAKIM
195	Fish Head Ling	Animal	Lotus Consulting Group Sdn. Bhd., 35, Jalan PBS 14/2, Taman Perindustrian Bukit Serdang, 43300 Seri Kembangan	-
196	Fish Paste	Animal	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
197	Fish Patin	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
198	Fish Sardine	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
199	Fish Sauce	Animal	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
200	Fish Seabass Fillet	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
201	Fish Seabass Whole	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
202	Fish Talang	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
203	Fish Tenggiri Cut	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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204	Flavour - Pandan Coconut Essence	Plant	AB Mauri Malaysia, Lot 4185, Jalan KB 1/9, Kampung Baru Balakong, 43300 Balakong, Selangor	JAKIM
205	Flour Rose	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	JAKIM
206	Freeze Dried	Plant	Douwe Egbert Nederland B.V Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Netherlands - Total Quality Halal Correct Certification
207	Fresh Basil	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
208	Fresh Blackberry	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-
209	Fresh Blueberry	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-
210	Fresh Broccoli	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
211	Fresh Chives	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
212	Fresh Dill	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
213	Fresh Milk	Animal	Etika Dairies Sdn. Bhd., Lot LS-1, Persiaran Satu, Meru Industrial Park, Persiaran Hamzah Klang, 42200 Klang	JAKIM
214	Fresh Raspberry	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-
215	Fresh Rosemary	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
216	Fresh Terragon	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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217	Fresh Thyme	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
218	Frozen Beef	Animal	Fair Export (India) Pvt. Ltd.	India - Halal Committee Maharashtra
219	Frozen Beef Offal	Animal	Standroke Beef Pty. Ltd., Grantham Scrub Road, Grantham QLD, 4347 Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
220	Frozen Boneless Mutton	Animal	Southern Meat Pty. Ltd.	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
221	Fruit Cocktail	Plant	Cimei Food Ingredients Sdn. Bhd., No.14, Jalan Istimewa 1, Taman Perindustrian Cemerlang, 81800 Johor Bahru	JAKIM
222	Fucuk Keping	Plant	Soon Fatt Foods Sdn. Bhd., 48 Jalan TPP 1/18, Taman Industri Puchong, Selangor	JAKIM
223	Fungus Black Mok Yee	Plant	Ying Yeap Sdn. Bhd., 35, Jalan Sengarung, Taman Tenaga, Cheras 56100 Kuala Lumpur	-
224	Garam Halus	Natural	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
225	Garlic Peeled	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
226	Ghee Oil	Animal	QBI Packaging Sdn. Bhd., No.19, Lorong Keluli 1C, Kawasan Perindustrian Bukit Raja Selatam, 40150 Shah Alam	JAKIM
227	Gherkin	Plant	Green Master, Global Fine Food Sdn. Bhd., Lot 5, Jalan 10 Off Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur	-

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228	Golden Kiwi	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
229	Grape Green	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
230	Green Capsicum	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
231	Green Chilli	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
232	Green Curry Paste	Plant	Mafipro Sdn. Bhd., Lot 103, Jalan Perusahaan Tiga Kamunting Industrial Estate Kamunting, Larut Matang dan Selama Perak	-
233	Green Olive	Plant	Green Master, Global Fine Food Sdn. Bhd., Lot 5, Jalan 10 Off Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur	JAKIM
234	Gula Batu	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
235	Gula Halus	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
236	Gula Kabung Wrapped	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
237	Gula Melaka	Plant	Central Sugar Refinery Sdn. Bhd. Batu Tiga, 40000 Shah Alam	JAKIM
238	Gula Pasir	Plant	Central Sugar Refinery Sdn. Bhd. Batu Tiga, 40000 Shah Alam	JAKIM
239	Gula Merah	Plant	Central Sugar Refinery Sdn. Bhd. Batu Tiga, 40000 Shah Alam	JAKIM
240	Gula Putih Bertapis	Plant	Kilang Gula Felda Perlis Sdn. Bhd., PO Box 42, 01700 Kangar Perlis	JAKIM

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241	Halba Campur	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
242	Hati Ayam	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
243	Hati Lembu	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand - Federal Association
244	Herolive Olive Pomace Oil	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
245	Honey	Animal	Green Master, Global Fine Food Sdn. Bhd., Lot 5, Jalan 10 Off Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur	JAKIM
246	Honey Dew	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
247	Ikan Bilis Kopek	Animal	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
248	Ikan Bilis Halus	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
249	Ikan Bilis Powder	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
250	Ikan Bilis Seasoning	Animal	Angsana Food Industries Sdn. Bhd., 22 Jalan Anggerik Mokara, 31/44 Kota Kemuning, Seksyen 31, Shah Alam, Selangor	JAKIM
251	Ikan Bilis Silver	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
252	Ikan Keli	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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253	Ikan Kembung	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
254	Ikan Kerisi	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
255	Ikan Masin Bulu Ayam	Animal	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
256	Ikan Masin Gelema	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
257	Ikan Masin Talang	Animal	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
258	Ikan Pari Baby	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
259	Ikan Selar	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
260	Ikan Talapia	Animal	Tiew Brothers, 27, Jalan Burung Merak, Taman Bukit Maluri Kepong, 52100 Kuala Lumpur	-
261	Ikan Tongkol	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
262	Ikan Tenggiri	Animal	Boon Fish Store, 7, Jalan Tembaga SD 5/2D, Bandar Baru Sri Damansara, 52100 Kuala Lumpur	-
263	Instant Crispy Prawn	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
264	IQF Prawn	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
265	IQF Raspberry	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-

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266	IQF Red Current	Plant	JM Finefood Sdn. Bhd., No. 51, Jalan Perdana 2/24, Pandan Perdana, 55300 Kuala Lumpur	-
267	Isi Cekor	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
268	Isi Kerang	Animal	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
269	Itik Segar	Animal	Perak Duck Food Industries Sdn. Bhd., Lot 3525, Kampung Nibong Termeloh, Throng Taiping Perak	JAKIM
270	Jalen Kicap Manis	Plant	JALEN, Lot 3688, Jalan Kempas Lama, Kampung Sinaran Baru, 81300 Skudai, Johor	JAKIM
271	Jam Strawberry	Plant	GM Food Industries Sdn. Bhd., 29, Jalan Nagasari 18, Taman Segamat Baru, Segamat Johor	JAKIM
272	Jambu Air Thai	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
273	Jantung Pisang	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
274	Japanese Hokkaido Scallop	Plant	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam
275	Jelly Blackcurrant	Plant	Guan Xeng Industries (M) Sdn. Bhd., 43-44, Jalan Makmur 2, Taman Makmur Lunas, Kulim	JAKIM
276	Jelly Grape	Plant	Guan Xeng Industries (M) Sdn. Bhd., 43-44, Jalan Makmur 2, Taman Makmur Lunas, Kulim	JAKIM
277	Jelly Orange	Plant	Guan Xeng Industries (M) Sdn. Bhd., 43-44, Jalan Makmur 2, Taman Makmur Lunas, Kulim	JAKIM

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278	Jelly Strawberry	Plant	Guan Xeng Industries (M) Sdn. Bhd., 43-44, Jalan Makmur 2, Taman Makmur Lunas, Kulim	JAKIM
279	Jumbo Scallop	Plant	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam
280	Jus Limau Nipis	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
281	Kacang Botol	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
282	Kacang Buncis	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
283	Kacang Dhall	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
284	Kacang Hijau	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
285	Kacang Kuda	Plant	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
286	Kacang Merah	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
287	Kacang Merah (small)	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
288	Kacang Panjang	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
289	Kacang Tanah	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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290	Kacang Tanah Kisar	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
291	Kailan	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
292	Kailan Hong Kong	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
293	Kangkung	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
294	Karipap Pusing Frozen	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
295	Kasturi Frozen	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
296	Kaya Bun	Plant	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
297	Kaya Paste	Plant	CAF Food Product Sdn. Bhd., No.30 Jalan P4/8, Bandar Teknologi, Hulu Langat, Selangor	JAKIM
298	Kayu Manis	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
299	Keladi	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
300	Kelapa Biji (Parut)	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
301	Keledek Merah	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
302	Kepah Buluh	Animal	Tiew Brothers, 27, Jalan Burung Merak, Taman Bukit Maluri Kepong, 52100 Kuala Lumpur	-

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303	Kerang	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
304	Kerisik Kelapa	Plant	Nurani Ehsan (M) Sdn. Bhd. No.3, Block B, Jalan Saujana Indah 8, Taman Perindustrian Saujana Indah, Klang, Selangor	JAKIM
305	Keropok Ikan	Animal	Tanjung Emas Trading Sdn. Bhd., SP105, Jalan Suria 4, Taman Industri Ringan, Sungai Petai, Alor Gajah, Melaka	JAKIM
306	Keropok Sayur	Plant	Akuku Food Industry (M) Sdn. Bhd., Lot 7094, Jalan Haji Yusof 2, Kampung Jenjarom, 42600 Kuala Langat	JAKIM
307	Keropok Udang	Animal	Perusahaan Hasil Laut Muslika, Kampung Masjid Tanjung Dawai, 08110 Bedong Kedah, Kuala Muda Kedah	JAKIM
308	Ketupat	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
309	Ketupat Palas	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
310	Kicap Cair	Plant	S-O-S Mewah Sdn. Bhd., 1194-1196 Jalan Sri Putri 3/3, Taman Putri Kulai, 81000 Kulai, Johor	JAKIM
311	Kicap Manis Habhal	Plant	Zara Foodstuff Industries Sdn. Bhd., Zara Building, No.73, Jalan Langkasuka, 80350 Johor Bahru	JAKIM
312	Kiwi Fruit	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
313	Knorr BBQ Sauce	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
314	Knorr Demi Glaze Brown Sauce	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM

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315	Koay Teow	Plant	E.E.H Food Industry, Lot PT14862, Jalan Udang Gantung, Telok Gong, 42000 Port Klang,	JAKIM
316	Koay Teow	Plant	Hicomi Sdn. Bhd., No. 121, Fasa 2 Kawasan Perindustrian Ringan Sungai Siput, Sungai Siput (U), Perak	JAKIM
317	Koleh Kacang	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
318	Koswi	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
319	Kuah Rojak	Animal	Istiqmah Enterprise, Lot 11592, Kampung Sungai Jagung, Kuala Muda, Kedah	JAKIM
320	Kubis Bunga	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
321	Kubis Bulat	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
322	Kuchai Local	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
323	Kuih Cucur Badak Frozen	Animal	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
324	Kuih Koci Pulut Hitam / Pandan	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
325	Kulit Kayu Manis	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
326	Labu Air	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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327	Ladies Figer	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
328	Laksa Kering	Plant	Kilang Bihun Bersatu Sdn. Bhd., Lot 208, Phase II, Kuala Ketil Industrial Estate, Baling Kedah	JAKIM
329	Lala	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
330	Lamb Leg Boneless	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand - Federation of Islamic Associations of New Zealand (FIANZ)
331	Lapis Biasa/ Merah	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
332	Lapis Kacang Merah	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
333	Lapis Nyonya	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
334	Lapis Pelangi	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
335	Leek	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
336	Leek	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
337	Lemon	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
338	Lemon Concentrated	Plant	Sofresh Marketing Sdn. Bhd., No.9&11, Jalan BJ2, Taman Perindustrian Belmas Johan, 48000 Rawang	JAKIM

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339	Lettuce Ice berg	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
340	Lettuce Mesculine Mix	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
341	Lettuce Mixed Salad	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
342	Lettuce Romaine Baby	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
343	Limau Kasturi	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
344	Lime Juice	Plant	Sofresh Marketing Sdn. Bhd., No.9&11, Jalan BJ2, Taman Perindustrian Belmas Johan, 48000 Rawang	JAKIM
345	Lobak Masin	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
346	Lobak Putih	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
347	Lollorosa	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
348	Lompang Warna Warni	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
349	Longan In Syrup	Plant	Rex Industry Berhad, Plot 125, Jalan Perindustrian Bukit Mnnyak 5, 14100 Simpang Ampat, Seberang Prai Tengah, Penang	JAKIM
350	Lychee In Syrup	Plant	Rex Industry Berhad, Plot 125, Jalan Perindustrian Bukit Mnnyak 5, 14100 Simpang Ampat, Seberang Prai Tengah, Penang	JAKIM

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351	Macaroni	Plant	Barkath Foods Sdn Bhd., Lot 3044, MK, Jalan Jelawat, 13700 Seberang Jaya. Seberang Perai, Penang	JAKIM
352	Maldon Sea Salt Flakes	Natural	Maldon Crystal Salt Company Ltd., WYCKE Hill Business Park, Maldon Essex, CM9 6UZ, United Kingdom	JAKIM
353	Mandarin Orange	Plant	Chuan Yee (M) Sdn. Bhd., No 13 & 15, Jalan Bukit Permai Utama 3, Taman Industri Bukit Permai, 56100 Kuala Lumpur	-
354	Mango Chutney	Plant	Gaban Spice Mfg (M) Sdn. Bhd., No. 742, Lorong Perindustrian Bukit Minyak II, MK13, Taman Perindustrian Bukit Minyak, Bukit Mertajam, Seberang Perai Tengah, Penang	JAKIM
355	Mango Local Ripe	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
356	Mango Young	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
357	Mango Young Big Hard	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
358	Maple Syrup	Plant	Queen Fine Foods Pty. Ltd, 17-19 Wakefield Street, Aldery, QLD, 4051	Switzerland - Halal Certification Services
359	Marjerin Soft - Plant	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
360	Mashed Potato Powder Knorr	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
361	Mayonnaise Lady's Choice	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
362	Mayonnaise Salad Lady's Choice	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM

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363	Meat ball	Animal	Pap Cashnet (M) Sdn. Bhd. No. 16 &18, Jalan P10/13, 43650 Bandar Baru Bangi, Selangor	JAKIM
364	Mee Hoon	Plant	Kilang Bihun Bersatu Sdn. Bhd., Lot 208, Phase II, Kuala Ketil Industrial Estate, Baling Kedah	JAKIM
365	Milk	Animal	Arla Foods Deutschland GMBH Niederlassung Pronsfeld, D-54597 Pronsfeld Germany	Germany - Halal Control e.k (EU)
366	Milo	Plant	Nestle Manufacturing (M) Sdn. Bhd. Shah Alam Complex, Jalan Playar 15/1, P.O Box 7010, Petaling Jaya	JAKIM
367	Minced Beef	Animal	Pap Cashnet (M) Sdn. Bhd. No. 16 &18, Jalan P10/13, 43650 Bandar Baru Bangi, Selangor	JAKIM
368	Minced Chicken	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
369	Mini Butter Croissant	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
370	Mini Chicken Frankfurter	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
371	Mini French Croissant	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
372	Mini Roll Vanilla Sultana	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
373	Miniature Chocolate Roll	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM

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374	Miniature Strudel Apple	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
375	Miniature Vanilla Whirl	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
376	Mint Leaf	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
377	Minyak Sawit	Plant	Sik Cheong Edible Oil Sdn. Bhd., 11, Jalan 6/14, Kg. Tasik Tambahan, Ampang, Selangor	JAKIM
378	Mix Muesli	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
379	Mozzarella Chees	Animal	Alba Cheese Manufacturing, 29-33 Assembly Drive, Tullamarine, Victoria 3043	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
380	Muesli Bread	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
381	Murtabak Mini Vegetable	Plant	NM Afaff Enterprise, Lot 1671, Jalan Gajah 18, Kampung Kubu Gajah, Sungai Buloh	JAKIM
382	Muruku Kasar Mix	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
383	Mushroom Black - China	Plant	Ying Yeap Sdn. Bhd., 35, Jalan Sengarung, Taman Tenaga, Cheras 56100 Kuala Lumpur	-
384	Mushroom Shitake	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
385	Mushroom Soup Powder Knorr	Plant	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM

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386	Mushroom Straw	Plant	Zhanghow Tan Co. Ltd., East Nachang Road, Zhangzhou, Fujia P.R. China	China - China Islamic Association
387	Mushroom Wintermelon Roll	Plant	Mushrooms Sdn. Bhd., GD-3, Anzen Business Park, 3 - 9, Jalan 4/37A, Taman Bukit Maluri, 52100 Kepong	JAKIM
388	Mussels	Animal	Blue Archipelago Berhad, Blue Aquaculture Complex, Ayer Hitam, Alor Setar	JAKIM
389	Mussel Meat	Animal	Blue Archipelago Berhad, Blue Aquaculture Complex, Ayer Hitam, Alor Setar	JAKIM
390	Nangka Muda	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
391	Nasi Impit Adabi	Plant	Industri Minuman Adabi Sdn. Bhd., Lot 136, Rawang Integrated Industrial Parl, 48000 Rawang	JAKIM
392	Nasi Ketupat Adabi	Plant	Industri Minuman Adabi Sdn. Bhd., Lot 136, Rawang Integrated Industrial Parl, 48000 Rawang	JAKIM
393	Nata De Coco Coconut	Plant	Happy Alliance (M) Sdn. Bhd., Lot 2869, Kampung Tumbuk, Tanjong Sepat, Kuala Langat	JAKIM
394	Nata De Coco Lychee	Plant	Happy Alliance (M) Sdn. Bhd., Lot 2869, Kampung Tumbuk, Tanjong Sepat, Kuala Langat	JAKIM
395	Nescafe	Plant	Nestle Manufacturing (M) Sdn. Bhd. Shah Alam Complex, Jalan Playar 15/1, P.O Box 7010, Petaling Jaya	JAKIM
396	New Zealand Lamb Rack	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand - Federation of Islamic Associations of New Zealand (FIANZ)
397	Nona Crystal Jelly	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
398	Nona Pudding	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM

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399	Noodle Mee Hoon	Plant	Kilang Bihun Bersatu Sdn. Bhd., Lot 208, Phase II, Kuala Ketil Industrial Estate, Baling Kedah	JAKIM
400	Onion Red Peeled	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
401	Onion Yellow Peeled	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
402	Onion Yellow Peeled	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
403	Orange Juice	Plant	Sofresh Marketing Sdn. Bhd., No.9&11, Jalan BJ2, Taman Perindustrian Belmas Johan, 48000 Rawang	JAKIM
404	Oregano Shredded	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
405	Otak Udang Petis	Animal	C.K.C Food Industries Sdn. Bhd., Plot 63, Lintang Bayan Lepas 1, Bayan Lepas Industrial Park 1V, Daerah Barat Daya, Pulau Pinang	JAKIM
406	Oyster Sauce	Animal	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
407	Oyster Sauce	Animal	Lee Kum Kee (M) Foods Sdn. Bhd., Lot 8, Jalan Halba 16/16, Seksyen 16, Shah Alam	JAKIM
408	Paloma Bavarios Neutre Gelatine Free	Plant	Puratos Malaysia Sdn. Bhd., Lot 8, Jalan 2/32A Mukim Batu, Batu 6 1/2, Jalan Kepong, Kuala Lumpur	JAKIM
409	Papadom	Plant	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
410	Papaya	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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411	Paprika	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
412	Paprika Ground	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
413	Pari Slice	Animal	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
414	Parmesan Cheese	Animal	Alba Cheese Manufacturing, 29-33 Assembly Drive, Tullamarine, Victoria 3043	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
415	Parsley English	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
416	Paru Lembu	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand - Federation of Islamic Associations of New Zealand (FIANZ)
417	Pasta Penne	Plant	F.Divella S.P.A Largo D, Divella 1, 70018 Rutigliano (BA) Italy	Belgium - Halal Food Council of Europe (HFCE)
418	Paste Tom Yam	Plant	Kerry Ingredients (M) Sdn. Bhd., 22 Jalan Anggerik Mokara, 31/44 Kota Kemuning, Seksyen 31, 40460 Shah Alam	JAKIM
419	Pati Jus Barli	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
420	Pati Jus Jambu Batu	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
421	Pati Jus Jambu Mawar	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
422	Pati Jus Mango	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM

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423	Pati Jus Oren	Plant	Profresh Sdn. Bhd., 15-21, Jalan Kenanga 1A, EK BB2, Bukit Beruntung, 48300 Rawang, Selangor	JAKIM
424	Pau Kaya	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
425	Peach	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
426	Peach Halves	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
427	Peanut Butter	Plant	Tatawa Industries (M) Sdn. Bhd., PLO 6, Kawasan Perindustrian Bukit Pasir, Jalan Rami 1, Muar, Johor	JAKIM
428	Perut Lembu	Animal	Silver Fern Farms Ltd., 50ZW Eastbourne St., PO. Box 940, Hastings, New Zealand	New Zealand - Federation of Islamic Associations of New Zealand (FIANZ)
429	Petola	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
430	Pickled Chilli Green	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
431	Pineapple Big	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
432	Pineapple Slice	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
433	Pink Pepper Corn	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
434	Pisang Emas	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-

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435	Pisang Nangka	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
436	Pisang Nipah	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
437	Pitted Olive Black	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
438	Plain Soft Roll	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
439	Plain Yoghurt	Animal	Emmi Frischprodukte AG Seetalstrasse 200, 6032 Emmen, Switzerland	Switzerland - Halal Certification Services
440	Plan Mix Vanilla	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
441	Popiah Frozen	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
442	Prawn Dumpling	Animal	Ahimsa Vege Health Food Industries Sdn. Bhd., No.17, Jalan Kesuma 2/3, Bandar Tasik Kesuma, Beranang, 43700 Kajang	JAKIM
443	Prawn Meat IQF	Animal	Hoi Soon Import & Export Sdn. Bhd. No 1 & 3, Jalan Melur 5, Taman Suria Jaya, Cheras	JAKIM
444	Prawn Paste	Animal	C-K-C Food Industries Sdn. Bhd., Plot 63, Lintang Bayan Lepas 1, Bayan Lepas Industrial Park II, 11900 Pulau Pinang	JAKIM
445	Pucuk Manis	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
446	Pucuk Paku	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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447	Pucuk Ubi	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
448	Puff Pastry Roll	Plant	Deluxe Food Services Sdn Bhd No 9, Jalan Korporat, KU9, Taman Perindustrian Meru, 42000, Klang, Selangor	JAKIM
449	Pudding Honey Dew	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
450	Pudding Mango	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
451	Pulut Hitam	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
452	Pulut Inti	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
453	Pulut Panggang	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
454	Pulut Sambal	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
455	Pure White Vinegar		S-O-S Mewah Sdn. Bhd., 1194-1196 Jalan Sri Putri 3/3, Taman Putri Kulai, 81000 Kulai, Johor	JAKIM
456	Purple Endive Lettuce	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
457	Puteri Ayu	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
458	Raisin Black	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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459	Raisin Yellow	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
460	Rambutan Peeled	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
461	Raspberry	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
462	Rebung	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
463	Red Bean Mini Bun	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	-
464	Red Bean Bun	Plant	Today Bakeries Products (Klang) Sdn. Bhd., No 110-122 Jalan Sungai Keramaet 3, Taman Klang Utama, Batu 5, 42100 Klang Selangor	-
465	Red Capsicum	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
466	Red Chilli	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
467	Red Kidney Bean	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-
468	Red Maraschino Cherry	Plant	Green Master, Global Fine Food Sdn. Bhd., Lot 5, Jalan 10 Off Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur	JAKIM
469	Red Radicchio	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
470	Red Velvet Cake	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM

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NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
471	Rempah Jintan Manis Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
472	Rempah Jintan Putih Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
473	Rempah Kari Daging Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
474	Renshaw Marzipan	Plant	Renshaw 229 Crown Street, Liverpool, L8 7RF, United Kingdom	United Kingdom - The Muslim Food Board (UK)
475	Rex - Tuna Dalam Minyak	Animal	Rex Industry Berhad, Plot 125, Jalan Perindustrian Bukit Mnnyak 5, 14100 Simpang Ampat, Seberang Prai Tengah, Penang	JAKIM
476	Rhine Chocolate	Plant	Kondima Engelhardt GMBH & Co. KGD - 76185 Karsruhe (Germany)	Germany - Halal Control e.k (EU)
477	Roasted Coffee Bean	Plant	D.E Coffee & Tea Australia, 18 Forrester Street, Kingsgrove, 2208, NSW Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
478	Roasted Peanut	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
479	Rock Melon Local	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
480	Rose Flour	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	JAKIM
481	Roti Jala	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM

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NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
482	Roti Paratha	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
483	Royal Baking Powder	Plant	Industri Makanan Jati Sdn. Bhd., 27, Jalan Anggerik Mokara 31/64, 40460 Selangor	JAKIM
484	Royal Cream Corn	Plant	Casima (M) Sdn. Bhd., Lot 98, Rawang Integrated Industrial Park, Gombak	JAKIM
485	Royal Victoria Cream Cheese	Animal	Tatura Milk Industries Ltd. Hogam Street, Tatura Vic 3616	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
486	Sagu Kasar	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
487	Saito Fish Ball	Animal	TS Food Indsutry Sdn. Bhd., No.8, Jalan Istimewa 8, Taman Perindustrian Cemerlang, 81800 Ulu Tiram, Johor	JAKIM
488	Salted & Unsalted Butter	Animal	Ballantyne Foods, 215 Boundary Road North Laverton, Victoria Australia, 3026	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
489	Sandwich Chicken	Animal	PFT Food Industries Sdn. Bhd., No. 35 & 36, Jalan SU26, Taman Selayang Utama, 68100 Batu Caves	JAKIM
490	Sandwich Bread	Plant	Saint-Non Bakery Sdn. Bhd., No. 16 & 18, Jalan Tembaga SD5/2H, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
491	Santan Rasaku	Plant	Linaco Manufacturing (M) Sdn. Bhd., 83200 Batu Pahat, Johor	JAKIM
492	Sao Plame 60% Kondo - Felehin	Plant	Max Felchlin AG Bahnhofstrasse 63, 6431 Schwyz, Switzerland	Switzerland - Halal Certification Services

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.NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
493	Satay Sauce	Animal	Safiah Satay Sdn. Bhd., No.36, Jalan 34/10A, Taman Perindustrian IKS, Mukim Batu Caves, 68100 Kuala Lumpur	JAKIM
494	Soya Sauce	Plant	S-O-S Mewah Sdn. Bhd., 1194-1196 Jalan Sri Putri 3/3, Taman Putri Kulai, 81000 Kulai, Johor	JAKIM
495	Sawi	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
496	Sawi Local	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
497	Seafood Wantan	Plant	Unique Frozen Food (M) Sdn. Bhd., No. 14 & 26 Lengkok KIKIK 1, Taman Inderawasih, 13600 Perai, Pulau Pinang	JAKIM
498	Seasoning Maggi	Plant	Nestle Products Sdn. Bhd., 22-1, 22nd Floor, Menara Surian, No.1, Jalan PJU 7/3, Mutiara Damansara, 47810 Petaling Jaya, Selangor	JAKIM
499	Semi Dried Tomato	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
500	Sengkuang	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
501	Serai	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
502	Serbuk Kari Ayam Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
503	Serbuk Kari Ikan Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM

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504	Serbuk Kopi	Plant	Gold Medal Manufacturing Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
505	Serbuk Kunyit Babas	Plant	Baba Products (M) Sdn. Bhd., Block C, Lot 46911, Taman Perindustrian Selayang, 68100 Kuala Lumpur	JAKIM
506	Serbuk The	Plant	BOH Plantations Sdn. Bhd., No.9, Persiaran Hampshire, Off Jalan Ampang, Kuala Lumpur	JAKIM
507	Seri Muka Biasa	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
508	Shallot Peeled	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
509	Siput Lala	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
510	Siput Sedut Cut	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
511	Smoked Salmon	Animal	Sakura Food Co. Ltd., 28B Phuoc Long Street, Phuoc Long Ward, Nha Trang City, Khanh Hoa Province, Vietnam	Vietnam - HALAL Certification Agency Vietnam
512	Soft Bun	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalan Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
513	Soo Hoon	Plant	Thye Leong Huat Sdn. Bhd., No. 8, Jalal SB Jaya 14, Taman Industri SB Jaya, 47000 Selangor	-
514	Sos Chilli Maggi	Plant	Nestle Products Sdn. Bhd., 22-1, 22nd Floor, Menara Surian, No.1, Jalan PJU 7/3, Mutiara Damansara, 47810 Petaling Jaya, Selangor	JAKIM

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NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
515	Sos Ikan	Animal	Malee Foods Ltd. Partnership 39/1, MOO 4, Tambon Klong Hee, Amphur Hatyai, Songkhla, 90110 Thailand	JAKIM
516	Sos Lada Hitam Puteri	Animal	APS-Manja Sdn. Bhd., No.22-24, Jalan Industri P.B.P.5, Taman Industri, Pusat Bandar Puchong, 47100 Puchong	JAKIM
517	Sos Tiram - Maha Suri	Animal	Maharusi Trading Sdn. Bhd., No.33, Jalan 6/4, Pandan Indah Commercial Park, 55100 Kuala Lumpur	JAKIM
518	Sos Tom Yam Maepranom	Plant	Phiboonchai Maepranom Thai Chilli Paste Company Ltd., 68/10 MOO 12, Boromrajohonnerd, Taweewattana, Bangkok 10170 Thailand	JAKIM
519	Sos Tomato Maggi	Plant	Nestle Products Sdn. Bhd., 22-1, 22nd Floor, Menara Surian, No.1, Jalan PJU 7/3, Mutiara Damansara, 47810 Petaling Jaya, Selangor	JAKIM
520	Sotong	Animal	Mai Lim Food Industries Sdn. Bhd., Lot 19-S, Jalan Bidara 1, Taman Bidara, 68100 Selayang, Selangor	JAKIM
521	Sotong Cut Flower	Animal	Viedge Sdn. Bhd., E-1-18, Block E, Jalan PJU 1A/3M, Ara Damansara, 47500 Petaling Jaya, Selangor	-
522	Sotong Kembang	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
523	Sotong Squid Flower	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
524	Sour Light Cream	Animal	Parmalat Australia Limited, 35 Boundary Street, Brisbane, Queensland 4101	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia

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525	Soya Light Sauce	Plant	S-O-S Mewah Sdn. Bhd., 1194-1196 Jalan Sri Putri 3/3, Taman Putri Kulai, 81000 Kulai, Johor	JAKIM
526	Spaghetti	Plant	F. Divella S.P.A Largo D, Divella 1, 70018 Rutigliano (BA) Italy	Belgium - Halal Food Council of Europe (HFCE)
527	Spinach Frozen	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
528	Spray Dried	Plant	Douwe Egbert Nederland B.V Leeuwarderweg 1, 8501 ZD Joure, Netherlands	Netherlands - Total Quality Halal Correct Certification
529	Spring Onion	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
530	Sponge Mix Plain	Plant	Pastry Pro Sdn Bhd No.8, Jalan 3/37A, Industrial Area Taman Bukit Maluri, Kepong 52100 KL	JAKIM
531	Squid Flower	Animal	Tiew Brothers, 27, Jalan Burung Merak, Taman Bukit Maluri Kepong, 52100 Kuala Lumpur	-
532	Seri Kaya	Plant	Zara Foodstuff Industries Sdn. Bhd., Zara Building, No.73, Jalan Langkasuka, 80350 Johor Bahru	JAKIM
533	Strawberry Crystal Jelly	Plant	Sri Nona, Lot 38, Jalan E1/4, Taman Ehsan Industrial Park, 52100 Kepong Selangor	JAKIM
534	Straw Mushroom	Plant	M-shrooms Sdn. Bhd., GD-3, Anzen Business Park, 3-9 Jalan 4/37A, Taman Bukit Maluri, Kepong, 52100 Kuala Lumpur	JAKIM
535	Strawberry Imported	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
536	Strawberry Jam	Plant	Green Master, Global Fine Food Sdn. Bhd., Lot 5, Jalan 10 Off Jalan Kuari, Kampung Cheras Baru, Kuala Lumpur	JAKIM

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537	Strudle	Plant	Sunderland Bakery Sdn. Bhd., No.1, Jalaln Cahaya 15, Taman Cahaya Ampang, 68000 Apang, Selangor	JAKIM
538	Sukun	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
539	Sundried Tomato	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
540	Sunquick Lemon	Plant	Barkath Co-Ro Manufacturing Sdn. Bhd., 1140 Lorong Perusahaan Sg. Lokan 5, Kawasan Perusahaan Sg. Lokan, MK 16, Off Jalan Bahan Lalang, Butterworth, Seberang Perai Tengah, Pulau Pinang	JAKIM
541	Susu Cair	Animal	F&N Malaysia	JAKIM
542	Sweet Chilli Sauce Thai	Plant	Phiboonchai Maepranom Thai Chilli Paste Company Ltd., 68/10 MOO 12, Boromrajohonnerd, Taweewattana, Bangkok 10170 Thailand	Thailand - The Central Islamic Committee of Thailand (CICOT)
543	Sweet Corn Cream	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	JAKIM
544	Sweet Corn Kennel	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	JAKIM
545	Sweet Potato Red	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	JAKIM
546	Sweetened Condensed Milk	Plant	Able Dairies Sdn. Bhd., Lot 2259, Jalan Helang Off Jalan Kebun Baru, 9th Mile, Jalan Klang-Banting, Kuala Langat, Selangor	JAKIM
547	Tabasco	Plant	GBA Corporation Sdn. Bhd., Wisma GBA, Lot 8, Jalan PPU 3, Taman Perindustrian Puchong Utama, Puchong, Selangor	JAKIM

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548	Talam Cendol	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
549	Talam Jagung	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
550	Talam Keladi	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
551	Talam Pandan	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
552	Talam Ubi	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
553	Tart Sweet	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
554	Tartar Sauce	Plant	Kerry Ingredients (M) Sdn. Bhd., 22 Jalan Anggerik Mokara, 31/44 Kota Kemuning, Seksyen 31, 40460 Shah Alam	JAKIM
555	Taufu Telur	Animal	Qing Yuan Food Industries Sdn. Bhd., No.2, Jalan SBC 6, Taman Sri Batu Caves, 68100 Gombak	JAKIM
556	Taugeh	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
557	Tegral Moist Chocolate Cake	Plant	Puratos Malaysia Sdn. Bhd., Lot 8, Jalan 2/32A Mukim Batu, Batu 6 1/2, Jalan Kepong, Kuala Lumpur	JAKIM
558	Tegral Satin Crème Cake Red Velvet	Plant	Puratos Malaysia Sdn. Bhd., Lot 8, Jalan 2/32A Mukim Batu, Batu 6 1/2, Jalan Kepong, Kuala Lumpur	JAKIM
559	Tegral Sponge - Puratos	Plant	Puratos Malaysia Sdn. Bhd., Lot 8, Jalan 2/32A Mukim Batu, Batu 6 1/2, Jalan Kepong, Kuala Lumpur	JAKIM

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560	Telur	Animal	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	JAKIM
561	Telur Itik	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
562	Telur Masin	Animal	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
563	Tempeh	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
564	Tempoyak	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
565	Tempura Flour	Plant	ES Food Industries Sdn. Bhd., No.11, Persiaran Sabak Bernam, Seksyen 26 (HICOM) Shah Alam, Selangor	JAKIM
566	Tepung Beras	Plant	ES Food Industries Sdn. Bhd., No.11, Persiaran Sabak Bernam, Seksyen 26 (HICOM) Shah Alam, Selangor	JAKIM
567	Tepung Gandum	Plant	FFM Berhad, Lot 1, Seksyen 6, Jalan 6/3, Persiaran Orkid, 42920 Pulau Indah, Pelabuhan Klang	JAKIM
568	Tepung Jagung	Plant	ES Food Industries Sdn. Bhd., No.11, Persiaran Sabak Bernam, Seksyen 26 (HICOM) Shah Alam, Selangor	-
569	Terung Panjang	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
570	Terung Pipit	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
571	Thai Sauce	Plant	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya	JAKIM

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			5, Taman Industri Balaking Jaya, 43300 Kajang	
572	Thousand Island	Animal	Unilever (M) Holdings, Sdn. Bhd., Level 33-35, Menara TM, Jalan Pantai Baru, 59200 Kuala Lumpur	JAKIM
573	Thyme Shredded	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
574	Timun	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
575	Tiramisu	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
576	Tom Yam Paste	Plant	Phiboonchai Maepranom Thai Chilli Paste Company Ltd., 68/10 MOO 12, Boromrajohonnerd, Taweewattana, Bangkok 10170 Thailand	JAKIM
577	Tomato	Plant	Cahaya Kencana Sdn. Bhd. No. 16A, Jalan Tiga, Off Jalan Usahawan 5, Kawasan Perindustrian Ringan Setapak, Kuala Lumpur	-
578	Tomato Cherry	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
579	Tomato Chop	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
580	Tomato Diced	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
581	Tomato Herbs Bread	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM

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NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
582	Tomato Paste	Plant	Nestle Products Sdn. Bhd., 22-1, 22nd Floor, Menara Surian, No.1, Jalan PJU 7/3, Mutiara Damansara, 47810 Petaling Jaya, Selangor	JAKIM
583	Tulang Rawan	Animal	HLRB Processing Sdn. Bhd., Lot 1828-1830, Mukim of Serkam, 77300 Merlimau, Melaka	JAKIM
584	Turkey Sandwich Smoke	Animal	Gourmesa Sdn Bhd, Hicom-glenmarie Industrial Park,40150 Shah Alam, Selangor	JAKIM
585	Twist Chocolate	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
586	Twist Kaya	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
587	Ubi Kayu	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
588	Ubi Kentang Holland	Plant	Goblin Resources, 32, Jalan Mawar 10/C, Taman Mawar, 43900 Sepang, Selangor	-
589	Udang Kering	Animal	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
590	UHT Full Cream Milk	Animal	Murray Goulbrun Cooperative Ltd., 18 Yarragon Road, Leongatha, Victoria, 3953 Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
591	Ulam Raja	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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592	Vegetable Chicken	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
593	Vegetable Chicken Meat	Animal	Fundamental Gains Sdn Bhd 1238 - S, Jalan Paya Terubong, Bandar Baru Air Itam, 11060 Ayer Itam, Pulau Pinang	JAKIM
594	Vegetarian Anchovies	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
595	Vegetarian Mutton	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
596	Vegetarian Oyster Sauce	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
597	Vegetarian Prawn	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
598	Vegetarian Red Meat / Cha Siew	Plant	Yi Dah Xing Food Factory (M) Sdn. Bhd., Lot 115629, Jalan Zarib 2, Zarib Industrial Park, Lahat, Perak	JAKIM
599	Vegetarian Samosa	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
600	Vegetarian Spring Roll	Plant	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
601	Wajik	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
602	Wajik Durian	Plant	Sri Talamaz, 31 Jalan Meranti SDI 3/4, Bandar Sri Damansara, 52200 Kuala Lumpur	JAKIM
603	Walnut	Plant	Zam Zam Trading Sdn. Bhd., No. 8, Jalan TIB 1/19, Bolton Industrial Park, 68100 Batu Caves, Selangor	-

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604	Wantan Ball	Plant	A&K Food Industries Sdn. Bhd., No 13 & 15, Jalan Balakong Jaya 5, Taman Industri Balaking Jaya, 43300 Kajang	JAKIM
605	Watermelon Red	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
606	Whipping Cream - President	Animal	Lactalis International 16, Avenue Jean Jaures, 90607 Choisy Le Roi France	France - Ritual Association of Lyon's Great Mosque (Association Rituelle De La Grande Mosquee De Lyon)
607	Whipping Cream	Animal	Murray Goulbrun Cooperative Ltd., 18 Yarragon Road, Leongatha, Victoria, 3953 Australia	Australia - Islamic Co-ordinating Council of Victoria (ICCV) 155 Lygon Street East Brunswick Victoria 3057 Australia
608	White Pepper Ground	Plant	Sandhurst Fine Foods, 6 Kiama Street, Miranda, New South Wales, 2228	Australia - Supreme Islamic Council Of Halal Meat In Australia Inc.
609	White Raddish	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
610	White Sugar	Plant	Kilang Gula Felda Perlis Sdn. Bhd., PO Box 42, 01700 Kangar Perlis	JAKIM
611	Whole Milk Powder	Animal	Arla Foods Deutschland GMBH Niederlassung Pronsfeld, D-54597 Pronsfeld Germany	Germany - Halal Control e.k (EU)
612	Wholemeal Bread	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
613	Wholemeal Soft Bun	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM
614	Wholemeal Soft Roll	Plant	EZY Classic, Lot No.1, Kompleks Industri Makanan MARA (KIMAR) KM13, Jalan Batu Caves, Sentul, 68100 Kuala Lumpur	JAKIM

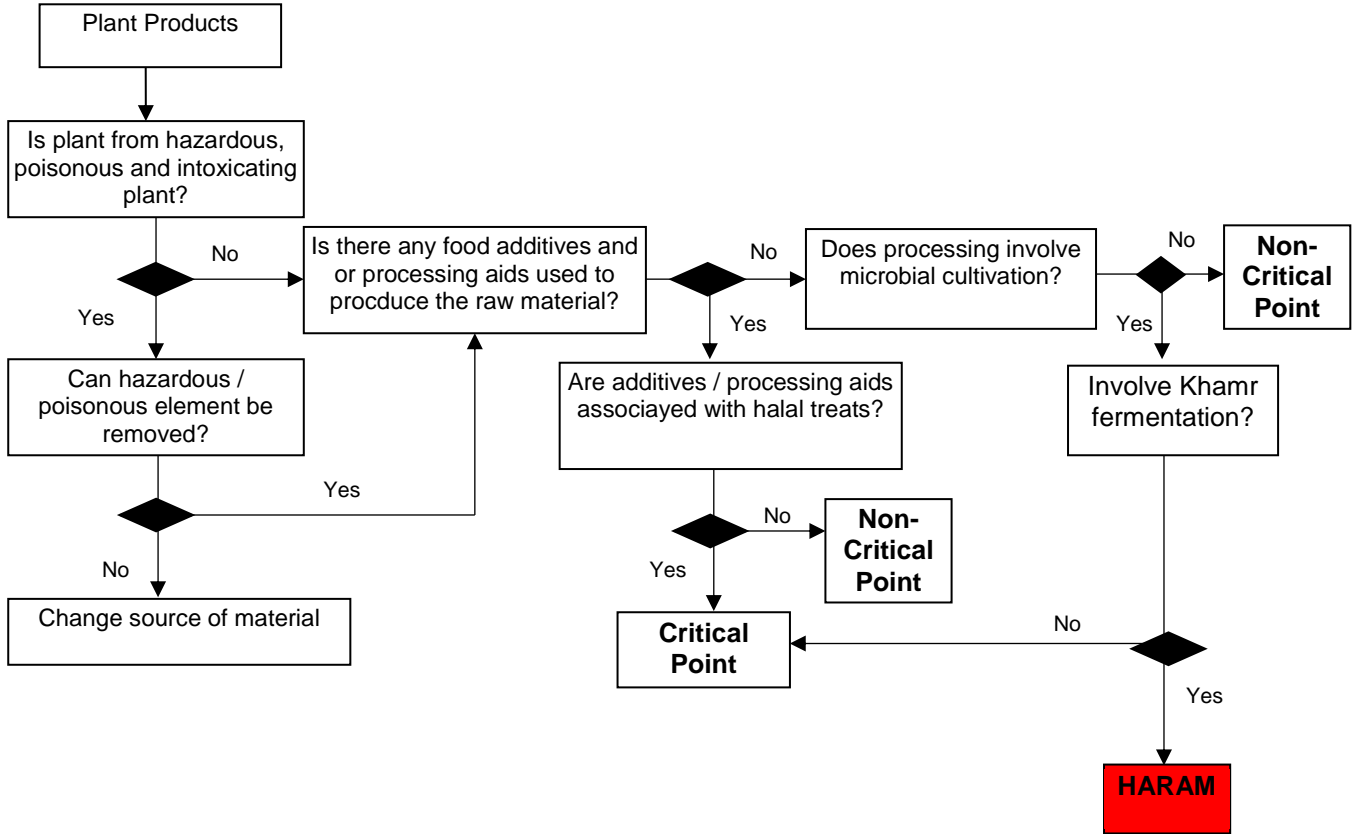
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NO.	RAW MATERIAL	ORIGIN OF MATERIAL	NAME & ADDRESS OF MANUFACTURER	NAME OF CERTIFICATION BODY
615	Wing Stick / Drummet	Animal	Starkis Food Corporation Sdn. Bhd., Lot 12, Jalan Seri Ehsan 1, Taman Seri Ehsan Kepong, Wilayah Persekutuan	JAKIM
616	Yellow Capsicum	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
617	Yellow Endive	Plant	Nature Frozen Food Sdn. Bhd., No. 3, Jalan 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
618	Yellow Mee	Plant	Kein Noodles Manufacturers Sdn. Bhd., No. 28, Jalan P4/8, Seksyen 4, Bandar Teknologi Kajang, 43500 Hulu Langat, Selangor	JAKIM
619	Yoghurt	Animal	Persian Dairy (M) Sdn. Bhd., No. 47, Jalan BPP 8/3, Pusat Bandar Putra Permai, Seri Kembangan, Selangor	JAKIM
620	Young Corn Can	Plant	Xiamen Yixinsheng Import Export Co. Ltd., No. 16 - 25, Shiji Jiayunan Jiayuan Road Huli Xiamen	China - China Islamic Association
621	Zucchini Green	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-
622	Zucchini Yellow	Plant	Nature Farm Enterprise Sdn. Bhd., No.5 Jalaln 3/108C, Taman Sungai Besi, 57100 Kuala Lumpur	-

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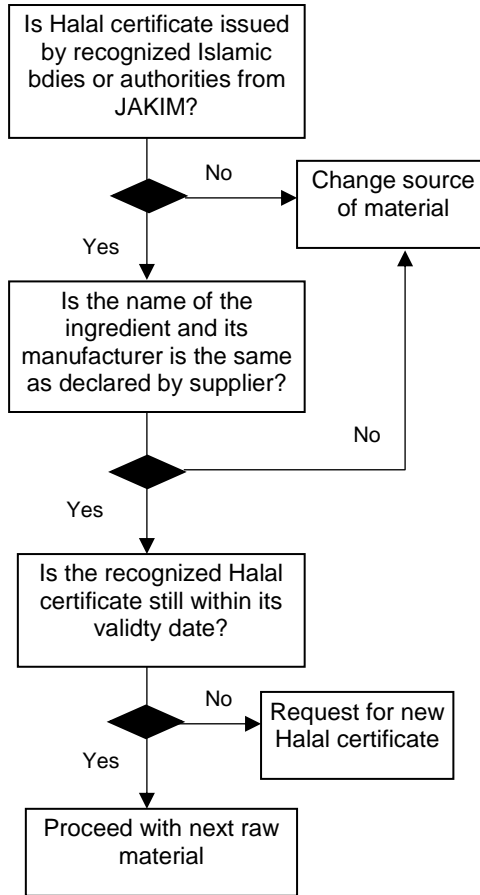
2.3.2 Identification of Halal Raw Materials


Plant Products



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Halal Certified Products




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2.4 Product Information

Hot Kitchen – Meat Menu


1	Food product name	<p> Ayam goreng berempah Ayam goreng rangup dengan sos lemon Ayam masak kerutub Ayam masak lemak cili padi Ayam masak merah Ayam masak 'ros' istimewa Ayam masak ros permaisuri Ayam percik Baked chicken tandoori, yoghurt mint sauce, lemon and coriander Baked tandoori chicken tulip Baked thai chicken wing BBQ grilled chicken with nanchos Beef ginger with spring onion Beef in coriander, turmeric, galangal and ground coconut paste - daging rendang tok Beef meatballs with bbq sauce Beef rendang tok Beef stew with carrot & potato Boneless chicken curry with carrot and potato Braised beef curry with potato - kari daging berkentang Braised beef in mild curry gravy - daging gulai kawah Braised beef in sweet & hot soya sauce - daging masak hitam manis Braised beef in thick curry gravy with potato Braised beef slice with coconut milk and kerutub spice Braised beef with local herb and dark soy sauce Braised chicken in briyani paste - ayam masak briyani Braised chicken in famous indian muslim curry sauce - ayam kari 'mamak' Braised chicken in herbal tomato sauce - ayam masak ros merah Braised chicken in spicy turmeric coconut cream Braised chicken in spicy turmeric sauce - ayam gulai minang Braised chicken in tomato and chili gravy Braised chicken kurma with potato Braised chicken kurma with potato Braised chicken with spicy soya sauce - ayam masak kicap pedas berkentang Braised lamb in curry flavour with potato - kari kambing berkentang Braised lamb stew with carrot and potato </p>
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		<p>Braised lamb with sweet and sour sauce - kambing masak masam manis</p> <p>Breaded chicken strips with hot sauce</p> <p>Briased beef in kurma paste with potato - kurma daging berkentang</p> <p>Cajun spring chicken with oven baked pumpkin</p> <p>Chicken chop</p> <p>Chicken "vindaloo" - indian style chicken stew in spicy tomato sauce</p> <p>Chicken braised in kurma spice with potato - ayam masak kurma berkentang</p> <p>Chicken curry with potato</p> <p>Chicken in local herbs and coconut cream - ayam kalio</p> <p>Chicken kebab with tahini yoghurt</p> <p>Chinese roasted chicken with crackers and chili dippings</p> <p>Chinese sytle roasted chicken with chilli dressing</p> <p>Crispy fried chicken - ayam goreng berempah</p> <p>Crispy fried chicken boxing with thai sweet sauce</p> <p>Crispy honey lemon chicken</p> <p>Crispy pei pa chicken with five spiced salt dip's and spicy chili dip</p> <p>Curry chicken kapitan with roasted coconut</p> <p>Daging 'opor'</p> <p>Daging dendeng berlado - wok fried beef slice with fresh chilli and malay spice</p> <p>Daging salai masak lemak cili padi bersama rebung</p> <p>Deep fried breaded chicken wing</p> <p>Deep fried chicken fingers with harissa mayo</p> <p>Deep fried crispy chicken with citrus salsa/lemon sauce</p> <p>Deep fried marinated chicken cut with herb and spice</p> <p>Deep fried pak far chicken ball with hot sauce</p> <p>Deep fried snow flake meatball with chilli sauce</p> <p>Deep fried tempura chicken nugget</p> <p>Fried chicken 65 with curry leafs</p> <p>Fried chicken in sambal sauce - ayam goreng bersambal</p> <p>Fried chicken in spiced sweet soy sauce</p> <p>Grilled Sirloin steak</p> <p>Grilled lamb chop</p> <p>Goa chicken curry - indian style spicy chicken with hot chili powder</p> <p>Gulai daging bersama kentang</p> <p>Irish braised chicken/beef stew with carrot</p> <p>Kari ayam kampung bersama kentang</p> <p>Kari ayam kapitan bersama kentang</p> <p>Kari daging ala madras</p> <p>Kari daging batang pinang kentang</p> <p>Kelantanese chicken percik</p>
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		<p> Kurma ayam bersama karet dan kentang Kurma kambing Madras mutton curry Marinated malay spiced fried chicken with onion and chilli Mutton curry with carrot and potato Nyonya beef curry with potato Oven roast whole chicken with tarragon cream sauce Oven roast whole spring chicken with mushroom sauce Oven roasted beef with pumpkin and pepper sauce Oven roasted maly spiced chicken - ayam panggang percik Pak fa chicken ball with chili dressing Rendang ayam wak'thil' Rendang daging Rendang daging warisan 'tok' Rendang paru Rendang tahu Roast beef with herb potato and black pepper sauce Roasted beef striploin Roasted chicken on tagliatelle with terragon cream sauce Roasted chicken with "ngar koo" chips and thai chili sauce Roasted chicken with chili dressing Roasted chicken with terragon cream sauce Roasted lamb leg Roasted lamb on herbs potato with rosemary sauce Sauteed chicken sausages with onion Sauteed potato with onion Sauteed sausages with potato cube and onion Slice beef with sauté shallot and wild mushroom Slice roast beef on mashed potato with pepper sauce Slices of roasted lamb leg on mashed pumpkin with rosemary sauce Smoked beef with spicy turmeric coconut and potatoes Spiced lamb braised in tomato and coriander paste Steam chicken with chinese herb and mushroom Stir fried beef ginger Stir fried beef with onion and capsicum Stir fried chicken with dry chili Stir-fried beef with oven roasted vegetables and pepper sauce Stir-fried lamb with oven roasted vegetables, rosemary jus Tandoori chicken with cucumber raita Tandoori chicken with mint yoghurt Tempura Chicken Fingers </p>
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		Wok fried black pepper lamb with onion and capsicum		
2	Process type	Receiving, Storage, Preparation, Cooking, Garnishing, Serving (where applicable, depending on food item)		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	No presence of <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet (Putrajaya International Convention Centre)		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		


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Hot Kitchen – Seafood Menu


1	Food product name	<p>Baked fish with yoghurt mint sauce, lemon and coriander</p> <p>Braised fish curry gravy with okra and brinjal</p> <p>Braised fish in turmeric coconut cream</p> <p>Braised mackerel in spicy coconut gravy - ikan tenggiri masak lemak cili padi</p> <p>Braised prawn in spicy turmeric coconut gravy</p> <p>Braised squid in spicy turmeric coconut gravy</p> <p>Braised stingray in spicy chili gravy - asam pedas ikan pari</p> <p>Crab</p> <p>Crisp curried mackerel with chilli paste tenggiri goreng berlada</p> <p>Crisp marinated fish with malay spices and curry leaf - ikan goreng berempah</p> <p>Crispy fried fish with lemon sauce</p> <p>Crispy fried fish with sweet and sour sauce</p> <p>Deep fried black pomfret with spice tomato sauce</p> <p>Deep fried dory fish with sweet and sour sauce</p> <p>Deep fried fish finger with tartar sauce/harissa mayo</p> <p>Deep fried fish with carrot and cucumber acar</p> <p>Deep fried fish with onion and curry leaf</p> <p>Deep fried fish with tauchu sauce</p> <p>Deep fried fish with three flavour sauce</p> <p>Deep fried grouper with baby bok choy and superior ginger soy sauce</p> <p>Deep fried seabass with thai three flavored sauce</p> <p>Deep fried tiger prawn with butter and oats</p> <p>Fish ball soup with vegetable / fishball & vegetable soup</p> <p>Fish curry - mackerel or longtail)</p> <p>Fish curry madras style with cumin and yoghurt</p> <p>Fish curry with okra</p> <p>Fish and chips</p> <p>Fish teriyaki with red and green peppers</p> <p>Fried fish fillet with lemon butter sauce</p> <p>Fried fish fingers</p> <p>Grilled fish on polenta with citrus salsa</p> <p>Grilled squid with spring onion</p> <p>Gulai ikan tongkol - braised local tuna fish with coconut malay spice</p> <p>Ikan goreng berlada</p> <p>Ikan goreng berlada bertahtakan bawang</p> <p>Ikan goreng bersambal</p> <p>Ikan goreng dengan sos masam manis</p> <p>Ikan goreng dengan sos tiga rasa</p> <p>Ikan masak tauchu</p> <p>Ikan masin bulu ayam</p> <p>Ikan sardine goreng tepong</p> <p>Kari ikan tenggiri bersama bende</p> <p>Local mussels</p>
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		<p>Madras fish curry with cumin yogurt Nasi goreng ikam bili kampung style Nasi goreng picc Pan fried fish with lemon/citrus butter sauce Picc prawn sambal Prawn tempura Poached fish with saffron sauce Salted talang fish with turmeric coconut gravy with local leaves/pineapple Seafood chowder Slipper lobster Squid Sotong goreng berempah Sotong goreng kunyit Steam fish with dill cream sauce Steam fish with grated young ginger and fragrant oil Steam fish with salted vegetables Stir fried baby squid with capsicum and shrimp paste Stir fried butter prawn Stir fried fish fillet with sweet and sour sauce Stir fried squid with dry chili and capsicum Stir fried squid with turmeric and lemon grass Stir fried tiger prawn with butter, bird chili and oats Stir-fried butter prawn with salted egg yolk and bird chili Stir-fried kam heong tiger prawn Stir-fried tiger prawn with shallot, ginger and spicy sauce Stir-fried turmeric prawn and chilli with long bean and onion - udang goreng kunyit bersama kacang panjang Udang masak ros Udang harimau di goreng dengan lada kering dan kacang gajus Udang harimau di goreng dengan mentega dan bijirin oats Udang harimau goreng berlada Wok fried chili tiger prawn with capsicum Wok fried spicy chili prawn with bell peppers Wok fried squid with turmeric Wok-fried buttered fish fillet with oats Wok-fried king prawn with bird chili, butter and oat flakes Wok-fried prawn with sambal sauce</p>		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	


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		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		


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Hot Kitchen – Vegetable Menu

1	Food product name	Braised cabbage in coconut cream - sayur kobis masak lemak putih Braised chinese long cabbage with dry scallop sauce Braised eggplant with traditional spice - pajeri terung Braised hong kong baby kailan with superior oyster sauce and garlic flakes Braised vegetables and mushroom with garlic and soy sauce Crispy triangle vegetable samosa with mint yoghurt Highland mix vegetable soup Javanese stir fried vegetables Kacang botol/kacang buncis goreng belacan Kobis bunga bersama cendawan goreng kunyit Pucuk paku goreng belacan Sayur campur dengan sos tiram Slow cook buttered mix vegetable with herbs Spiced vegetable and yellow lentil curry - vegetable dalca Steam four seasons vegetable with oyster sauce Steam highland vegetable with garlic oyster sauce Steam vegetables with mushrooms and oyster sauce Steamed green highlands vegetables with oyster sauce Stir fried cabbage with turmeric Stir fried long bean with carrot and anchovies Stir fried long bean with onion and capsicum/turmeric Stir fried long bean with shrimp paste Stir fried mix highland vegetables with garlic butter Stir fried vegetable kailan with salted fish Stir-fried four angle beans with shrimp paste - kacang botol goreng belacan Stir-fried french bean with dried shrimps - kacang buncis goreng bersama udang kering Stir-fried mixed garden vegetables with turmeric and mustard seeds Stir-fried round cabbage with turmeric and mustard seeds Vegetable dhalca Vegetable fried beehoon Vegetable fritters Vegetable murtabak with dhalca Vegetable rassam Vegetable samosa with mint yoghurt/chilli dressing Wok fried four seasons vegetable Wok fried long cabbage with oyster sauce Young jackfruit in coconut cream with salted fish - nangka masak lemak ikan masin	
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>


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		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

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Hot Kitchen – Rice Menu


1	Food product name	Chinese fried rice Butter rice - nasi minyak Buttered rice with vegetable Fragrant rainbow rice - nasi hujan panas Fragrant white rice Fragrant yeung chow fried rice Ghee rice Kampung fried rice Nasi briyani Nasi bukhari berkismis dan kacang gajus Nasi dagang with acar jelantah Nasi kerabu Nasi lemak with ikan bilis, peanuts and cucumber Nasi minyak bistari Nasi putih daun pandan Rice porridge Scented curry fried rice with seafood and pineapple Steam glutinous rice with coconut and salted fish Stir fried fragrant sticky rice wrapped in lotus leaf Sweet corn rice Tomato rice Vegetarian chinese fried rice Yong chow fried rice		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
		Dine-in	Dining ware	

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8	Serving method / packaging system		Cutleries Serviette
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries
9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs	
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Hot Kitchen – Noodles Menu

1	Food product name	Beehoon soup utara Big wok fried beehoon Big wok stir fried penang kuey teow Big wok stir fried yellow noodle Big wok' fried beehoon singapore Big wok' fried wanton noodle Deep fried wanton with hot sauce Fried black pepper beehoon Fried kuey teow/mee siam/yeo mee Fried seafood wanton noodle Laksa penang with condiments Laksa utara Malay fried beehoon with prawn and fishball Malaysian fried beehoon/ yellow noodle Mamak fried noodle Mee bandung with condiments Mee rebus utara Mee siam Mee soto with condiments Nyonya curry noodle with condiments Nyonya style chicken noodle soup
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		Penang fried kuay teow Picc fried beehoon with seafood Picc fried laksa noodle Picc stir fried spaghetti Prawn noodle soup Singapore fried bee hoon Vegetarian fried bee hoon Vegetables fried noodle Wok fried kuay teow with seafood and bean sprout Wok fried laksa noodle		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		

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12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Hot Kitchen Process – Soup Menu

1	Food product name	Braised hot and sour soup with soft bean curd Braised mutton soup Cantonese noodle soup Chicken soup with herbs and spice Chickpea cream soup Chinese beancurd soup Chinese thick and creamy vegetable soup with crab meat Clear mixed vegetable soup Cream of mushroom soup Cream of pumpkin soup Creamy sweet corn soup with shredded chicken French onion soup Italian tomato soup Lentil cream soup Mamak mutton soup Mix tom yum soup Potato cream soup Pumpkin cream soup Sup tulang Sweet corn soup with diced chicken Szechuan vegetable soup Thai chicken soup with coconut and galangal Tom yam soup - seafood, chicken Vegetable soup Vegetable noodle soup Vegetable tom yum soup Wonton noodle soup with condiments White onion soup with croutons Wild mushroom soup
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving


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3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours	Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$	
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		


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Hot Kitchen Process– Appetizer Menu

1	Food product name	<p>Deep fried crispy sweet potato and sukun served with thai sauce and spicy soya sauce</p> <p>Baked stuffed potato with lamb madras</p> <p>Braised beancurd with ginger and soya sauce</p> <p>Braised pumpkin in coconut cream - labu masak lemak putih</p> <p>Braised sweet potato in coconut cream with sago</p> <p>Chicken murtabak with onion pickle</p> <p>Deep fried money bag with sweet chilli dressing</p> <p>Deep fried samosa with mint yoghurt</p> <p>Deep fried spring roll with thai sauce/chilli dressing</p> <p>Deep fried vegetable samosa with mint yoghurt</p> <p>Fried tempeh with peanut and anchovies - tempe goreng dengan kacang dan ikan bilis</p> <p>Homemade cucur udang served with thai and satay sauce</p> <p>Hot and spicy rich broth with shredded chicken-szechuan style</p> <p>Keropok belinjau</p> <p>Keropok udang</p> <p>Lontong (compressed rice with sayur lodeh and peanut sauce</p> <p>Melaka spicy & sour mackerel with eggplant</p> <p>Mini chicken murtabak with onion pickle</p> <p>Mushroom and vegetable lasagna</p> <p>Pajeri nenas</p> <p>Pajeri nenas bombay</p> <p>Pajeri terung</p> <p>Papadom</p> <p>Potato hash brown</p> <p>Roti boom with chicken curry</p> <p>Roti jala with mince chicken curry</p> <p>Steam dim sum with hot and sweet sauce</p> <p>Steam kaya/lotus pau</p> <p>Steam mini chicken/curry/lotus seed/red bean pau</p> <p>Steam mouse tail dumpling</p> <p>Steamed hong kong kai lan with bean curd roll and oyster sauce</p> <p>Steamed seabass with authentic nyonya assam sauce</p> <p>Stir fried fermented soya bean cake, firm bean curd, long beans, potatoes, shrimp and fried shallots with cream spiced coconut milk - sayur goreng jawa</p> <p>Stir fried french bean with carrot and anchovies/shrimp paste</p> <p>Stir fried kailan with salted fish</p> <p>Stir fried kailan/mix vegetables/seasons vegetables/siew pak choy with oyster sauce</p> <p>Stir fried kong pai chicken</p> <p>Vegetable spring roll</p> <p>Vegetables curry samosa</p>
2	Process type	Receiving, Storage, Preparation, Cooking, Garnishing, Serving


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	(where applicable, depending on food item)			
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

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Hot Kitchen - Pasta


1	Food product name	Malaysian style stri fried macaroni Baked macaroni with tomato sauce Linguini alio olio with seafood Macaroni alio oglio Macaroni with mince beef tomato sauce Pasta alio oglio Pasta carbonara Pasta in tomato basil sauce Pasta marinara Pasta napolitana Penne arabiata Spagheti Carbonara Spagheti Bolognaise Spagheti Marinara Spicy seafood linguine aglio olio		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	

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9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs	
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Pastry - Pizza


1	Food product name	BBQ Chicken pizza Beef Peperoni pizza Chicken Rendang Pizza Hawaian Pizza Margharita pizza Smoked chicken and vegetable mini pizza Tuna pizza	
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy
	HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)	
5	Allergen	Refer to Allergen List	

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6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

Hot / Cold Kitchen – Sauces, Dressing and Paste

1	Food product name	Braised beef lung with sambal paste - sambal paru Cuttlefish sambal Mixed dhal - <i>yellow and black lentils braised with cumin and garam masala</i> Sambal ikan bilis Sambal jawa 'wak thil' Traditional javanese stir fried vegetable - sambal jawa Vegetable dhal with chickpea and dry chilli		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Cooking, Garnishing, Serving		
3	Important product characteristics	Biologica l	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	


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		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Buffet Serving Time Control ≤ 4 hours		Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

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Cold Kitchen – Sandwiches


1	Food product name	Chicken mayo pocket sandwich Egg and cheese wholemeal finger sandwiches Egg mayo in soft roll sandwich Mini open face sandwich Tuna and egg finger sandwich Tuna mayo sandwich Turkey ham croissant sandwich		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Cold Holding 0°C - 4°C		Buffet Serving Time Control ≤ 4 hours
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	

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		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Cold Kitchen - Salad

1	Food product name	Asian coleslaw Asian coleslaw with marinated shrimps Authentic beef salad with coriander Beansprout salad Caesar salad with cheese croutons Curried potato salad Curry potato salad with fresh shrimp Fattoush salad Grilled squid salad with vegetable and nuts House salad Jellyfish salad Pasta salad Pasta seafood salad Potato salad with chives Roast beef salad with glass noodle Seafood salad with italian parsley and pineapple Small baby scallop with mix fruit salad Spicy french bean salad Spicy indian potato salad Thai beef salad Thai chicken salad with pineapple and kaffir lime leaf Thai young papaya salad	
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy
		HALAL	Free from <i>najs</i>
4	Raw material list	Refer to Raw Material List Information (H07-1)	


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5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Cold Holding 0°C - 4°C	Buffet Serving Time Control ≤ 4 hours	
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		


13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Pastry Kitchen - Cake

1	Food product name	Banana cake Black cherry chocolate cake Black Forest slice Blueberry cake Blueberry panna cotta in shooter glass Butter cake Carrot cake Cheese cake Chocolate cake Chocolate marble cake Coffee butter cake Cream cake Marble cake Marble cheese cake
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		New york cheese cake Orange cheese cake Orange chocolate cake Orange tiramisu in cup Pandan cheese cake Pandan marble cake Peanut butter chocolate cake Red velvet muffin Redf velvet cake Sweet banana cake Vanilla butter cake		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Cold Holding 0°C - 4°C		Buffet Serving Time Control ≤ 4 hours
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		

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13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Pastry Kitchen - Dessert


1	Food product name	Agar-agar bersantan Agar-agar buah Agar-agar coklat Almond beancurd with longan and fruit cocktail Apple crumble with vanilla sauce Banana split Braised banana in sweet coconut cream with sago Braised sweet corn soup with sago Bread butter pudding with vanilla sauce Bubur biji gandum with sago Bubur cha cha Bubur gandum Bubur jagung bersago Bubur jagung manis Bubur kacang hijau Bubur kacang hijau berdurian Bubur kacang merah Bubur pulut hitam Cendol Chilled almond beancurd with longan and lychee Chilled almond beancurd with longan and sea coconut Chilled honeydew & pearl sago Chilled red jelly with longan and lychees Chocolate bread pudding with caramel sauce Chocolate butter pudding with vanilla sauce Chocolate cream puff Chocolate croissant butter pudding with vanilla sauce Chocolate eclairs Chocolate jelly with fruit cocktail Chocolate mousse Chocolate mousse in shooter glass Coffee mousse in shooter glass Cream caramel Cream caramel in shooter glass Cream caramel with mango Crème brulee
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		<p>Crème caramel with fruit cocktail</p> <p>Crispy red bean pancake</p> <p>Croissant bread pudding with vanilla sauce</p> <p>Dark chocollate mousse</p> <p>Fresh cut fruits with ice cream</p> <p>Fruit jelly in shooter glass</p> <p>Green tea mousse with almond tuile</p> <p>Grissini stick</p> <p>Honeydew and exotic fruits in chilled coconut cream with pearl sago</p> <p>Ice kacang</p> <p>Kuih bakar kemboja</p> <p>Kuih bingka jagung</p> <p>Kuih bingka vietnam</p> <p>Kuih cara manis</p> <p>Kuih ketayap</p> <p>Kuih kole kacang</p> <p>Kuih lapis - coklat emalco, jagung, kacang, nyonya, pandan, pelangi, sago</p> <p>Kuih lapis coklat emalco</p> <p>Kuih lepat ubi</p> <p>Kuih lompong</p> <p>Kuih lompat tikam</p> <p>Kuih seri muka</p> <p>Kuih tako</p> <p>Kuih talam - cendol, pandan, ubi</p> <p>Kuih tepong pelita</p> <p>Lemon cheese cake</p> <p>Lemon mousse in shooter glass</p> <p>Lin chee kang with condiments</p> <p>Longan and lychee in red jelly</p> <p>Mango cheese cake,</p> <p>Mango pudding</p> <p>Mini blueberry muffins</p> <p>Mini chicken mushroom pie</p> <p>Mini chocolate brownie</p> <p>Mini danish cinnamon whirl</p> <p>Mini double chocolate muffins</p> <p>Mini potato and mushroom pie</p> <p>Moist chocolate cake</p> <p>Mushroom vau au vant</p> <p>Pandan cream brulee</p> <p>Pandan cream caramel</p> <p>Pandan pudding with vanilla sauce</p> <p>Pengat keladi/pisang</p> <p>Pengat ubi kayu bersago</p> <p>Pudding jagung/pandan</p> <p>Pulut sambal</p> <p>Quiche lorraine</p> <p>Sago dengan santan berkrim dan buah koktail</p> <p>Sago gula melaka</p>
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		Snow fungus with sea coconut and longan Steam baked durian cheese cake Strawberry mousse Strawberry mousse with mix berries Sweet black glutinous rice porridge Sweet corn pudding with vanilla sauce Vanilla cream puff Warm banana crumble with vanilla sauce		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Hot Holding $\geq 63^{\circ}\text{C}$ Cold Holding $0^{\circ}\text{C} - 4^{\circ}\text{C}$	Buffet Serving Time Control ≤ 4 hours	
8	Serving method / packaging system	Dine-in	Dining ware Cutleries Serviette	
		Take away	Plastic PE containers PE plastic bags Disposable Cutleries	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	

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		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Cold Kitchen - Appetizer

1	Food product name	Acar jelantah Acar rampai Baked danish chocolate roll Baked danish raisin custard Baked mini chicken curry puff Baked mini danish apple strudel Baked mini danish hazelnut twist Baked mini sardine puff Baked mini tuna curry puff Baked mini tuna onion puff Braised green bean porridge with sago pearl Braised shrimps topped with mayonnaise Broccoli and garlic chips Budu Cencaluk Cheddar cheese on rye bread with tomato Cherry tomato bruschetta on rye rolls Chives aioli Fresh cut fruits Fresh fruit salad in orange syrup Gado-gado Harissa mayo Honey glaze chicken breast and asian coleslaw Kerabu betik muda Kerabu betik muda 'pak teh' Kerabu daging dengan hirisan nenas dan daun limau purut Kerabu daging pak rusmie Kerabu jantung pisang Kerabu jantung pisang Kerabu kacang botol Kerabu kacang buncis Kerabu kacang panjang Kerabu mangga muda ala songkla Kerabu perut pantai cahaya bulan Kerabu taueh Lemon vinegarete Local cucumber pineapple salad with red chili and purple onion Malay stuffed bean curd with garlic swet sauce Malaysian kerabu perut
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		Mamak pasembor platter with spicy peanut sauce Mint yoghurt Percik squid with young papaya and fresh coriander Rojak buah-buahan dengan sos mak siti Salmon gravlax with lemon dressing Sambal belacan Sambal cili kicap Soft roll egg mayo and cheese with onion & chives Spicy baby octopus Stuffed bean curd with shredded vegetable and garlic chili dressing Sweet chili dressing Tempoyak Tropical fruit rojak Young mango / papaya salad		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Cold Holding 0°C - 4°C		Buffet Serving Time Control ≤ 4 hours
8	Serving method / packaging system	Dine-in	Straw Serviette	
		Take away	Plastic Bag Straw Serviette	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs		

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12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

Hot Kitchen Process - Egg


1	Food product name	Egg fuyoong Egg sambal Fried ommelette Malaysian omelette Stir fried snake gourd with turmeric and egg - petola goreng kunyit bertelur		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	May contained traces of eggs, wheat, milk, treenuts, peanuts, fish, shellfish, soy	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	Buffet Serving Time Control ≤ 4 hours		
8	Serving method / packaging system	Dine-in	Straw Serviette	
		Take away	Plastic Bag Straw Serviette	

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9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption except those allergic to soy, peanut, tree nuts, wheat, milk, fish, shellfish, eggs	
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Beverages – Ice Blended


1	Food product name	Chocolate Hazelnut Vanilla	Mocha Mocha Hazelnut
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	To declare on the allergen list
		HALAL	Free from <i>najs</i>
4	Raw material list	Refer to Raw Material List Information (H07-1)	
5	Allergen	Refer to Allergen List	
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)	
7	Storage / Holding	NA (Cook to order)	
8		Dine-in	Straw Serviette

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	Serving method / packaging system	Take away	Plastic Bag Straw Serviette
9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption	
12	Where the food product(s) will be sold	Pot & Pan @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Beverages – Smoothie


1	Food product name	Mango Green Apple Banana	Grape Strawberry Green tea
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	To declare on the allergen list
		HALAL	Free from <i>najs</i>
4	Raw material list	Refer to Raw Material List Information (H07-1)	
5	Allergen	Refer to Allergen List	
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)	

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7	Storage / Holding	NA (Cook to order)	
8	Serving method / packaging system	Dine-in	Straw Serviette
		Take away	Plastic Bag Straw Serviette
9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption	
12	Where the food product(s) will be sold	Pot & Pan @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Beverages – Local Drops


1	Food product name	Air bandung Air Sirap Limau Air bandung Asam Boi Mata Kucing	Air Cincau Bandung Air Sirap Pandan Air Sirap Selasih Asam Boi Soya Cincau
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	To declare on the allergen list
		HALAL	Free from <i>najs</i>

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4	Raw material list	Refer to Raw Material List Information (H07-1)	
5	Allergen	Refer to Allergen List	
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)	
7	Storage / Holding	NA (Cook to order)	
8	Serving method / packaging system	Dine-in	Straw Serviette
		Take away	Plastic Bag Straw Serviette
9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption	
12	Where the food product(s) will be sold	Pot & Pan @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

Beverages – Local Favourites

1	Food product name	Teh 'O' Panas Kopi 'O' Panas Nescafe 'O' Panas Milo 'O' Panas Teh Tarik Panas Teh Halia Panas Kopi Tarik Panas Nescafe Tarik Panas Milo Tarik Panas	Teh 'O' Ais Kopi 'O' Ais Nescafe 'O' Ais Milo 'O' Ais Teh Tarik Ais Teh Halia Ais Kop Tarik Ais Nescafe Tarik Ais Milo Tarik Ais
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>


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		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	NA (Cook to order)		
8	Serving method / packaging system	Dine-in	Straw Serviette	
		Take away	Plastic Bag Straw Serviette	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption		
12	Where the food product(s) will be sold	Pot & Pan @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on record		

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Beverages – Chilled Juice and Cordial

1	Food product name	Cordial Orange Cordial Mango Cordial Syrup Cordial Lychee Chilled Fruit Punch		Chilled Mango Juice Chilled Orange Juice Chilled Pink Guava Chilled Green Guava Juice
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	NA (Cook to order)		
8	Serving method / packaging system	Dine-in	Straw Serviette	
		Take away	Plastic Bag Straw Serviette	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption		
12	Where the food product(s) will be sold	Pot & Pan and Banquet @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)		
16	Traceability code	NA No labelling, traceability is based on records		

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Beverages – Canned, Packed and Drinking Water


1	Food product name	Coca-Cola Diet Coke Heaven & Earth Lemon Tea Sarsi Pepsi 100 Plus PICC Drinking Water Coke Zero Sprite Heaven & Earth Markisah Tea Heaven & Earth Mango Tea Karta Coconut Heaven & Earth Ayataka		
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving		
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>	
		Chemical	No residue from cleaning chemical	
		Physical	Free from visible foreign material that is more than 2mm in diameter	
		Allergen	To declare on the allergen list	
		HALAL	Free from <i>najs</i>	
4	Raw material list	Refer to Raw Material List Information (H07-1)		
5	Allergen	Refer to Allergen List		
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)		
7	Storage / Holding	NA (Cook to order)		
8	Serving method / packaging system	Dine-in	Straw Serviette	
		Take away	Plastic Bag Straw Serviette	
9	Shelf life	NA (To be consumed immediately)		
10	Intended use	Ready-to-eat (To be consumed immediately)		
11	Targeted consumer	General public consumption		
12	Where the food product(s) will be sold	Pot & Pan @ Putrajaya International Convention Centre		
13	Labelling instruction for consumer	Dine-in	NA	
		Take away	NA	
14	Special distribution control	Dine-in	NA	
		Take away	NA	

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15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)
16	Traceability code	NA No labelling, traceability is based on records

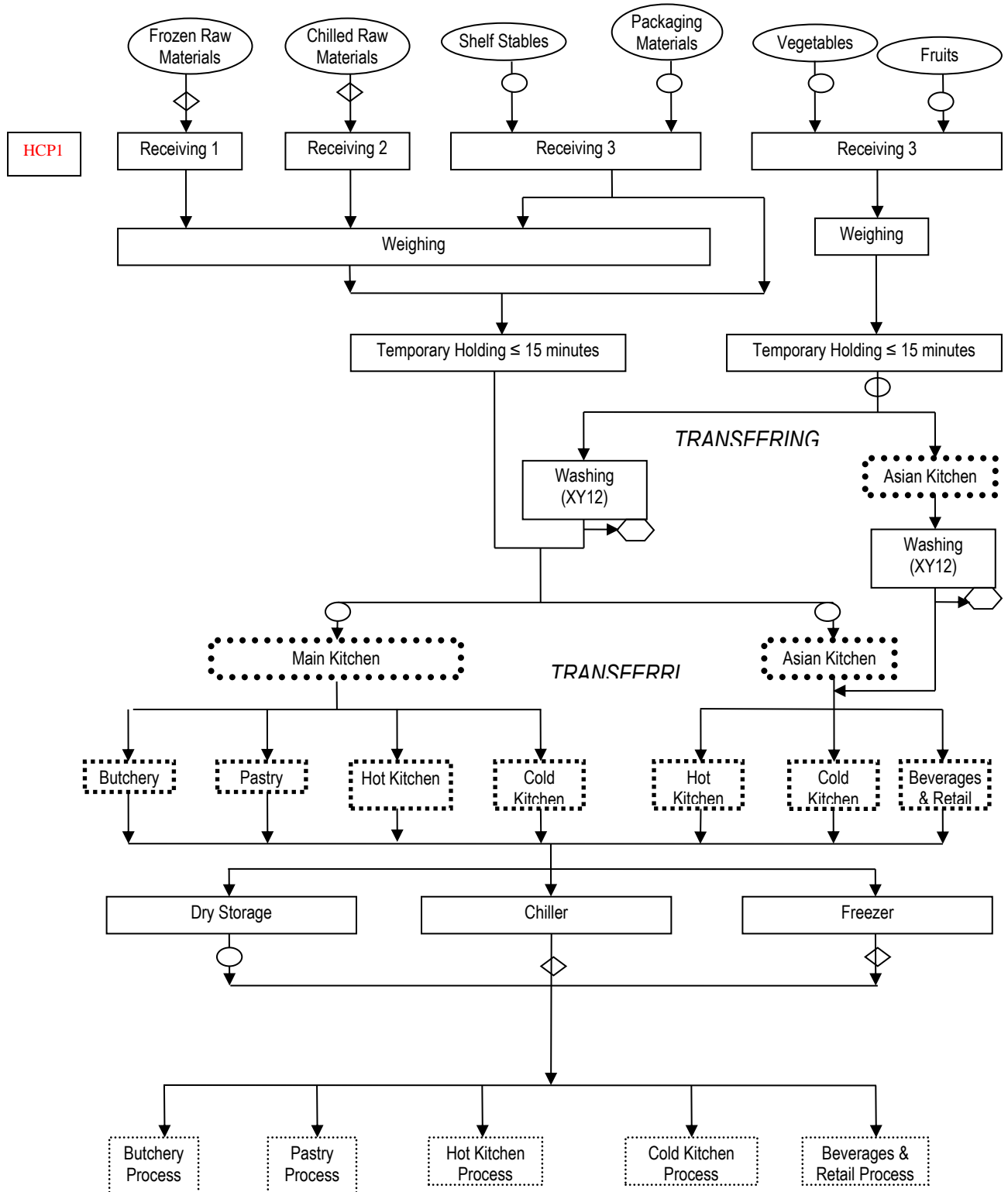
Beverages – Brewed & Milky Brewed


1	Food product nam	Brewed coffee Ekpresso	Cappucino Café Latte
2	Process type (where applicable, depending on food item)	Receiving, Storage, Preparation, Serving	
3	Important product characteristics	Biological	Free from pathogenic microorganisms such as, <i>Staphylococcus aureus</i> , <i>Salmonella</i> and <i>E. coli</i>
		Chemical	No residue from cleaning chemical
		Physical	Free from visible foreign material that is more than 2mm in diameter
		Allergen	To declare on the allergen list
		HALAL	Free from <i>najs</i>
4	Raw material list	Refer to Raw Material List Information (H07-1)	
5	Allergen	Refer to Allergen List	
6	Sensitive Raw Material	Refer to Raw Material List Information (H07-1)	
7	Storage / Holding	NA (Cook to order)	
8	Serving method / packaging system	Dine-in	Straw Serviette
		Take away	Plastic Bag Straw Serviette
9	Shelf life	NA (To be consumed immediately)	
10	Intended use	Ready-to-eat (To be consumed immediately)	
11	Targeted consumer	General public consumption	
12	Where the food product(s) sold	Pot & Pan @ Putrajaya International Convention Centre	
13	Labelling instruction for consumer	Dine-in	NA
		Take away	NA
14	Special distribution control	Dine-in	NA
		Take away	NA
15	Mishandling possibilities	Time and temperature abuse by guests (for take away food items)	
16	Traceability code	NA No labelling, traceability is based on records	

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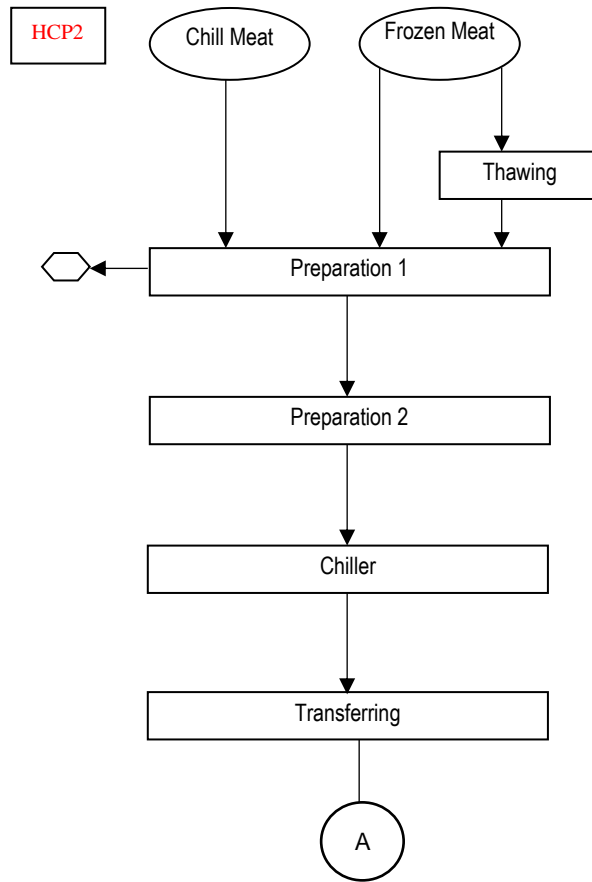
2.5 Process Flow Chart


2.5.1 Receiving & Transferring Process



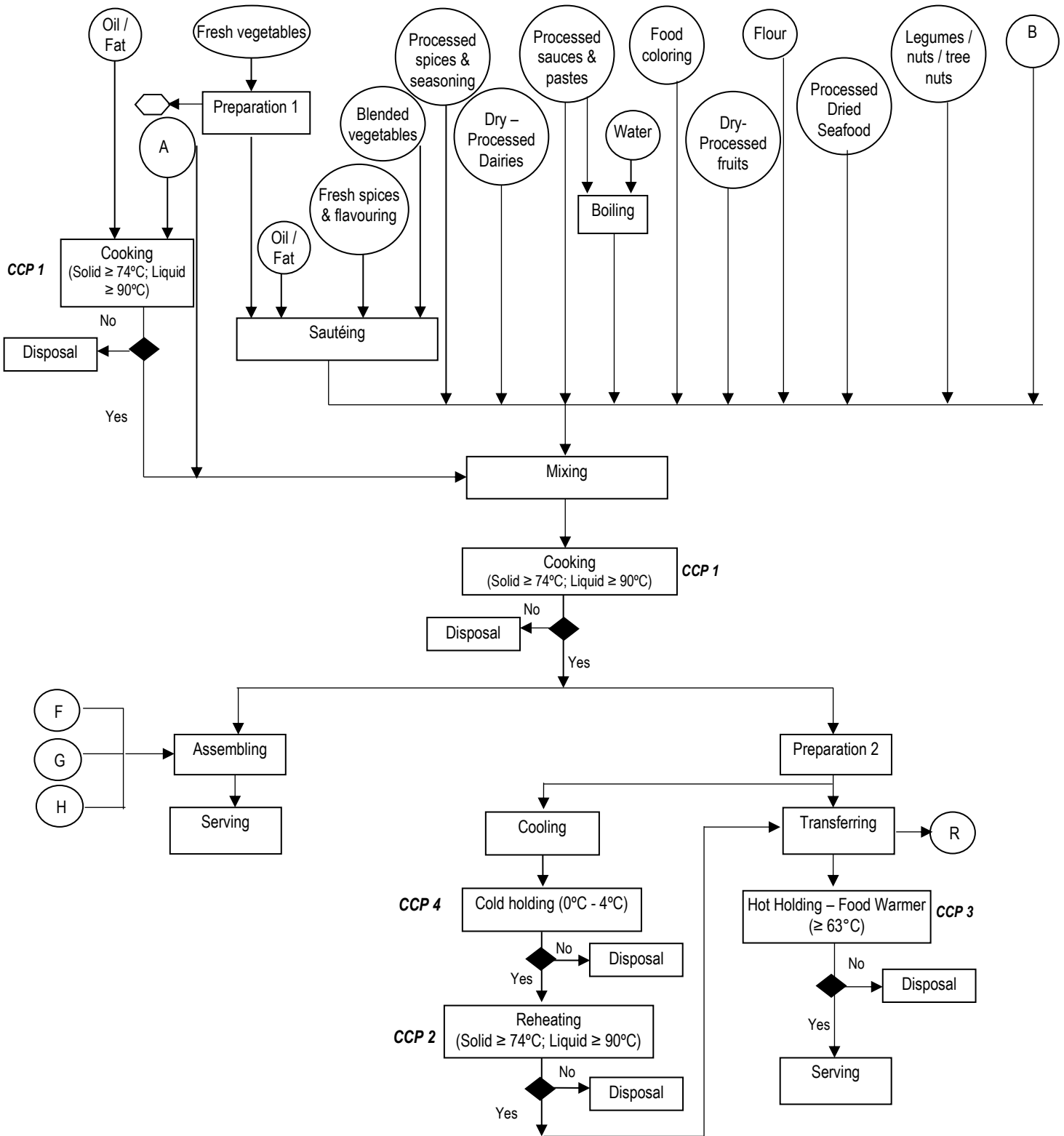
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2.5.2 Butchery Process



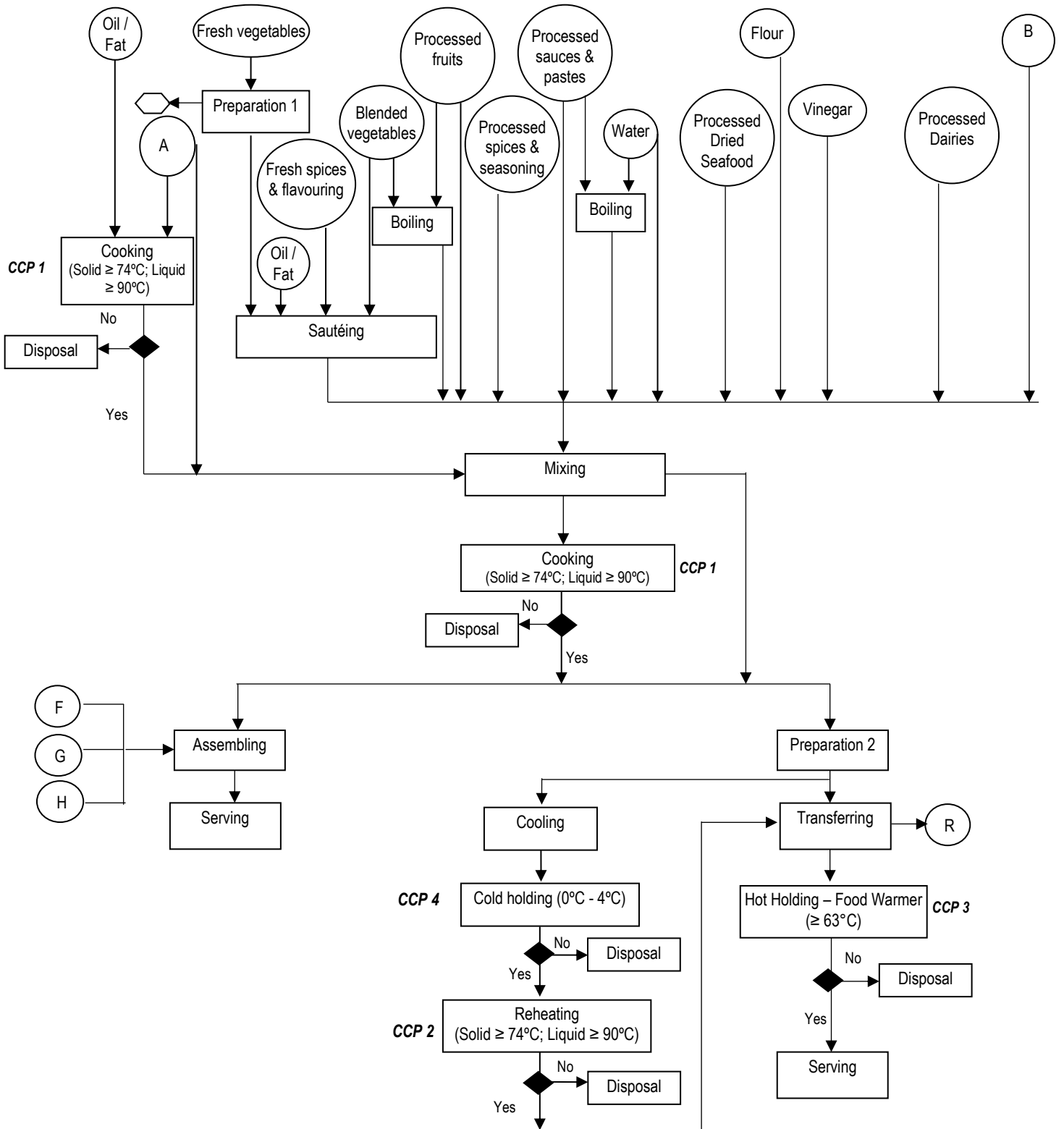
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2.5.3 Hot Kitchen Process (Meat)



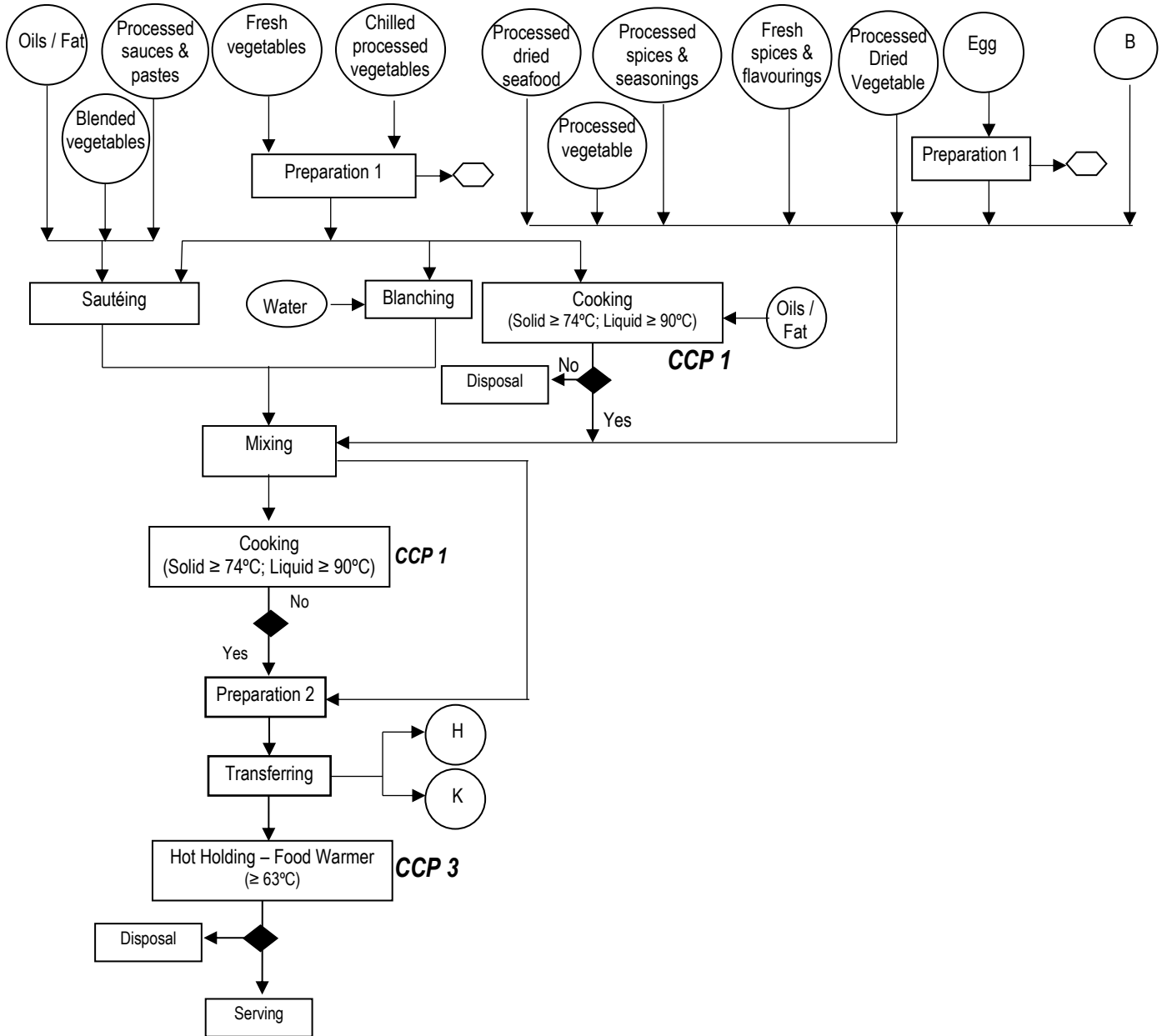
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Hot Kitchen Process (Seafood)



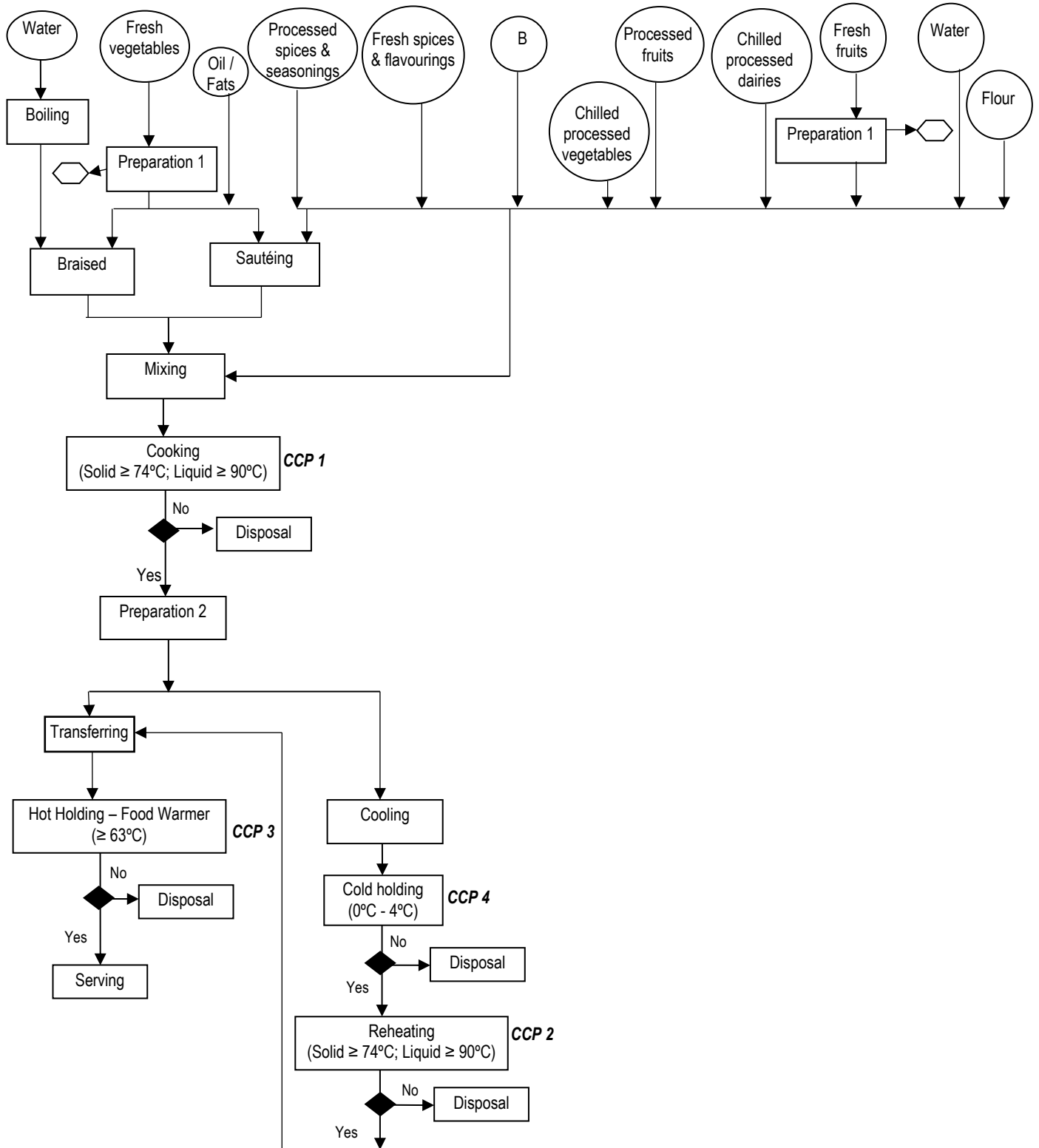
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2.5.4 Hot Kitchen Process (Vegetable – Stir Fried / Deep Fried)



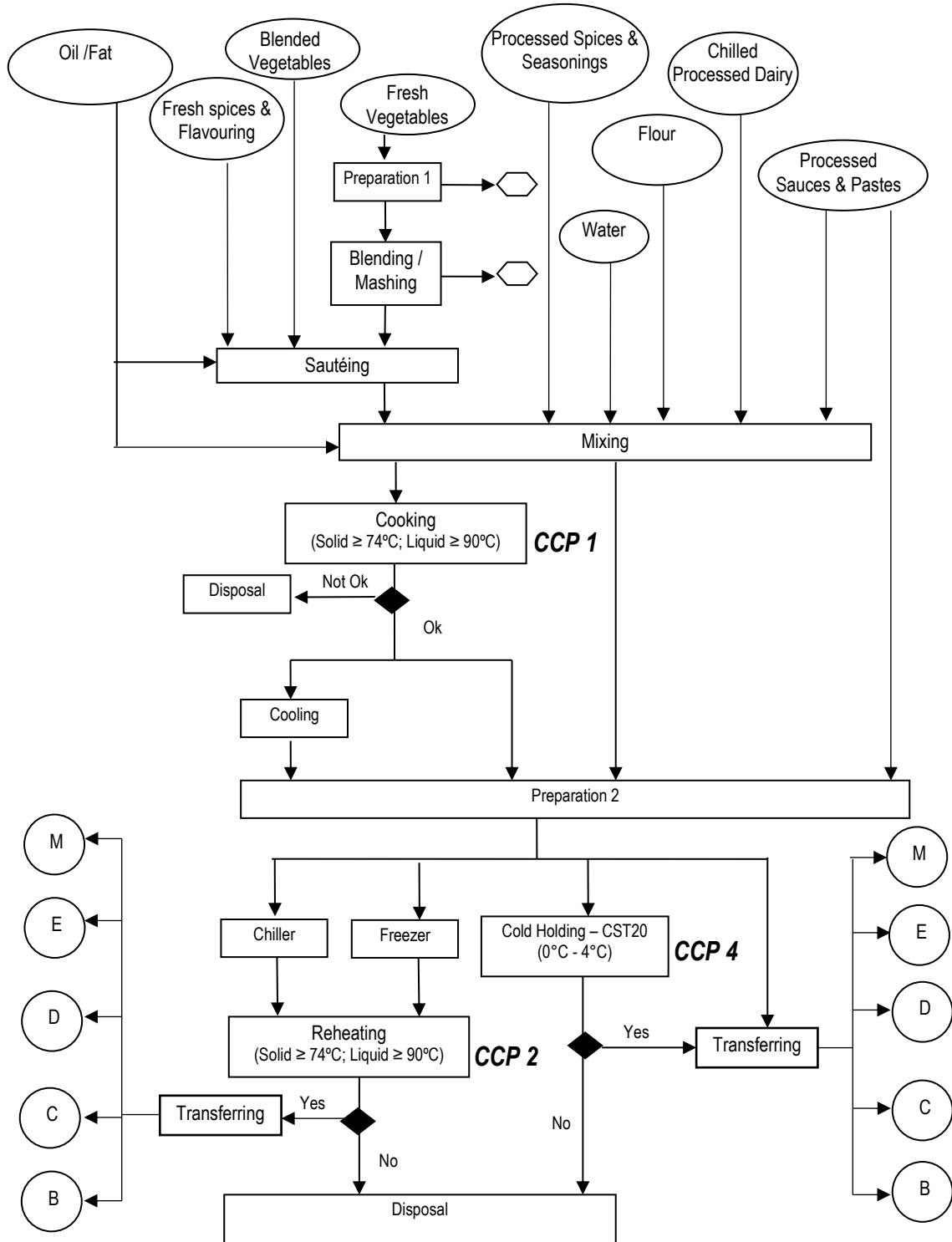
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Hot Kitchen Process (Vegetable – Braised / Boiled)



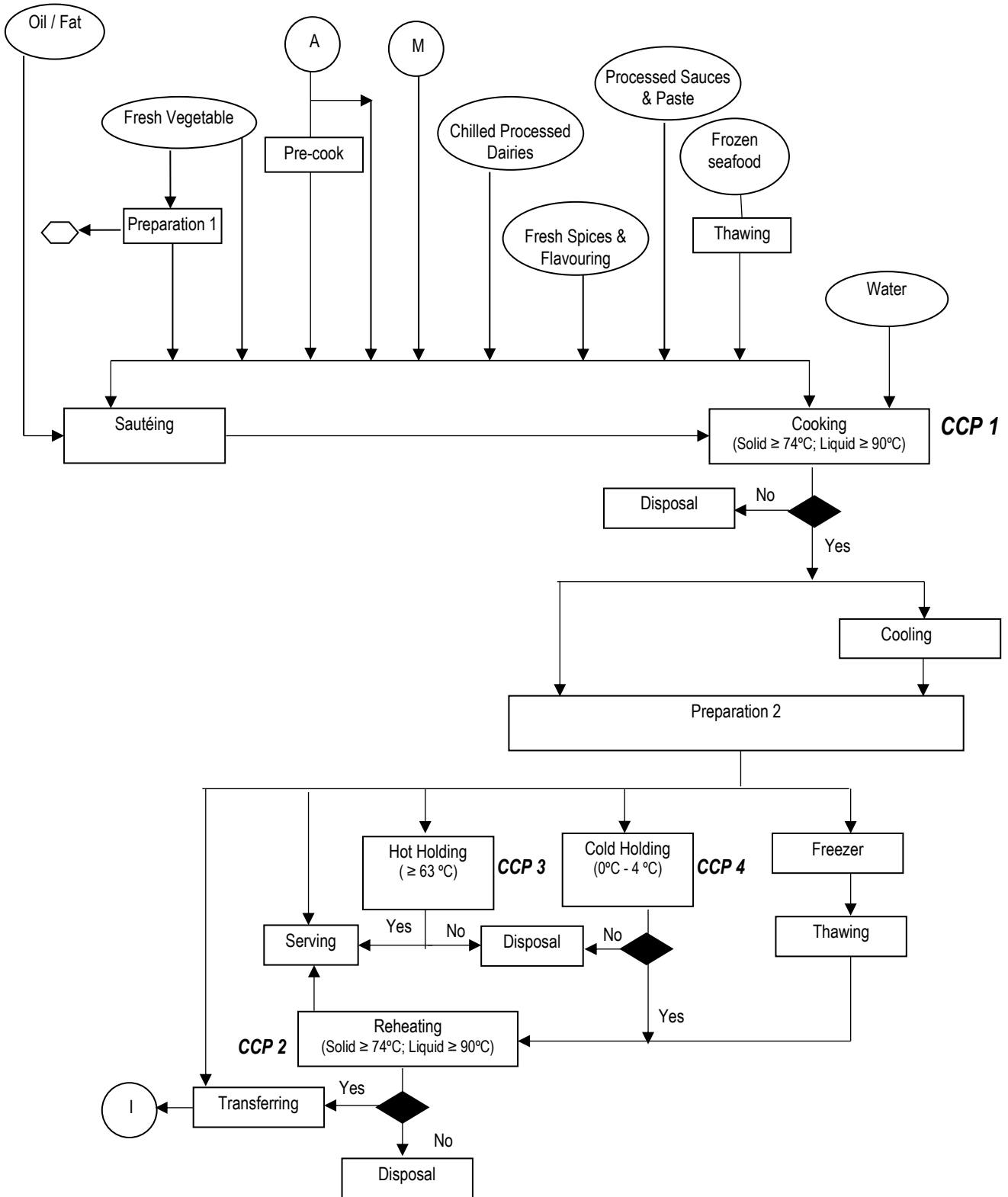
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2.5.5 Hot Kitchen Process (Sauces, Dressing and Pastes)



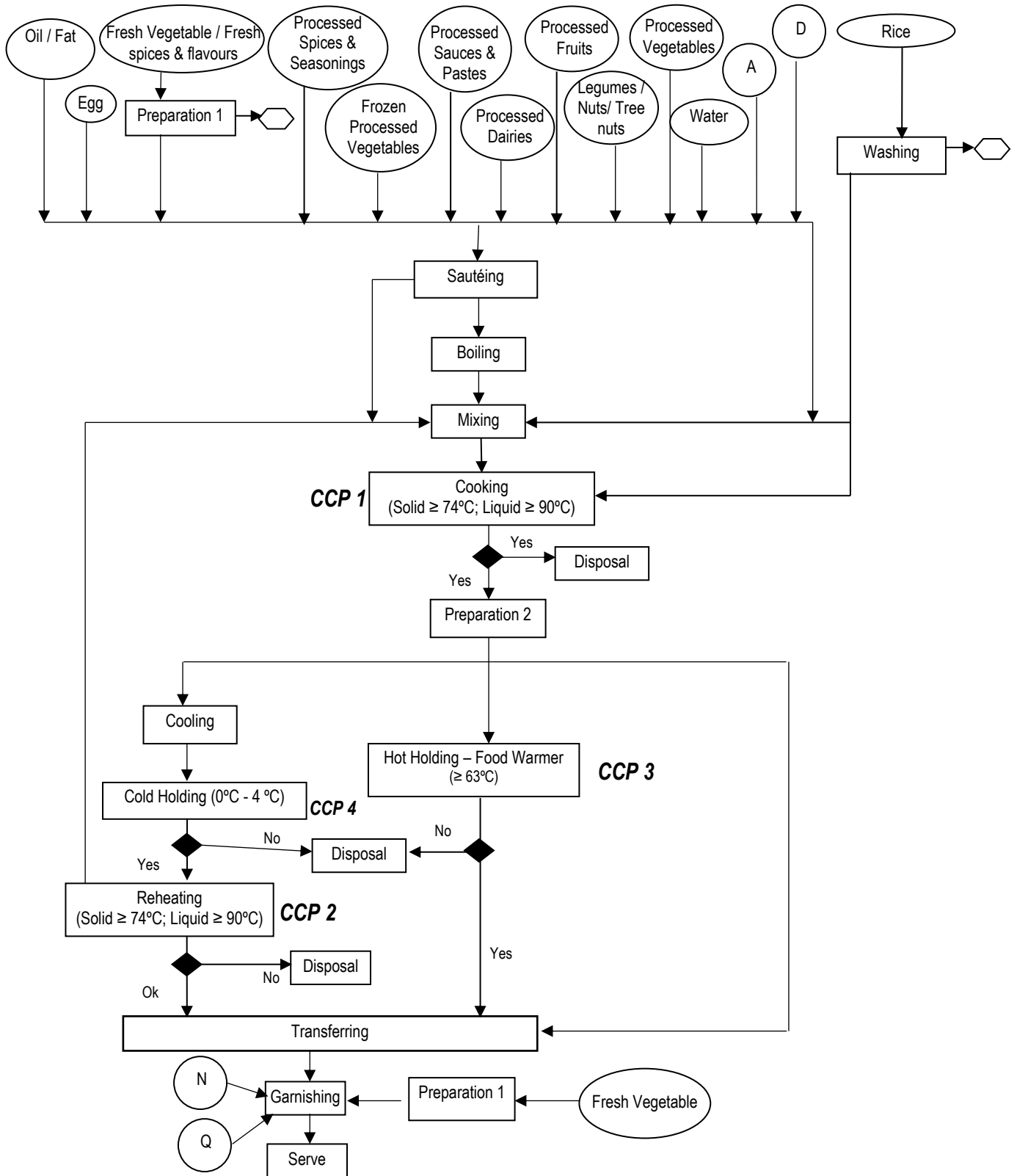
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2.5.6 Hot Kitchen Process (Soup)



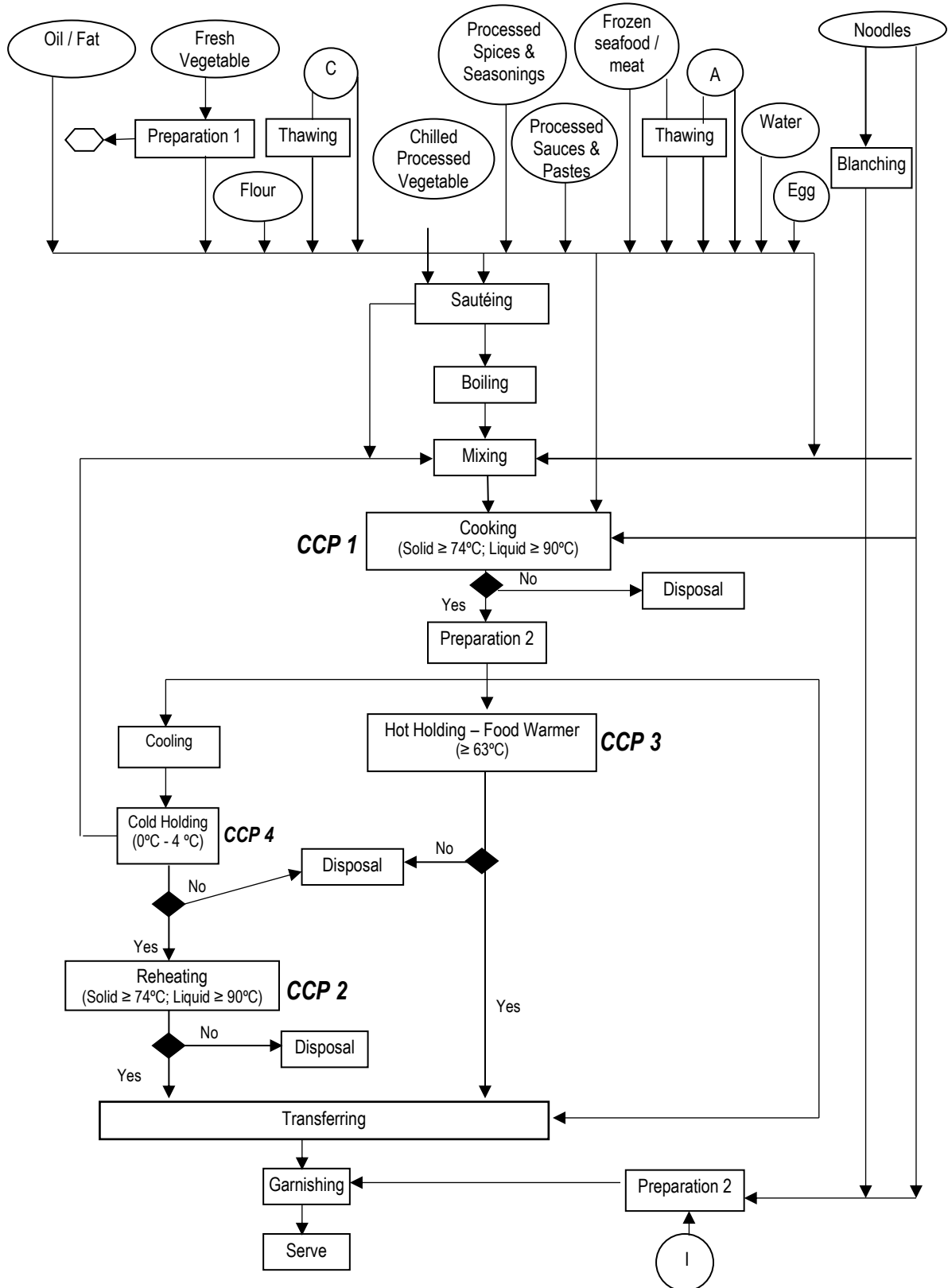
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2.5.7 Hot Kitchen Process (Rice)



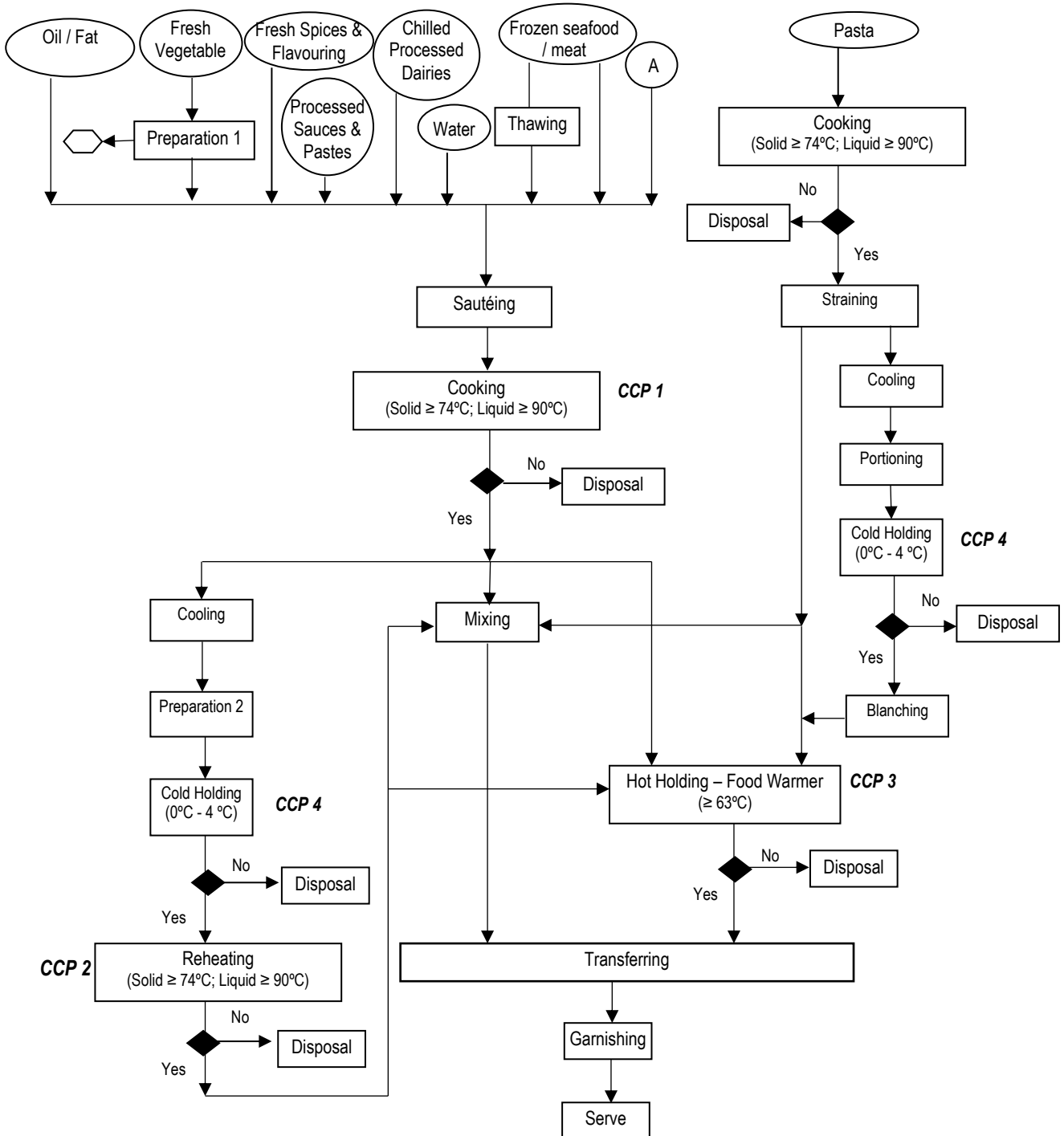
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2.5.8 Hot Kitchen Process (Noodles)



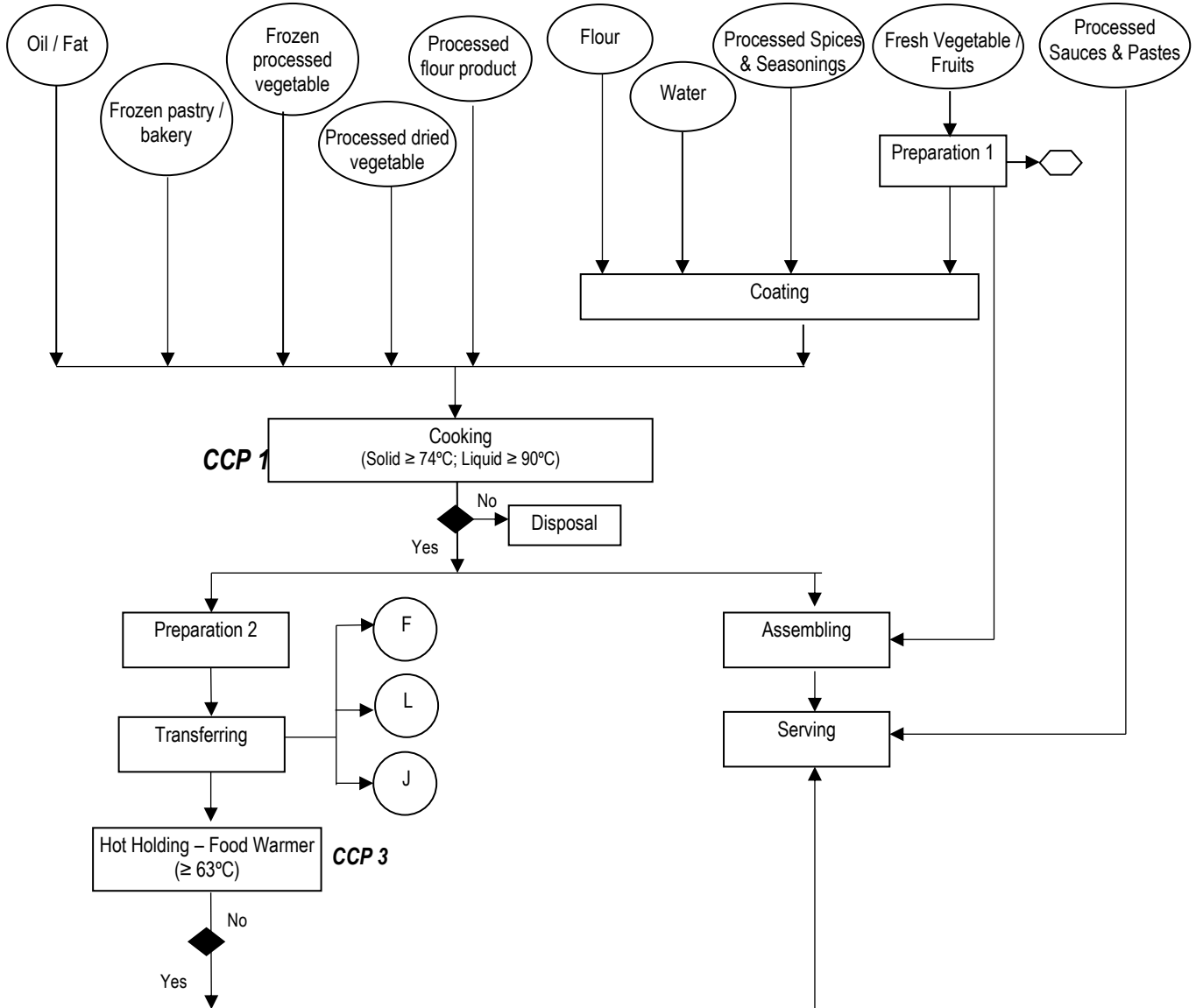
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2.5.9 Hot Kitchen Process (Pasta)



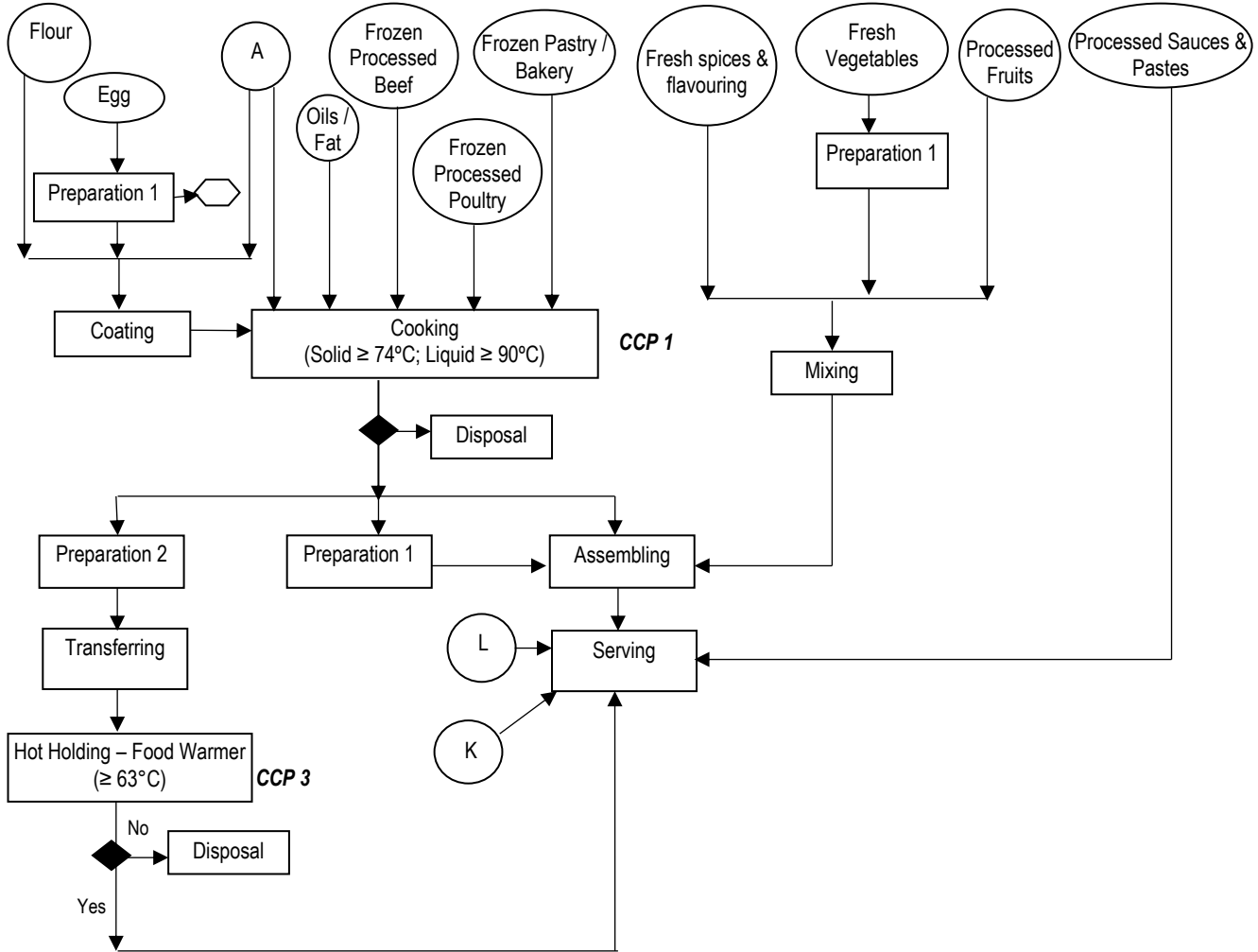
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2.5.10 Hot Kitchen Process (Appetizer – Vegetable, Fruit, Pastry, Bakery)



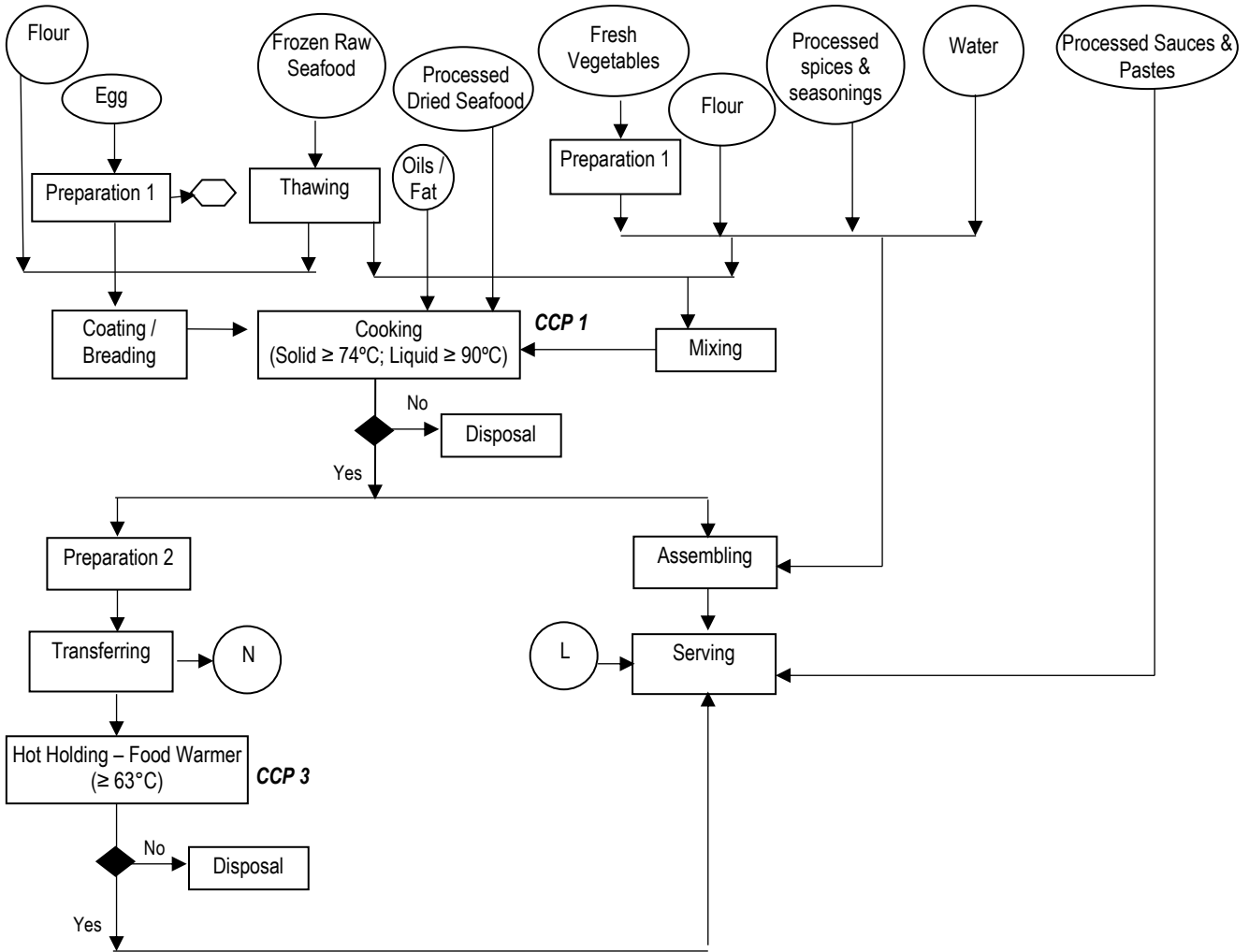
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Hot Kitchen Process (Appetizer – Meat)



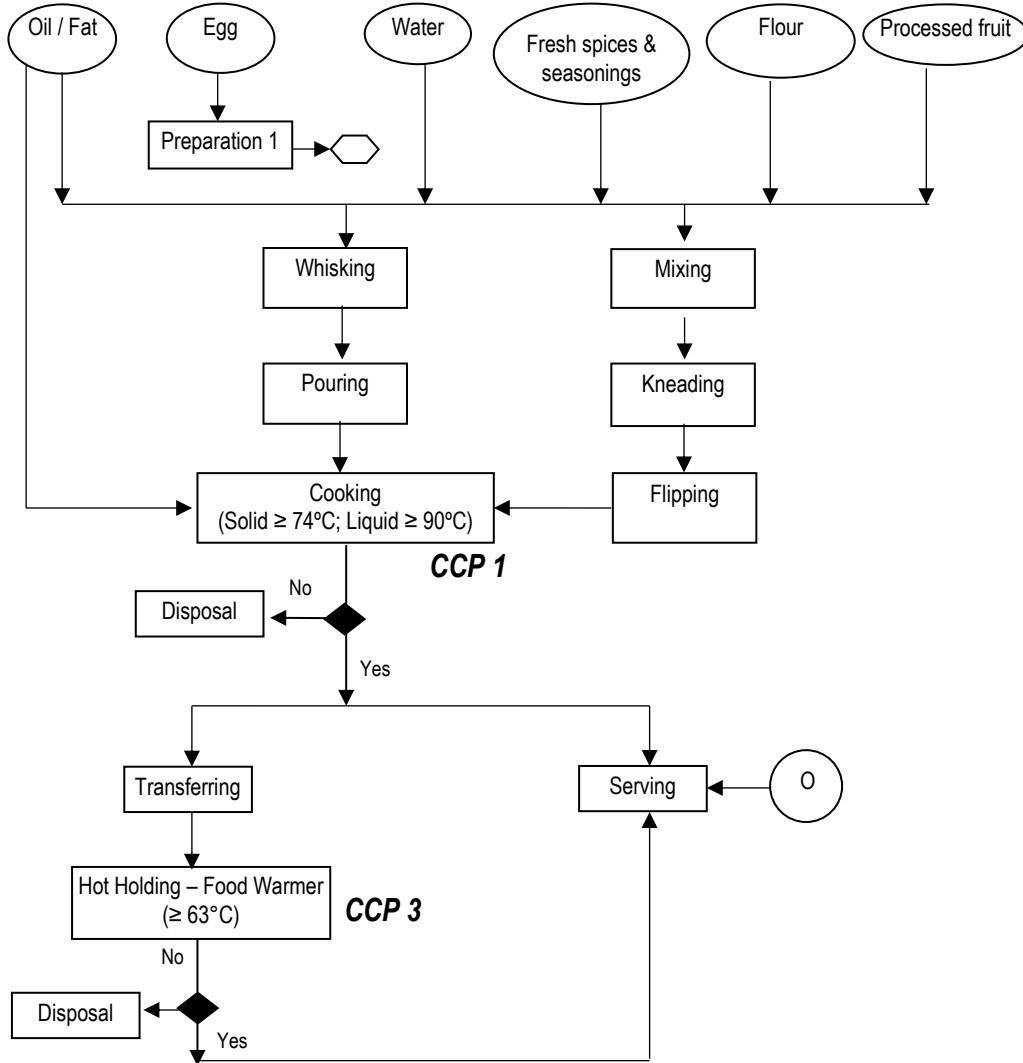
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Hot Kitchen Process (Appetizer – Seafood)



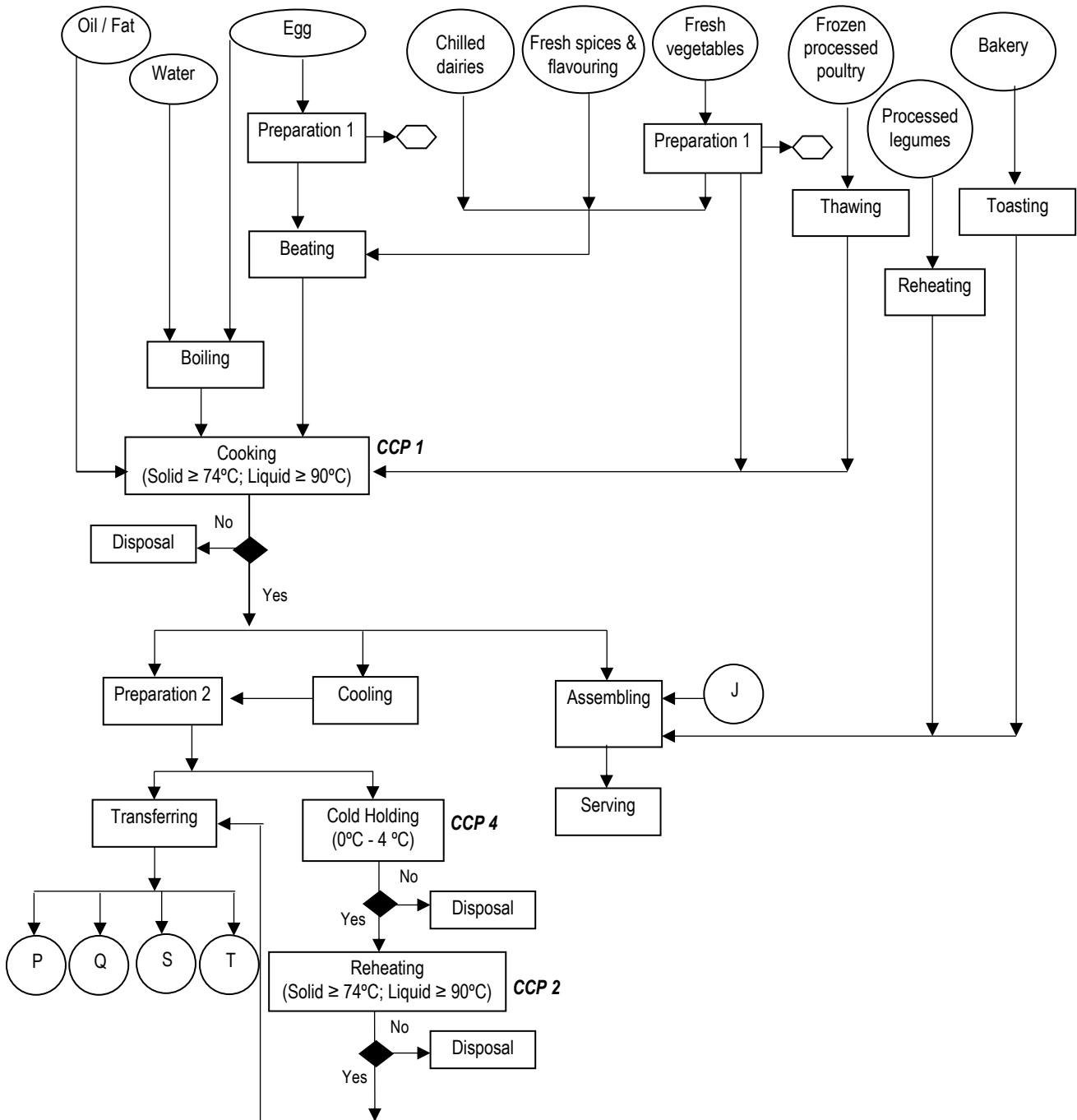
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Hot Kitchen Process (Appetizer – Roti Canai, Roti Jala, Roti Telur)



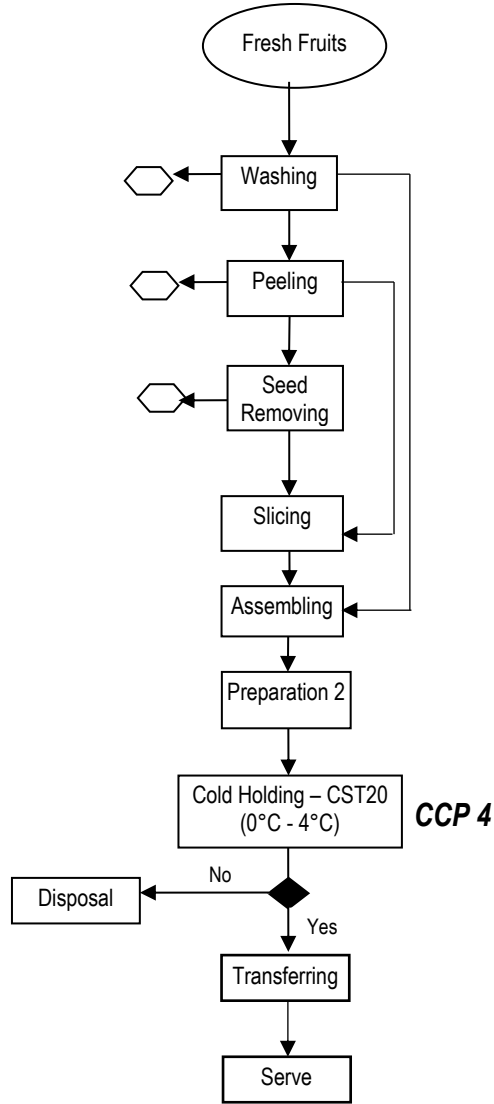
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2.5.11 Hot Kitchen Process (Egg - PICC HEALTHY STYLE SCRAMBLE EGG, HALF BOILED EGG, HARD BOILED EGG, EGGCELLENT, OMELETTE)



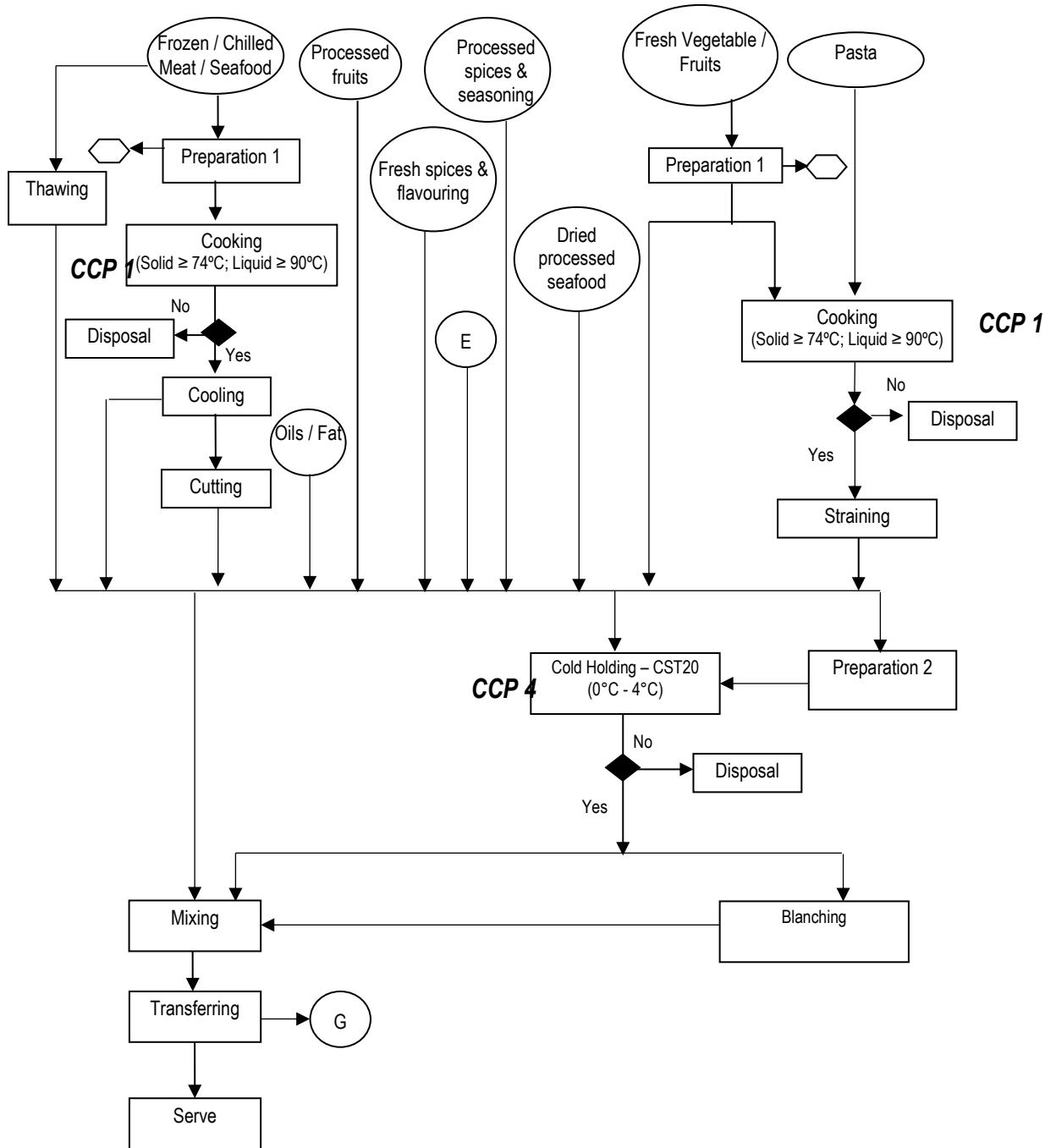
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2.5.12 Cold Kitchen Process (Fruits)



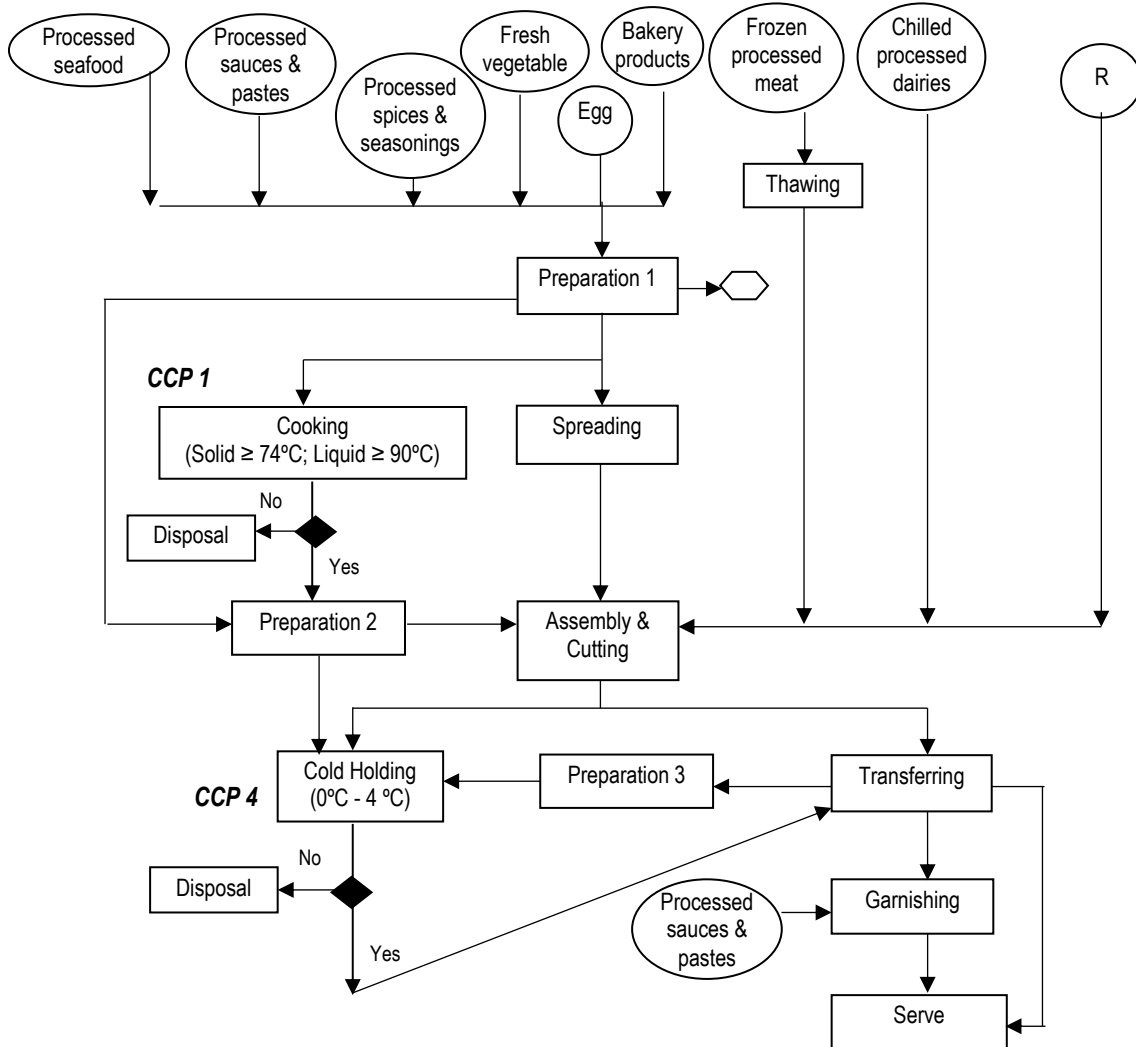
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2.5.13 Cold Kitchen Process (Salad)



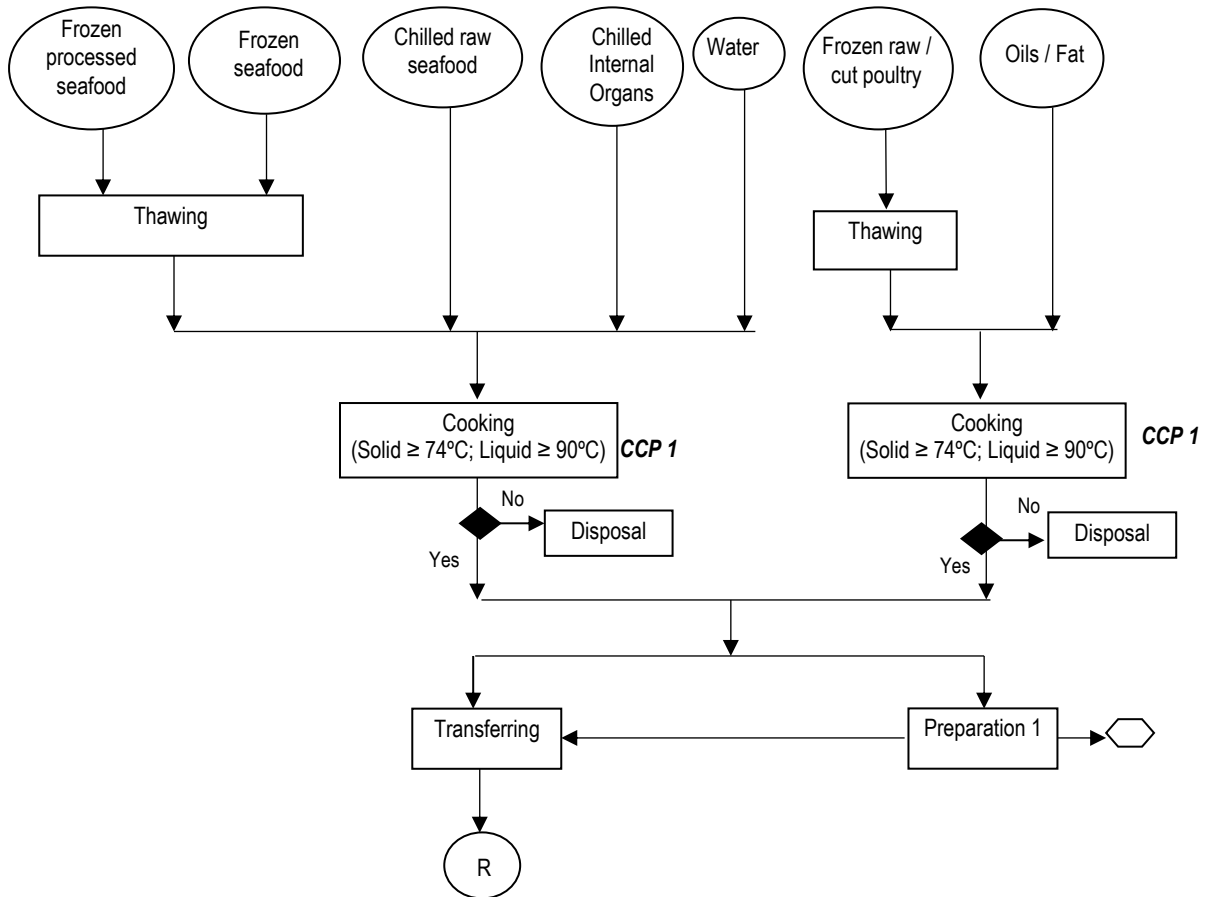
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2.5.14 Cold Kitchen Process (Sandwiches)



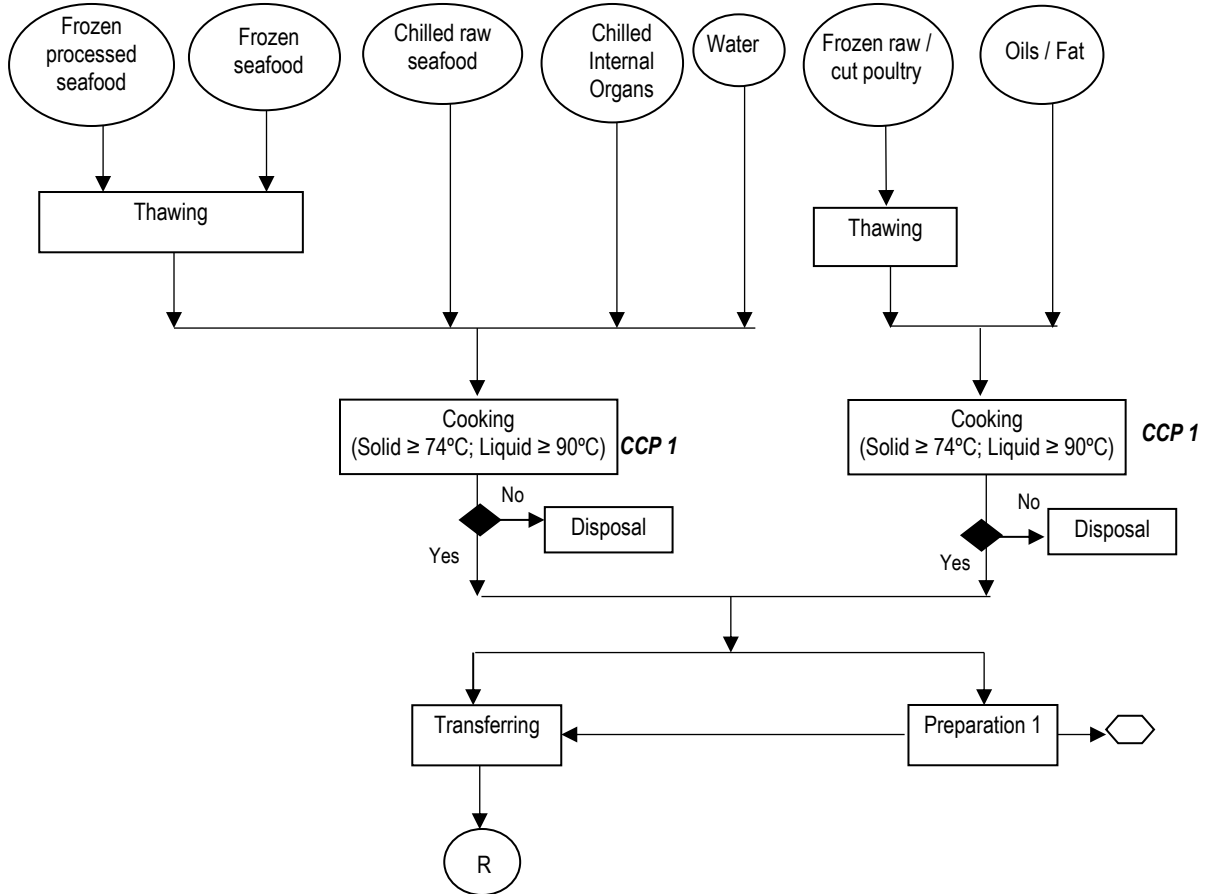
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2.5.15 Cold Kitchen Process (Appetizer – Meat & Seafood Preparation)



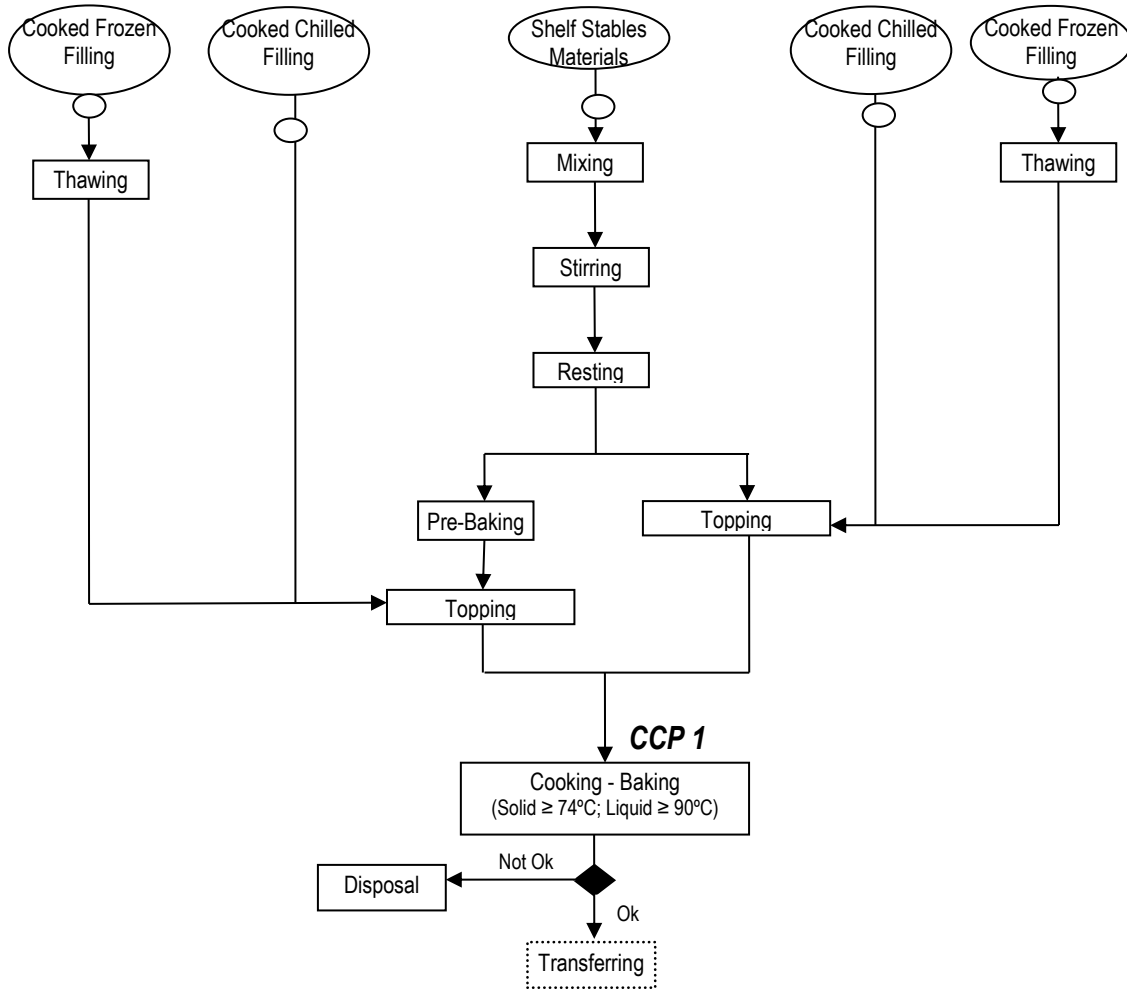
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2.5.16 Cold Kitchen Process – Appetizer



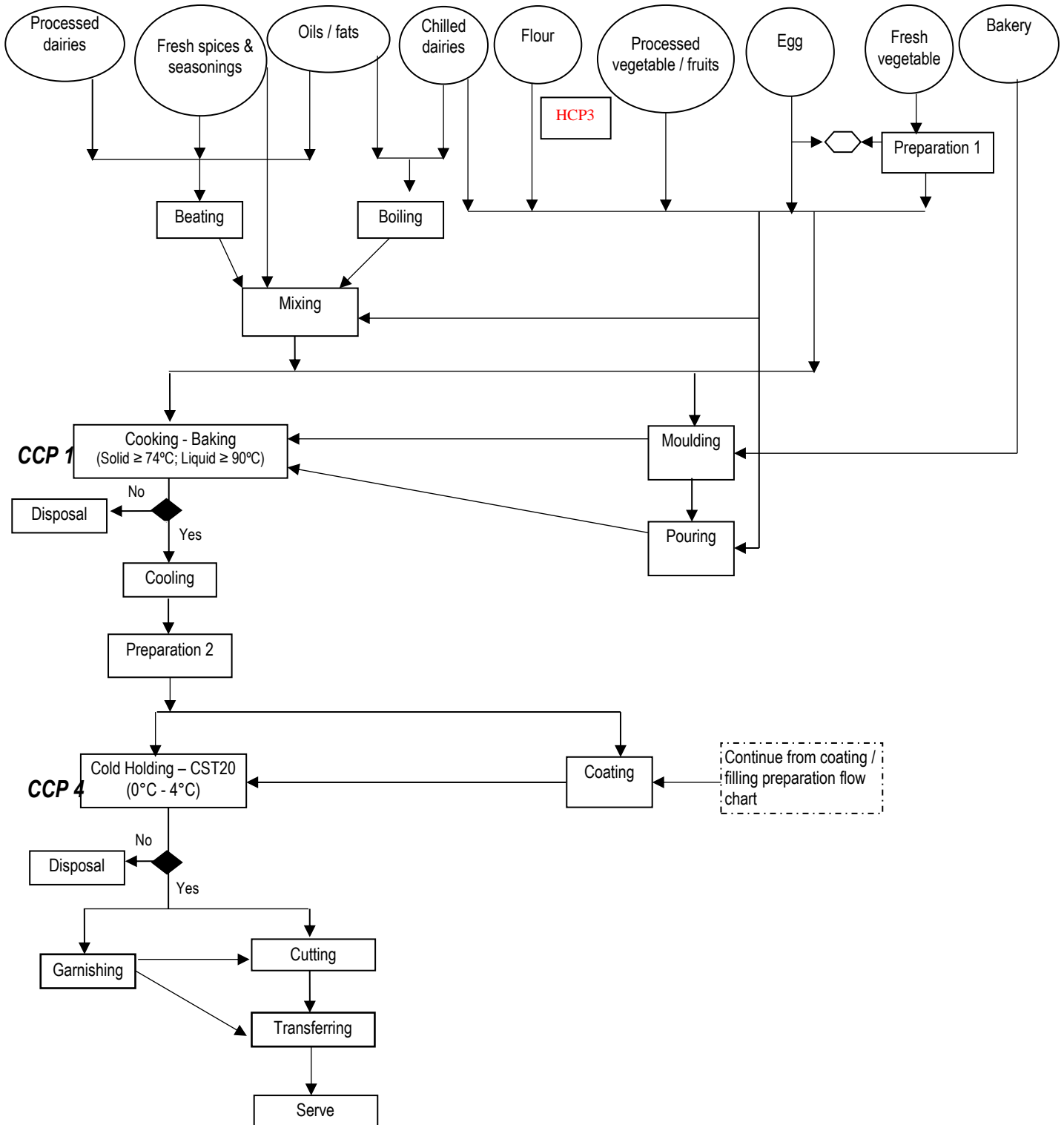
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.5.17 Pastry Kitchen Process (Pizza)



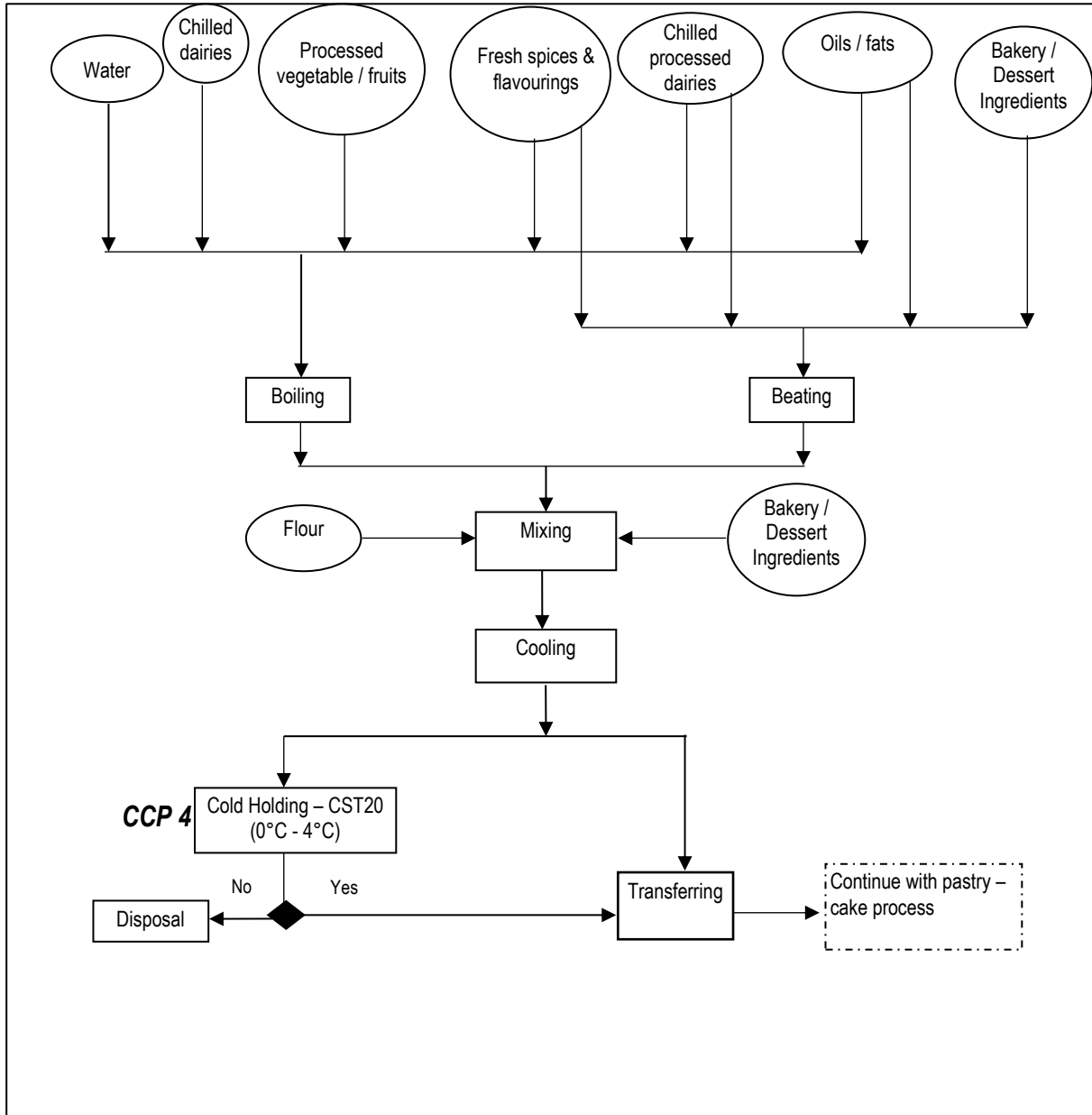
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.5.18 Pastry Kitchen Process (Cake)



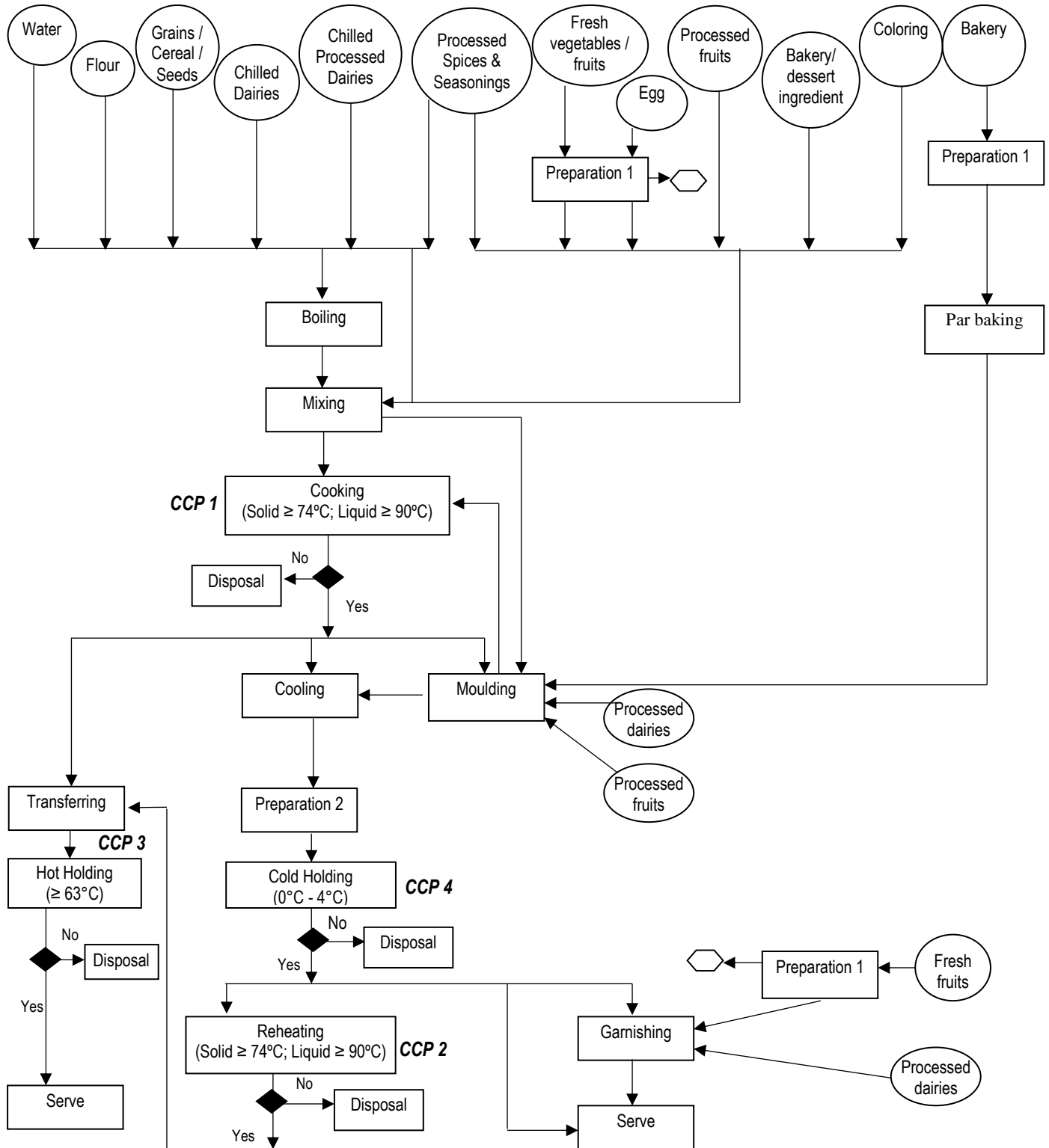
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2.5.19 Pastry Kitchen Process (Cake – Coating, Filling and Sauces Preparation)



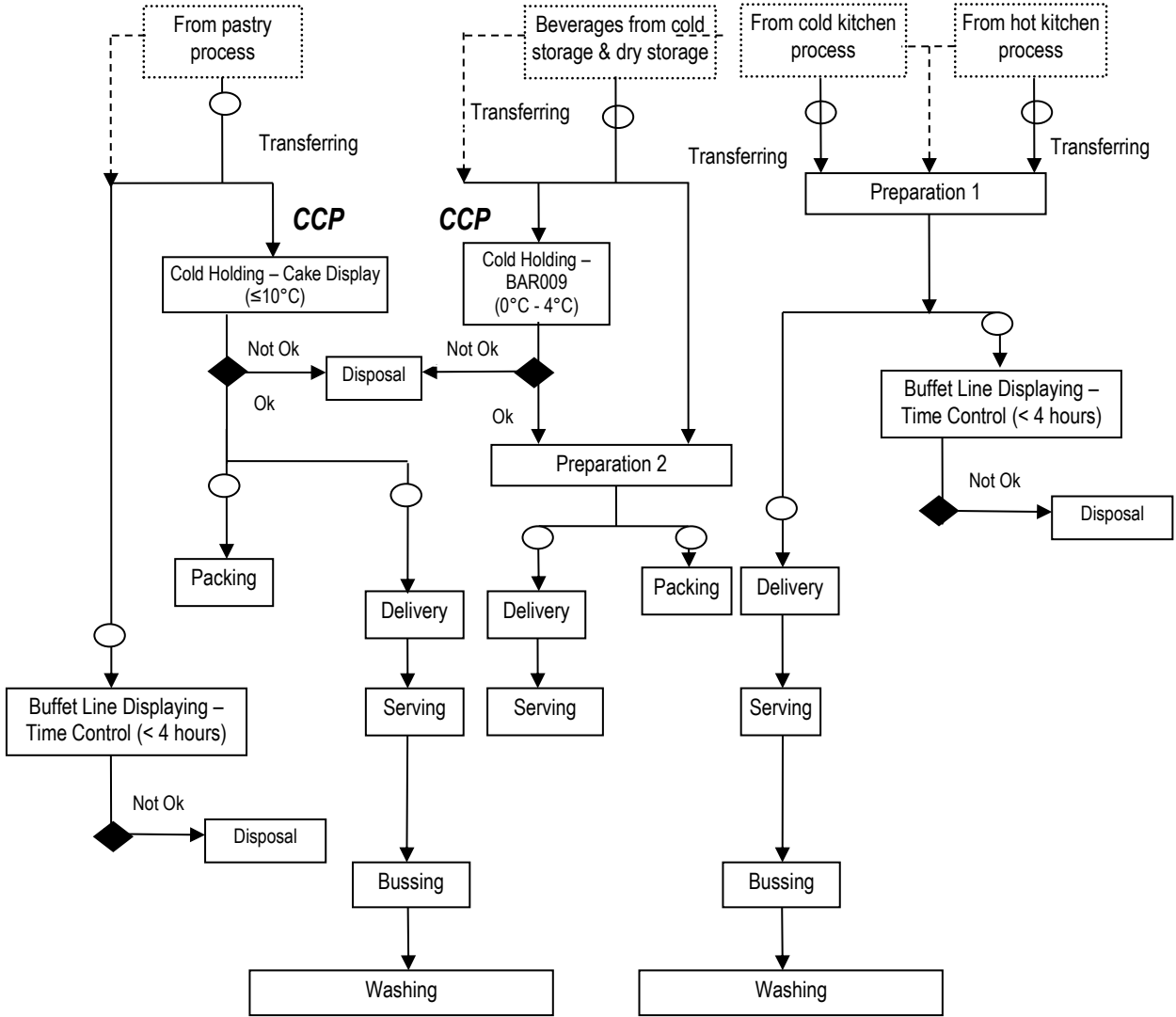
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.5.19 Pastry Kitchen Process (Dessert)



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.5.20 Beverage, Retail and Dining Process



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2.6 Identification of Control Measures and Halal Critical Control Points Analysis

2.6.1 Table 1: Halalan Toyibban (HT) Control Point Likelihood Ranking


<u>Likelihood</u>	<u>Description</u>
Likely	<ul style="list-style-type: none"> The possibility of HT status affected EXPECTED to occur in most circumstances. Common or repeated occurrence, has happened before several times.
Moderate	<ul style="list-style-type: none"> The possibility of HT status affected MIGHT occur sometimes. Know to occur, happened before.
Unlikely	<ul style="list-style-type: none"> The possibility of HT status affected COULD occur in exceptional circumstances. Practically impossible.

2.6.2 Table 2: Halalan Control Point Severity / Impact Ranking

<u>Halalan Severity/ Impact</u>	<u>Description</u>
Critical	<ul style="list-style-type: none"> The potential contaminant (non halal or detrimental (mudhorat) substances) affects the totality of <i>halalan</i> status of the good and the <i>halalan</i> status of the goods could not be salvaged. Release of the good will result in loss from customers, public and authorities. May cause great impact for future business transaction.
Moderate	<ul style="list-style-type: none"> The potential contaminant (non halal or detrimental (mudhorat) substances) affects the totality of <i>halalan</i> status of the good and the <i>halalan</i> status of the goods still could be salvaged. May result in delay of delivery and potential loss of public trust.
Insignificant	<ul style="list-style-type: none"> No impact on the <i>halalan</i> status of the goods


2.6.3 Table 3: Halalan Control Point Risk Matrix

Likelihood	Severity / Impact		
	Insignificant	Moderate	Critical
Likelihood	Moderate 4	Significant 7	High 9
Moderate	Low 2	Moderate 5	Significant 8
Unlikely	Low 1	Low 3	Moderate 6

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2.6.4 Halalan Decision Rules for Risk Ranking

Ranking Level	Likelihood	Impact	Code	Risk Decision with regards to Halalan Control Measures
9	Likely	Critical	High	<ul style="list-style-type: none"> The organization needs to review the incident in a detailed manner to find the root cause of the problem. All precautionary measures shall be taken so resolve the problem identified Monitoring and verification activities towards control measures shall be conducted in accordance to the scheduled plans. All staff shall be briefed to keep informed on the matter.
8	Moderate	Critical	Significant	<ul style="list-style-type: none"> The organization shall take all precautionary measures to resolve the problem identified. Monitoring and verification activities towards control measures shall be conducted in accordance to the scheduled plans.
7	Likely	Moderate		
6	Unlikely	Critical	Moderate	<ul style="list-style-type: none"> The organization shall monitor and verify control measures in accordance to the scheduled plans
5	Moderate	Moderate		
4	Likely	Insignificant		
3	Unlikely	Moderate	Low	<ul style="list-style-type: none"> The organization maintains the implementation of control measures in accordance to scheduled plans.
2	Moderate	Insignificant		
1	Unlikely	Insignificant		


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2.6.5 Raw material Halal analysis


Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Frozen Ice	<ul style="list-style-type: none"> Foreign material contamination such as sediment, packaging material. 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Practice good GMP Ice made of filtered water Conduct water filter back wash on monthly basis 		NO
Frozen Processed Dairy	Nil				NA	NA	
Frozen Raw / Cut Poultry	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material Halal cert not recognized by Jakim. 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Frozen Processed Poultry	<ul style="list-style-type: none"> Foreign material such as metal pieces from equipment, bamboo stick, small stones, hair and fragments of packaging material Halal cert not recognized by Jakim. 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Frozen Raw / Cut Beef	<ul style="list-style-type: none"> Foreign material such as metal pieces from equipment, bamboo stick, small stones, hair and fragments of packaging material Halal cert not recognized by Jakim. 	Critical	Moderate	8	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual and temperature inspection on incoming raw material during receiving and before usage as to ensure that raw materials are in good condition Properly check for Halal Certificate (JAKIM and DVS) 	YES	

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Frozen Processed Beef	<ul style="list-style-type: none"> Foreign material such as metal pieces from equipment, bamboo stick, small stones, hair and fragments of packaging material Halal cert not recognized by Jakim. 	Critical	Moderate	8	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate (JAKIM and DVS) 	YES	
Frozen Raw / Cut Lamb	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material Halal cert not recognized by Jakim 	Critical	Moderate	8	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate (JAKIM and DVS) 	YES	
Frozen Processed Seafood	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material, metal piece Halal cert not recognized by Jakim. 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Frozen Raw / Cut Seafood	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material Halal cert not recognized by Jakim. 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Frozen Fruits	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material, soil 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO
Frozen Pastry / Bakery	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material, metal from machineries Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Frozen Processed Vegetable	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Malay kuih	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Chilled Processed Flour	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Chilled Processed Vegetables	Foreign material such as hair and fragments of packaging material	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Chilled Raw / Cut Seafood	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Chilled Processed Seafood	<ul style="list-style-type: none"> Foreign material such as small stones, hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Chilled Processed Dairies	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Chilled Dairies	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Chilled Fresh Leafy & Salad Vegetables, Fruit Vegetables, Bulb & Stem Vegetables, Podded Vegetables, Grain Vegetables, Herbs, Fungi, Seeds	Foreign material such as hair and fragments of packaging material, soil, insects	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Chilled Root & Tuberos Vegetables	Foreign material such as hair and fragments of packaging material, soil, insects	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Chilled Processed Vegetables	Foreign material such as hair and fragments of packaging material	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO
Chilled Juices	<ul style="list-style-type: none"> Foreign material such as cap, screws from machineries Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Bakery / Dessert Ingredients	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used Properly check for Halal Certificate 		NO
Dry Shelf Stable Processed Legumes	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Dry Shelf Stable Fresh Fruits	<ul style="list-style-type: none"> Foreign material such as soil 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Dry Shelf Stable Noodles	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stables Blended Vegetables	Foreign material such as hair and fragments of packaging material, soil, insects	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Dry Shelf Stables Processed Vegetables	Foreign material such as hair and fragments of packaging material, soil, insects	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO
Dry Shelf Stables Eggs	Foreign material such as feathers, feces, soil	Moderate	Moderate	5	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of eggs before used 		NO
Dry Shelf Stable Bakery Products	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used Properly check for Halal Certificate 		NO
Dry Shelf Stable Flour Products	<ul style="list-style-type: none"> Foreign material such as hair, stones, weevils Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Processed Sauces & Paste	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, metal pieces from equipment Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Processed Spices & Seasonings	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Legumes / Nuts / Tree Nuts	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, stones 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Oils / Fats	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Processed Dried Vegetable	Foreign material such as hair, fragments of packaging material	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Fresh Spices & Flavouring	<ul style="list-style-type: none"> Foreign material such as hair and fragments of packaging material, stones 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Proper washing and sanitation of vegetables before used 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Processed Dried Seafood	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Grains / Cereal / Seeds	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, stones, weevils Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stables Processed Dried Flour Product	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO
Dry Shelf Stables Processed Vegetable	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, metal pieces from equipment 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO
Dry Shelf Stable Processed Fruits	Foreign material such as hair, fragments of packaging material,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Processed Dairies	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Moderate	5	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Vinegar	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Syrup / Cordial	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Processed Seafood	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Colourings	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO

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Raw material	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Dry Shelf Stable Canned / Bottled	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Dry Shelf Stable Beverage powder	<ul style="list-style-type: none"> Foreign material such as hair, fragments of packaging material, Halal cert not recognized by Jakim 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable supplier that able to provide assurance Carry out visual inspection on incoming raw materials and before usage Properly check for Halal Certificate 		NO
Packaging Material	<ul style="list-style-type: none"> Foreign material such as dust. Damage to the packaging materials or inadequate protection. Halal cert not recognized by Jakim Chemical Printing chemical 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Buy from reliable suppliers that are able to provide assurance Obtain specification from supplier. Visual inspection during receiving and before usage. Properly check for Halal Certificate 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Receiving 1 (Frozen)	<ul style="list-style-type: none"> Damage on food items and packaging materials Halal cert not recognized by Jakim. 	Critical	Moderate	8	<ul style="list-style-type: none"> Ensure proper receiving and handling method Ensure visual inspection is carried out before usage Properly check for Halal Certificate 	YES	
Receiving 2 (Chilled)	<ul style="list-style-type: none"> Damage on food items and packaging materials Halal cert not recognized by Jakim. 	Critical	Moderate	8	<ul style="list-style-type: none"> Ensure proper receiving and handling method Ensure visual inspection is carried out before usage Properly check for Halal Certificate 	YES	
Receiving 3 (Dry shelf stables)	<ul style="list-style-type: none"> Damage on food items and packaging materials Halal cert not recognized by Jakim. 	Critical	Moderate	8	<ul style="list-style-type: none"> Ensure proper receiving and handling method and incoming raw materials are stored immediately after receiving Ensure visual inspection is carried out during receiving and before usage Properly check for Halal Certificate 	YES	
Weighing	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on weighed or measured food item as not to contain hair and other foreign material 		NO
Washing, Plucking & Peeling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO


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2.6.6 Receiving and transferring process Halal analysis

Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Temporary Holding (Room Temperature)	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food items are properly covered Ensure holding area is clean 		NO
Waste	Nil				NA		NA


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Transferring	Foreign material such as dust, torn packaging, hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Dry Storage	Damage on food items	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure proper and dry storage conditions Ensure proper stock rotation during storage Ensure visual inspection is carried out before usage Ensure proper and effective pest control 		NO
Chiller	NIL				NA	NA	
Freezer	NIL				NA	NA	


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.6.7 Butchery process Halal analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Thawing	Foreign material such as hair and fragments of packaging materials	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Preparation 1: Washing / Cleaning / Soaking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Weighing & Measuring	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on weighed or measured food item as not to contain hair and other foreign material 		NO
Preparation 1: Chopping, Cutting, Slicing, Mincing, Shredding, Grating, Mashing, Scoring, Slitting & Fat / Skin Removing.	<ul style="list-style-type: none"> Foreign material such as hair Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils) 	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper preparation method is followed by food handlers Preventive maintenance on utensils Ensure proper cleaning & sanitation on 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Portioning	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on portioned food item as not to contain hair and other foreign material Ensure proper portioning is followed by food handlers 		NO
Waste	<u>Nil</u>				NA		NA
Preparation 2: Mixing / Stirring	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper mixing or stirring method is followed by food handlers 		NO
Preparation 2: Pouring	Foreign material such as hair and debris	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing procedures, follow good hygiene practices and proper grooming standard. 		NO
Preparation 2: Pressing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand, washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons. Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 2: Marinating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure that food items are covered during marinating Ensure proper marinating method is followed by food handlers 		NO
Preparation 2: Coating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper coating method is followed by food handlers 		NO
Preparation 2: Draining	Foreign material such as hair and debris	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on drained items before usage 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Chiller	Nil				NA		NA


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.6.8 Hot Kitchen Process (Meat & Seafood) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	Nil				NA	NA	
Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Sautéing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooking: Boiling, Deep frying, Pan frying, Sautéing, Steaming, Baking, Grilling, Simmering, Stir frying, Braising	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Transferring	Foreign material such as dust, hair, jewelry	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO
Cold Holding	NIL				NA		NA
Reheating: Microwaving, Combi Oven, Stir Fried, Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Assembling	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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.6.9 Hot Kitchen Process (Vegetable) Hazard Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Preparation 1: Cracking	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	NIL				NA		NA

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Sautéing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Blanching	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Braising	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Cooking: Stir Frying, Boiling, Braising, Deep frying	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Transferring	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO
Reheating: Microwaving, Combi Oven, Stir Fried, Braising, Boiling & Sautéing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	<u>NIL</u>				NA		NA


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2.6.10 Hot Kitchen Process (Sauces, Dressing & Paste) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure proper cleaning & sanitation on utensils Preventive maintenance on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Blending / Mashing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Sautéing	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Cooking: Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Chiller	NIL				NA		NA


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Freezer	NIL				NA		NA
Reheating: Microwaving, Combi Oven, Stir Fried, Braising, Boiling & Sautéing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cold Holding	NIL				NA		NA
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Disposal	NIL				NA		NA


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2.6.11 Hot Kitchen Process (Soup) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Pre-Cook: Boiling & Combi Oven	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Sautéing	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooking: Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment 		NO
Cold Holding	NIL				NA		NA


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking			
Freezer	NIL				NA		NA
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Reheating: Microwaving, Combi Oven, Stir Fried, Boiling & Simmering	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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2.6.12 Hot Kitchen Process (Rice) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Washing	Foreign material such as hair, worms	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Sautéing	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Cooking: Steaming, Boiling, Stir Frying	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Sev	Like	Sig			HCP
Cold Holding	NIL				NA		NA
Reheating: Microwaving, Combi Oven, Stir Fried, Boiling	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Garnishing	Foreign material such as hair, broken utensils	Insignificant	Unlikely	1	Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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2.6.13 Hot Kitchen Process (Noodles) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Sautéing	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	RANKING		YES	NO
Blanching	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Cooking: Stir Frying	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Cold Holding – CST20	NIL			3	NA		NA
Reheating: Microwaving, Combi Oven, Stir Frying, Boiling,	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Garnishing	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	<u>NIL</u>				NA		NA


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2.6.14 Hot Kitchen Process (Pasta) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Sautéing	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking			HCP
Cooking: Stir Frying, Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Straining	Foreign material such as hair and debris	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing procedures, follow good hygiene practices and proper grooming standard. 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Cold Holding	NIL				NA		NA
Blanching	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO
Reheating: Microwaving, Combi Oven, Stir Frying, Boiling,	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Transferring	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Garnishing	Foreign material such as hair, broken utensils	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	<u>NIL</u>				<ul style="list-style-type: none"> NA 		NA


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2.6.15 Hot Kitchen Process (Appetizer) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Coating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure that food items are covered during coating Ensure proper coating method is followed by food handlers 		NO
Whisking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Kneading	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Flipping	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Toasting	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Reheating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Boiling: Boiling & Dissolving	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooking: Boiling, Deep frying, Pan frying, Sautéing, Steaming, Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Assembling	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	HCP
Hot Holding Food Warmer (Ready to eat)	Foreign material such as hair,	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure pre-cooked hot food are properly covered before transferred to the hot holding equipment. 		NO
Reheating: Microwaving, Combi Oven, Stir Frying, Boiling,	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cold Holding	<u>NIL</u>				NA		NA
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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2.6.16 Hot Kitchen Process (Egg) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Beating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Toasting	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Reheating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Boiling: Boiling & Dissolving	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO
Cooking: Boiling, Deep frying, Pan frying, Sautéing, Steaming, Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Assembling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Transferring	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Reheating: Microwaving, Combi Oven	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cold Holding	NIL				NA		NA
Serving	Foreign material such as dust, hair, eye lashes	Moderate	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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2.6.17 Cold Kitchen Process (Fruits) Halal Analysis

Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Washing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Peeling	Foreign material such as hair and vegetables	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on portioned food item as not to contain hair and other foreign material Ensure proper portioning is followed by food handlers 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Seed Removing	Foreign material such as hair and vegetables	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on portioned food item as not to contain hair and other foreign material Ensure proper portioning is followed by food handlers 		NO
Slicing	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Assembling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Cold Holding – CST20	<u>NIL</u>				NA		NA
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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2.6.18 Cold Kitchen Process (Salads) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	<u>NIL</u>				NA		NA
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Cooking: Boiling, Grilling, Blanching, Pan Frying	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooling	Foreign material such as hair and debris	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Straining	Foreign material such as hair and debris	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing procedures, follow good hygiene practices and proper grooming standard. 		NO
Cutting	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cold Holding – CST20	NIL				NA		NA
Blanching	Foreign material such as hair	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Disposal	NIL				NA		NA


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2.6.19 Cold Kitchen Process (Sandwiches) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worm.	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste / Refuse	NIL				NA		NA
Thawing	Foreign material such as hair and fragments of packaging materials	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure food handlers follow the proper thawing method Cover food items during thawing Carry out visual inspection on thawed food item before usage 		NO
Spreading	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure that food items are covered during spreading Ensure proper spreading method is followed by food handlers 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooking: Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food item 		NO
Preparation 2: Mashing & Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Assembling & Cutting	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Preparation 3: Portioning, Wrapping & Labelling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Transferring	Foreign material such as dust, hair, jewelry	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cold Holding	NIL				NA		NA
Garnishing	Foreign material such as hair, broken utensils	Insignificant	Unlikely	1	Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons		NO
Serving	Foreign material such as dust, hair, eye lashes	Insignificant	Unlikely	1	Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons		NO
Disposal	NIL				NA		NA


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2.6.20 Pastry Process (Pizza) Halal Analysis

Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Mixing: Pouring & Adding	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper mixing or stirring method is followed by food handlers 		NO
Mixing: Scooping, Mixing & Measuring	Foreign material such as hair and debris	Moderate	Unlikely	3	Ensure food handlers practice proper hand washing procedures, follow good hygiene practices and proper grooming standard.		NO
Stirring: Stirring & Beating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Resting: Temporary Holding	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food items are properly covered Ensure holding area is clean 		NO
Pre Baking: Blind Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Topping: Topping, Sprinkling & Placing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper method is followed by food handlers 		NO
Cooking: Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Disposal	<u>NIL</u>				NA		NA
Transferring	Foreign material such as dust	Moderate	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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2.6.21 Pastry Process (Cake) Halal Analysis

Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Mixing: Pouring, Stirring & Scooping	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper mixing or stirring method is followed by food handlers 		NO
Cooking: Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair and debris	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Cooling: Temporary Holding	Foreign material such as dust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food items are properly covered Ensure holding area is clean 		NO
Coating: Coating, Spreading & Covering	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure that food items are covered during coating Ensure proper coating method is followed by food handlers 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cold Holding – CST20	<u>NIL</u>				NA		NA
Cutting: Cutting & Slicing	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Waste	<u>NIL</u>				NA		NA
Disposal	<u>NIL</u>				NA		NA
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO


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2.6.22 Pastry Process (Dessert and appetizer) Halal Analysis


Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1: Washing, Plucking, Sanitizing	Foreign material such as hair, worms	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on washed food item as not to contain hair and other foreign material 		NO
Preparation 1: Cutting, Slicing, Peeling	Foreign materials such as plastic fragment (from cutting board) rust and metal fragments (from utensils)	Moderate	Unlikely	3	<ul style="list-style-type: none"> Preventive maintenance on utensils Ensure proper cleaning & sanitation on utensils 		NO
Preparation 1: Whisking / Beating	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material 		NO
Waste / Refuse	NIL				NA		NA
Boiling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Mixing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper mixing or stirring method is followed by food handlers 		NO
Cooking: Boiling, Baking, Pan frying	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Cooling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO
Preparation 2: Portioning, Wrapping & Labelling	Foreign material such as hair, broken utensils	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on finished food items 		NO
Moulding: Measuring	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on weighed or measured food item as not to contain hair and other foreign material 		NO

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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Moulding: Portioning, Scooping & Filling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on moulded food item as not to contain hair and other foreign material Ensure proper moulding steps are followed by food handlers 		NO
Cooking: Baking	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Boiling: Boiling & Dissolving	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on food items 		NO
Portioning: Measuring, Portioning, Scooping & Filling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on portioned food item as not to contain hair and other foreign material Ensure proper portioning is followed by food handlers 		NO
Cooling	Foreign material such as hair and debris	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Cooling: Temporary Holding	Foreign material such as dust.	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food items are properly covered Ensure holding area is clean 		NO
Cold Holding – CST20	<u>NIL</u>				NA		NA
Disposal	<u>NIL</u>				NA		NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NA


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2.6.23 Beverage, Retail and Dining Process Halal Analysis

Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Transferring	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure prepared food are properly covered 		NO
Cold Holding – BAR009	NIL				NA		NA
Cold Holding – Cake Display	NIL				NA		NA
Disposal	NIL				NA		NA
Buffet Line – Time Control	Foreign material such as dust	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food items are properly covered Ensure holding area is clean 		NO
Preparation 1&2: Mixing / Stirring	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection as not to contain hair and other foreign material Ensure proper mixing or stirring method is followed by food handlers 		NO
Preparation 1&2: Pouring / Dipping & Scooping	Foreign material such as hair and debris	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing procedures, follow good hygiene practices and proper grooming standard. 		NO


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Process step	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
Preparation 1&2: Can Opening	Foreign material such as can shavings and rust	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure proper can opening process is in-place Visual inspection on food items after can opening for metal shavings Maintenance on can opener to ensure cleanliness, efficiency and prevent causing shavings 		NO
Preparation 1&2: Boiling / Brewing	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Carry out visual inspection on cooked food items 		NO
Preparation 1&2: Plating / Garnishing & Assembling	Foreign material such as hair	Moderate	Unlikely	3	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons. Carry out visual inspection on finished food items 		NO
Packing / Wrapping	<ul style="list-style-type: none"> Foreign material such as dust Damage on packaging materials 	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure food handlers practice proper hand washing, strictly follow good hygiene practice and is properly attired with hair restrain and aprons Ensure control on packing method as not to damage the packaging materials 		NO
Bussing	NIL				NA		NA
Washing	Residue of cleaning agent	Insignificant	Unlikely	1	<ul style="list-style-type: none"> Ensure proper cleaning procedure for plates and cutleries 		NO

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2.6.24 Processing Aid Halal Analysis

Process aid	Potential Hazard/ Haram Risk	Significance of Hazards			What preventive measure or controls can be applied to prevent this significant hazard?	Halal Critical point (HCP)	
		Severity	Likelihood	Ranking		YES	NO
The usage of brush in food processing/ production	Brush made from haram material such as bristle	Critical	Moderate	8	<ul style="list-style-type: none"> Ensure procurement to buy only from approved supplier list. Supplier to have product specification of the brush. Make sure not from animal hair 	YES	

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2.7 Halal Critical Point Plan Summary

Halal Critical Point	Critical Limits	Monitoring				Corrective Action	Verification	Records
		What	How	When	Who			
HCP 01 Receiving raw material	<ul style="list-style-type: none"> Halal certificate not recognised by JAKIM Damage product Transportation 	<ul style="list-style-type: none"> Check Halal certificate Raw material in good condition 	<ul style="list-style-type: none"> Check the record (approved supplier list, JAKIM). Visual checking 	<ul style="list-style-type: none"> Purchasing and receiving process 	<ul style="list-style-type: none"> Purchasing department and operation staff 	<ul style="list-style-type: none"> Raw material in spoil or damaged condition should be categorized "REJECT" Purchasing department do checking before buying the raw material. 	<ul style="list-style-type: none"> Check during receiving Check approved supplier list and JAKIM portal. 	<ul style="list-style-type: none"> Purchase order Corrective action report Halal certificate Receiving SOP
HCP02 Purchasing meat (Frozen processed/ cut beef and lamb)	<ul style="list-style-type: none"> Slaughter process need to follow syarak. Dirty abattoir not acceptable or not recognized by Jakim 	<ul style="list-style-type: none"> Make sure check Halal cert, recognized abattoir by DVS. 	<ul style="list-style-type: none"> Check the records e.g Jakim, DVS 	<ul style="list-style-type: none"> When the meat arrive Malaysia, when bought and date of Halal cert Change of supplier 	<ul style="list-style-type: none"> Purchasing dept, & Halal exec 	<ul style="list-style-type: none"> Meat found in process line shall be taken out from processing area. Change to another supplier that Is Halal and not syubhah. Procurement do checking before buying the meat. 	<ul style="list-style-type: none"> Check status from Halal and DVS portal 	<ul style="list-style-type: none"> Halal certificate Purchase order Corrective action records
HCP03 The usage of brush in food processing/ production	Type of brush <ul style="list-style-type: none"> (Made from animal hair, pure bristle) 	<ul style="list-style-type: none"> Halal exec/ production staff need to make sure brush that used in production line is not from pure bristle type. 	<ul style="list-style-type: none"> Visual checking on its physical (split end brush) Verify with supplier before purchase 	<ul style="list-style-type: none"> Purchasing process Change of supplier, material, and process 	<ul style="list-style-type: none"> Chef Operation/ production staff Purchasing dept 	<ul style="list-style-type: none"> Brush found in process line shall be taken out from processing area. Change to another brush type that Is Syariah compliance. Procurement do checking before purchasing the brush. 	<ul style="list-style-type: none"> Check whether conform to Halal requirement Appliances/ brushes from animal hair are not allowed. 	<ul style="list-style-type: none"> Purchase order Corrective action report

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2.8 Internal Audit

2.8.1 Objective


- a) Determine the conformity of HAS according to the standard of MS1500:2009, Manual Procedure for Malaysia Halal Certification (Third Revision) 2014, Malaysia Food Act 1983, Food Regulation 1985 and clauses.
- b) Determine the conformity of company HAS implementation with planning.
- c) Detect non-conformities occurred and to decide corrective and preventive actions.
- d) Ensure that problems found in previous audit has been corrected according to time frame scheduled.

2.8.2 Selection of Audit Team

- a) Auditors are nominated after undergoing auditing training and their competency is to be assessed before performing the Internal Audit (IA). As and when necessary, the Internal Halal Committee / Top Management may assign additional IA training to the auditor to improve the effectiveness of the audit exercise.
- b) To ensure impartiality and objectivity, the audit team will include personnel from departments not directly associated with the area or department being audited.

2.8.3 Internal Audit Planning and Scheduling

- a) Internal audit is undertaken at least once annually. Audits may be completed with a greater frequency taking into consideration the status and importance of the processes and areas to be audited, as well as the results of previous audits.
- b) The Internal Halal Audit (IHA) Team Leader shall act as the lead auditor and be responsible for planning and nominating auditors. The auditors shall conduct and report the results of the audit in accordance with the requirements of this procedure.
- c) The IHA Team Leader shall establish an Audit Schedule to ensure that all aspects of the HAS are audited. Audit frequency may depend on the importance of the processes, areas of audit and results of previous audits but must be conducted at least once annually.
- d) Unscheduled audits may be added to the schedule as and when appropriate. The HALAL Team Leader is responsible to identify such unscheduled audits based on existing performance of the processes.

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- e) The HALAL Team Leader shall review the schedule on a regular basis and update it as necessary. Where undesirable trends are evident, the audit schedule may be revised to arrange for an audit of the applicable areas.

2.8.4 Conducting the Internal Audit

- a) During the audit, the auditor shall seek evidence of compliance with the requirements of procedures, and such evidence shall be recorded in the Internal Audit Checklist (**Co-X/QHS/M03-R03**). Compliance checks shall be sought by sampling of records and observation of activity. The results of the sampling and observation shall be recorded on the Internal Audit Checklist.
- b) The auditor shall classify audit findings as follows:
- Non Conformance (NC) - Where there is a breakdown in the system caused by non-adherence to procedures or planned arrangements, and where Corrective Action is required.
 - Area for Improvement (AI) - the basic intent has been met but practice could be improved.
 - Accepted (A) – complies to the requirements
- c) Once non-compliance is identified, the Non-conformance and Corrective Action Report (NCAR) will be raised. The responsible HOD shall ensure the corrective actions are implemented and are closed-out within the agreed time frame.
- d) During the review of audit conclusions, the Audit Team Leader and responsible HOD will discuss on the recommendations for improvement and decide if any non-conformance observed should be included in correction reports or solved immediately.

2.8.5 Audit Reporting

- a) The lead auditor shall compile findings on all Internal Audit Checklist and prepare a formal audit report (IA Report). The Internal Audit Checklist and any NCAR raised may be listed and / or attached. The results of the audit shall be analyzed to provide an indication of the effectiveness of the HALAL system.

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2.9 Halal Training Program

2.9.1 Objective


- a) To improve knowledge on the importance of the halalness of product, critical points of materials and process.
- b) To make employees understand the Halal Assurance Management System

2.9.2 Induction and Halal Training

- a) The assigned Internal Halal Committee and QHSE personnel together with Human Capital Administration (HCA) personnel shall conduct induction sessions to new recruits referring to Evaluation for Induction Program form. The area of induction shall cover the briefing on the relevance and importance of their activities in contributing to the achievement of the Halal objectives.
- b) Promotion of Halal awareness among the employee shall be carried out constantly through training, meeting, memo etc.

2.9.3 Identifying Training Needs

- a) Specific training needs of employees shall be identified through training needs analysis, performance appraisals and recommendation of management staff.
- b) Respective HOD shall conduct Training Needs Analysis (TNA) at least once annually, or when the following occur, if applicable:
 - New recruit and new persons performing work.
 - Promotion / reassignment of employee.
 - Increase of product / process nonconformities.
 - Internal audit results.
 - Changes in halal certification requirements.
 - Legal or regulatory requirements.
 - New / revised Halal policy and / or objectives.
 - New process and / or equipment introduction.
- c) Based on the compiled TNA and consultation with relevant HOD, the Human Capital Administration Department shall be responsible for the planning, development and implementation of in-house and external training programs, which includes:
 - Identification and analysis of employees' training needs.
 - Development and implementation of internal training courses.
 - Recommendation and assessment of suitable internal and external training courses.

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- Compilation of training calendars and prepare the Training Schedule
 - Maintenance of accurate and up-to-date records on employees' training and development.
 - Coordination of development programs (including on-the-job training, management development programs, job rotation).
- d) Relevant HOD shall submit the Training Request Form to the HCA Department. The Human Capital Administration Department HOD shall approve all training and development programs.
- e) Where applicable, HODs shall provide on-the-job training and coaching to the relevant staffs and training summary is recorded onto the Training Attendance Form upon completion and submit to Human Capital Administration Department.
- f) With approval, Human Capital Administration personnel shall coordinate or source for training provider. Qualified internal trainer may be considered based on the training requirements.

2.9.4 Post Training Evaluation

- a) Evaluation on training is important as it is a tool used to identify if the training had been conducted and required knowledge and skills has been understood.
- b) Evaluation and verification of training are based on:
- Written test
 - Oral test e.g. interview, Q&A session
 - Hands on demonstration by trainee and observed by trainer / subject matter expert
 - Presentation

2.10 Socialization Program

- a) HAS has to be socialized to company stakeholders including third parties e.g. suppliers, contractors etc.
- b) Aim to create awareness of all stakeholders on halal policy and apply it at operational level.
- c) Halal policy socialization are in the form of poster, leaflet, internal bulletin, internal memo, intranet or supplier audit.

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2.11 Communication

2.11.1 Objective

- a) Ensuring information relevant to Halal in Co-X are communication to relevant interested parties, both internally and externally.
- b) Halal policy and objectives are disseminated from management to all staffs.
- c) Performance result and status are feedback to the management by the staff through respective HOD.
- d) Effective communication between department staffs and the management.

2.11.2 Communication of Halal Policy and Objectives


- a) New staffs shall be briefed on the Halal policy, company objectives and awareness during Induction Program.
- b) Department objectives, goals, targets and performance shall be communicated to the department staffs by the respective HODs.

2.11.3 Internal Communication

- a) Memo / announcement shall be issued out by the HOD, IHC or COO / CEO in written or electronically to the respective personnel. It shall indicate clearly the purpose of the message.
- b) The management by any means shall encourage all the employees to communicate with IHC on Halal matters.

2.11.4 Communication on Halal Related Matters


- a) IHC meeting is used as a main source of employee consultation regarding halal and shall be conducted at least once every quarter.
- b) Employees participation and consultation arrangement is reflected through:
 - Involvement in the development and review of policies and procedures to manage halal.
 - Consultation where there are any changes that halal conformity.
 - Involvement for continuous improvement on halal matters.

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- Enquiries, feedback, suggestion or complaint regarding halal matter shall go through his / her immediate superior or IHC and / or direct to the COO / CEO.
- c) Contractors, suppliers and customers will be consulted where there are changes that affect halal conformity
- d) Relevant external interested parties will be consulted about pertinent Halal matters.
- e) Any enquiries, feedback or complaint from external parties shall be channeled through Customer Service Section, or directly to Management Review or QHSE HOD.
- f) IHC shall investigate or get support from other relevant personnel and the findings or decision made shall be communicated to relevant parties.

2.11.5 Method of Communication


- a) Internal communications shall be carried out by any of the following methods or combination of:
- Display information pertaining to Halal such as Halal policy, objectives, goals and targets.
 - Through intranet, meetings, emails, use of memo or telephone.
- b) Customer feedback, satisfaction and complaints shall be obtained by the following method:
- Direct communication with customers.
 - Customer Complaint / Feedback
 - Questionnaires and surveys

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3.0 STANDARD OPERATING PROCEDURE (SOP)

3.1 Validation

- a) Validation team is to be formed, comprising of IHC and non-IHC members in ensuring non-bias and independence during validation.
- b) Initial validation is carried out during the development of the HAS Plan, prior to implementation of the system, concentrating on the HAS plan to ensure that Halal treat, Preventive Measures, Halal Control Points, Critical Limits, Monitoring Procedures and Corrective Actions is effective in ensuring product safety.
- c) Initial validation is demonstrated through literature review or scientific report, pass records and testing reports, reference standards (MS1500:2009, Food Act and Regulations, Codex Guidelines and Standards, Codes of Practices), common food service industry Guideline for Mass Catering and or ServSafe, and Manual Procedure For Malaysia HALAL Certification (Third Revision) 2014 requirements,
- d) Validation is to be carried out on the entire system, including its pre-requisite programs.
The system, Product and Process or Intended uses by consumers are noted, evaluated and re-validated.
- e) Changes and new parameters are to be re-validated in ensuring the continuous suitability and effectiveness of the HAS in ensuring food product halalness.

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3.2 Verification

a) Verification is required to:

- Meet the purpose of HAS plan, which is to prevent *halalan-toyyiban* hazards.
- Check the implementation and effectiveness of HAS
- Provide assurance that the HAS plan is:
 - Based on Shari'ah and scientific principles
 - Adequate to control *halalan-toyyiban* hazards associated with the product and process

b) Verification is done on:


- Significant *halalan-toyyiban* hazards and preventive or control measures
- Halal critical limits, which are sufficient to guarantee halal integrity
- Monitoring procedures to confirm effectiveness
- Corrective actions to ensure they are appropriate

c) Verification activities include:

- Review of records
- Internal audit
- Management review
- Laboratory testing
- Calibration
- Review of HAS plan


d) Verification activities such as audits must be carried out on yearly basis to ensure the effectiveness of the HAS, and must be reported to the Management during the Management Review Meeting.

e) All reports and records of verification activities must be filed and maintained for future reference.

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3.3 Corrective Action for Non-Conformances

- a) Corrective action is action taken to rectify and correct the deviation which occurs at Human Capital Administration.
- b) All corrective action shall be recorded.
- c) Purpose of corrective actions are:
 - To readjust process to bring non-conformity back to normal.
 - To prevent *halalan-toyyiban* hazards product from reaching consumers.
 - To prevent reoccurrence of the incident
- d) Corrective action activities are as below:
 - Use monitoring results to adjust process to maintain control.
 - Deal with products of non-conformance.
 - Identify and correct cause of non-conformance.
 - Maintain and verify records of corrective actions taken.
- e) Preventive actions are actions taken to eliminate the cause of potential non-conformities (reoccurrence of deviation in implementing and monitoring HCP).
- f) Preventive actions are as below:
 - Identify potential non-conformance(s) and their causes
 - Evaluate need for action.
 - Determine and implement action.
 - Record results and action taken.
 - Review effectiveness of preventive action.
- g) Each Non-conformance and Corrective Action Request (NCAR) raised is registered with serial number to Non-conformance and Corrective Action Request (NCAR) Register.
- h) In the event of the NCAR is attention to suppliers, NCAR shall be raised accordingly by the Purchaser or relevant personnel.
- i) The Halal Executive shall review the NCAR and should a Corrective Action be overdue, a reminder shall be sent to the relevant HOD requesting a response.
- j) Ideally a one (1) month period is given to “close out” the NCAR. A follow-up shall be taken to review the implementation and results of the actions taken.
- k) Records of NCAR activities and effectiveness are filed and maintained.

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3.4 Management Review Meeting (MRM)

3.4.1 Management Review Meeting Schedule


- a) The Halal Executive sets a date to conduct the MRM. The MRM is conducted at least once within a 12-month period. An annual MRM should ideally be done after conducting an Internal Audit.
- b) More frequent review meetings may consider when major changes impact the attainment of halal needs. These changes may include:
 - Business restructuring.
 - Major changes to company.
 - New legal or customer requirements.

3.4.2 Conducting the Meeting

- a) The IHC leader will chair the meeting, attended by the all HODs involved in HAS including top management, and other parties decided by the COO / CEO.
- b) Items in the agenda shall be reviewed. All actions and time frames for completion shall be agreed, and recorded in the minutes.

3.4.3 Minutes of Meeting

- a) Minutes of meeting shall be prepared for items discussed.
- b) The IHC leader approves the minutes, and a copy of the minutes shall be retained as a record. Other copies of the minutes shall be distributed to members of the IHC.
- c) Where appropriate the minutes of meeting (or decisions) is communicated, or consulted with employees and relevant parties.

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3.5 Document and Record Control

3.5.1 Establishment of Document


- a) Halal Executive is responsible to identify the need for, and the propose issue of new standard operating procedures, records or any other additional related documents.
- b) Documents are established and maintained in paper form or electronic media, or both, as listed in Documents Master List and Records Master List. Electronic media may be in the form of text documents, spreadsheets, databases, and specialized software.

3.5.2 Document Review and Approve Authority

- a) Prior to issue and release, the documents are reviewed for adequacy, correctness, and conformity. A document is considered to be formal when it is authorized and approve for release by the issuing authority.
- b) Approved and released documents are identified with the name (or initials) of the issuing and where appropriate, approving authority and the effective date.
- c) The approving authority for HAS documents is IHC Chairman.

3.5.3 Distribution of Initial and Revision Issues

- a) Documents are distributed to personnel where they are needed to correctly carry out, manage, and verify the pertinent processes, activities and jobs as listed in Document Master List.
- b) Revisions of paper documents are distributed to the same personnel as the original issues. Upon receiving a new, revised copy of a document, the recipient is required to remove and destroy the old, superseded version of the document. Maintaining unauthorized files with superseded revisions of controlled documents is prohibited.
- c) The original documents, either hard or electronic copies, are kept and maintain by Halal Executive and copies stored in server are controlled copy.
- d) Printouts of electronic documents from the server are not controlled as they are not followed up with revisions and shall not be used by personnel who manage, perform or verify work that is directly affected by the document.


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3.5.4 Revision Control

- a) Document Change Notice (DCN) shall be initiated for any revision or obsolescing of any HAS documentations.
- b) The reason for revision or obsolescing is to be clearly specified, attached with the draft of proposed document [if any] is submitted for Halal Executive review and approve by IHC Chairman.

3.5.5 Control of Obsolete HAS Documentation

- a) Halal Executive retrieves the prior version of “**Controlled Copy**” during the distribution process and dispose immediately by means of tear off.
- b) “**Original**” and other obsolete documents that are subjected for retention are identified accordingly and kept separately from any active documents storage.
- c) Halal Records that are required to retain for reference, legal, business and other purposes are listed in Record Master List. Records that expired on their retention period are purged out from the storage for disposal by obtaining approval from IHC Team Leader.
- d) Obsolete electronic saved document files are removed from the server and stored into a disk that is accessible to authorized personnel only.
- e) Users are strictly prohibited from maintaining any unauthorized files with superseded revisions of “Controlled Copy”.

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3.6 Traceability

3.6.1 Objective


- a) To assist in accurate withdrawals.
- b) To provide information to control officials in the event of halal and/or food safety issues
- c) Communication and tracking mechanism to ensure information is accesible along the supply chain especially when dealing with halal certified products.

3.6.2 Incoming

- a) Purchaser / receiver shall check the quantity and correct items received against the document (Delivery Order (DO) or Purchase Order(PO)).
- b) All incoming inspection results shall be recorded in DO or PO on the following:
 - Temperature (frozen and chilled materials)
 - Quality
 - Appearance
 - Expiry date
- c) All raw materials shall be code with receiving date before arrange the materials in the respective store.
- d) Should there be any discrepancies, the purchaser / receiver shall return the material back to the supplier on the spot.

3.6.3 In-Process Control

- a) Upon request of dry raw materials from the store by production, the storekeeper shall record the date taken, receiving date and quantity of the raw material(s) in the Inter-Kitchen Transfer Form.
- b) As for the chilled / frozen raw materials, kitchen staff shall record the date taken, receiving date and quantity of the raw material(s) in the Inter-Kitchen Transfer Form once taken any material out from the storage in order to monitor the movement and trace back to the supply chain if any issue.
- c) Non-conforming products shall be segregated in the container identified as "REJECT".

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3.6.4 Function of Every Department

a) Every department has specific tasks in traceability system as below:

Department	Function
Purchasing (Accounts & Finance)	<ul style="list-style-type: none"> • Ensure raw materials are supplied by reliable supplier • Request for halal certificate before purchased materials • Keep proper record of the supplier e.g. PO, DO, invoice
Store (Accounts & Finance)	<ul style="list-style-type: none"> • Ensure raw materials received are in good condition, clean without any haram source or contaminated with <i>najs</i>, blood or chemical. • Keep raw material products according to FIFO and labelled with receiving and expiry dates. • Ensure Inter-Kitchen Form updated for every stock movement
Production (F&B Department)	<ul style="list-style-type: none"> • Ensure Inter-Kitchen Form updated for every stock movement • Ensure staff use raw materials according to FIFO system • Ensure product labelling have complete information
IHC	<ul style="list-style-type: none"> • Lead all traceability system related to halal • Effectively communicate with all relevant departments when any new raw materials are introduced into the halal system

3.6.5 Halal standard operating procedure for purchasing department.

- Material purchased should consistent to the list of materials approved by Jakim.
- Company must assure that materials purchased conform to data mentioned in the halal certificate and halal document such as name and code of raw material, name of company, its element or ingredient and date produced & expiry).
- Purchasing documents must be well documented.
- The approved supplier's list is updated periodically.


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3.6.6 Halal standard operating procedure for receiving materials

- a) Name of materials, code of materials, producer, name and location of factory must tally to those contained in the list of raw materials approved by Jakim.
- b) If halal certificate mention special logo, it must be shown in the packaging of the materials.
- c) Materials with halal certificates issued per shipment should be accompanied with documents stating the batch number, quantity, production date and expiry date that conform to those mentioned in the halal document and product label.
- d) Materials stored in warehouse are materials that consistent to the list of raw materials approved by Jakim. If there are materials that are not mentioned in the list, they must be stored separately to prevent cross contamination.
- e) Materials stored in warehouse should be free from contamination by anything that is unlawful (*Haram*) and *Najs*.
- f) Each movement of materials (going in and out) in warehouse should be well recoded and must have stock cards.


3.6.7 Halal standard operating procedure for changing and adding new suppliers

- a) If materials are of a critical category, it is recommended that a company has to check whether suppliers of the materials posses halal certificate issued by Jakim or other certifying bodies recognized by Jakim.
- b) If new supplier has no halal certificate, it is recommended to find another supplier that has halal certificate issued by Jakim or other certifying bodies recognized by Jakim.
- c) If there are new suppliers with no halal certificates then a technical specification explaining the source of origin and a production flow chart of materials must be provided. It must be consulted to Internal Halal Committee and production staff.
- d) There should be assurance that the materials purchased tally to data contained in the halal certificate or halal document (name and code of materials, name of company, name and location factory).
- e) Company should know whether a supplier is a direct producer or a distributor. In case supplier is a distributor, supplier must confirmed that they only supplies materials that are contained in the halal document.
- f) Materials from new suppliers can be used after getting approval from Internal Halal Committee.
- g) Data of active and non active suppliers should be well recorded.

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3.6.8 Halal standard operating procedure for the use of new materials.

- a) New materials must be checked whether it has a halal certificate issued by Jakim or other certifying bodies recognized by Jakim.
- b) If material does not have halal certificate, company is recommended to find another alternative material of the same or similar kind which have a halal certificate issued by Jakim or other certifying bodies recognized by Jakim.
- c) If substitute material cannot be found, company must provide a technical specification explaining the source of origin and production flow chart of materials. It must be consulted to Internal Halal Committee.
- d) New materials can be used after purchasing receive approval from Internal Halal Committee.

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3.7 Control of Non-Conformances

3.7.1 Handling Non-Conforming Items

- a) Any non-conforming incoming materials shall be immediately identified, segregated and return to supplier on the spot during receiving.
- b) In-process products and finished products not meeting specifications shall be clearly labelled and held in a separate quarantine area until the discrepancy has been investigated and resolved. The results are documented in Non-conformance and Corrective Action Request (NCAR) and other relevant forms or reports.
- c) The respective HOD shall investigate the root cause of the non-conformance. Depending on the magnitude of the problem, QHSE Manager shall hold the production to ensure that non-conforming products are not produced or processed.
- d) With assistance from the HOD, the non-conforming raw material or finished product shall be reviewed before deciding on the disposition.
- e) Raw material or packaging material from supplier shall be returned to them by purchaser.

3.7.2 Disposition of Non-Conforming Products

- a) Disposition of non-conforming raw materials and products shall be documented.
- b) The decision to use, rework or reject a non-conforming material and product is made by QHSE Manager after discussion with IHC and / or top management.
- c) The disposition for non-conforming products due to halalness is rejected / scrapped.

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3.8 Product Recall

3.8.1 Difference between Product Recall and Product Withdrawal

- a) Product recall is removes products from distribution, sale or consumption that present a significant health or safety threat because of a product defect or contamination. This can either be at trade or consumer level.
- b) A product withdrawal, on the other hand, is where product is removed from the supply chain but not for health and safety reasons.
- c) A product recall is carried out when there is reasonable probability proof that:
 - the consumption of food items product can cause adverse health consequences
 - The food items have deviated from the internal standard.
 - The food is non-halal.

3.8.2 Recall Team

- a) A Recall Team is set up to handle issues during product recall. The Recall Team committee consists of:
 - Chief Operation Officer
 - General Manager, F & B Operations
 - Executive Chef
 - Chef De' Cuisine
 - QHSE Manager
 - QHSE Assistant Manager
 - Purchasing Executive
- b) The Recall Team is appointed to be fully responsible for keeping relevant information and records, and coordinate investigations.
- c) A meeting is held immediately to analyze / investigate the information available.
 - The extent / severity of contamination
 - The possible outcome of contamination
 - Type of food item to be recalled
 - Reason for recall
 - Total quantity to be recalled
 - Location of the food item
- d) For incoming materials that are suspected to be contaminated or of inferior quality, other outlets are informed.
- e) After a recall has been completed, the Recall Team is to review the effectiveness of the recall. The review is to look into:

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- Review on the duration of the recall.
 - Establish personnel involved in preparation and serving of the defect food item.
 - Establish the raw materials and ingredients used and whether it was the cause of the incident.
 - Details of the recall are recorded in the Complaint Form and or Corrective Action Request Form.
- f) Mock recall shall be conducted at least once a year to challenge the traceability system.
- g) Defective product in case of safety recall will be withdrawn, returned, labelled and separated from other product. Items recalled are to be quarantined for further investigation and actions.
- h) After a recall, Recall Committee Team should review the effectiveness of the recall, whether all the affected lots was managed to be recalled and the corrective measure that have been done.
- i) If a public recall involving regulatory agency is required, the parties to be notified are the regulatory bodies, key company personnel and the supplier itself. A notification to the public and a spokesperson for the company may be required.

3.8.3 Recall classification (Halal potential contaminants)

3.8.3.1 Contaminant means any non halal or detrimental (mudhorat) substances that are intentionally or unintentionally added, which will render the halal products as non halal.

Recall product when there is a risk that product may contain:


- a) Mughallazah contaminant considered as severe najis i.e dogs and pigs including any liquid and objects discharged from their orifices, descendants and derivatives.
- b) Mutawassitah which is considered as medium najis.
- i. Carrion refers to Halal animals which are not slaughtered according to Shariah law (not comply with rukun) and other non halal animals such as predators, mules & donkey, animals that live in both water and land and poisonous animals. Carrion can be in the form of meat or any other products produced after going through related processing method.
 - ii. Khamar, alcoholic beverages that is not permitted to be used as ingredients, processing aids, cleaning and sanitizing agents.
 - iii. Any liquids and objects discharged from the orifices of both human being and animals such as pus, vomit, blood, saliva, and mucus
 - iv. Any part of human being such as hair, bone, placenta and ovum.
 - v. Plant and mushrooms that are poisonous, intoxicating and harmful to human health.
 - vi. Chemical and minerals that are harmful to human health.
 - vii. Genetically modified organism (GMO) with recombinant from non halal sources.

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- viii. Microorganisms considered as contaminants are genetically modified organisms with non halal organism, microorganism which is a by-product of khamar processing, and also from non halal additives in the culture broth
- c) Mukhaffafah, light najs which is from baby boy urine at the age of two years old and below who has not consumed any other food except his mother's milk.

3.8.4 RECORDS

- Co-X/QHS/SOP06-R01 Non-Conformance & Corrective Action Request
- Co-X/FBO/GCP04-R01 Food Safety Customer Complaint Form

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3.9 'Sertu' Process

3.9.1 'Sertu' Definition

- a) 'Sertu' according to 'Kamus Dewan' Fourth Edition is to cleanse any part of the body affected by '*najs mughallazah*' (dog and pig) by mixing soil water one time and clean/pure/natural water (*air mutlak*) six (6) times.
- b) 'Sertu' also means to purify something from '*najs mughallazah*' which are dog, pig and their offspring. '*Najs mughallazah*' must be purified by washing using soiled water one (1) time and followed by six (6) times clean/pure/natural water (*air mutlak*).

3.9.2 Spécification or type of soil

- a) The soil used to perform 'sertu', must be:
 - Free from '*najs*' impurities
 - Free from any dirt/impurities such as oil and etc.
 - Not *musta'mal* soil (which had been used for dry ablution (*tayammum*) except after subject to heavy rain

3.9.3 Specification or type of water


- a) The water used to perform 'sertu' must be:
 - Clean/pure/natural water (absolute water) (*air mutlak*)
 - Not '*musta'mal*' water
 - Water free from '*najs*' impurities

3.9.4 Ways to perform 'sertu' according to 'syarak'

- a) There are two (2) ways to perform 'sertu' according to 'syarak':
 - i. 'Sertu' using soil
 - ii. 'Sertu' using clay soap (*sabun tanah liat*)

3.9.5 Method to conduct 'sertu' for premise and equipment using soil

- a) Eliminate all '*najs mughallazah*' and/or oil/grease till clean and not being seen by naked eyes.
- b) Prepare water mix with soil. Ensure the clean/pure/natural water (*air mutlak*) changes color to soil color and leveling the mixture.
- c) Wash the place or equipment affected with '*najs mughallazah*' with the soil water as first washing.
- d) After first washing, wash the affected area or equipment by repeating the same process six (6) times using clean/pure/natural water (*air mutlak*) till all seven (7) washing completed.

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- e) For the second or third washing, cleaning agent can be mixed into clean/pure/natural water (*air mutlak*) if necessary.

3.9.6 Soil Preparation

- a) Soil use for '*sertu*' process have to be soil free from '*najs*' impurities, any dirt such as oil and not soil has been used for '*tayammum*' (*musta'mal*). Best methods to prepare soil are as follows:
- i. Soil which is best to be used is clay which used to make pottery, which taken at least 4 meters below ground level.
 - ii. The soil should be dried in the sun dried, crushed into dust and certainly not contaminated with '*najs*'.
 - iii. The collected dust is used as the main material for the '*sertu*' process.
 - iv. However, if difficult to get good soil, then quite simply use any part of the soil which is believed to be pure and clean.

3.9.7 Method to conduct '*sertu*' for tool using clay soap


- a) Prepare clean water and clay soap (*sabun tanah liat*).
- b) Mix clay soap with clean water. Make sure the clay soap is fully damaged and the mixture is well blended.
- c) Rinse the affected tools with clay soap water to get rid of the '*najs*' in order to start the '*sertu*' process.
- d) The, cleanse the tool with clean/pure/natural water (*air mutlak*) six (6) times.
- e) After the '*sertu*' process, cleanse the tool with cleaning agent and sanitize for 60 seconds. Air dry the tool.

3.9.8 Method to '*sertu*' for contaminated hands using clay soap

- a) Wash hands with clay soap mixture to get rid of the '*najs*' till the smell, taste and color disappeared.
- b) Wash again the hands with clean/pure/natural water six (6) times.
- c) After the '*sertu*' process, sanitize the hands and rinse with clean water. Dry the hands with towel etc.

3.9.9 Method to '*sertu*' contaminated table

- a) Rinse the affected preparation table with clay soap water.
- b) Ensure the whole preparation table properly rinse with clay soap water till the smell, taste and color disappeared.
- c) Wash again with clean/pure/natural water for six (6) times.

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- d) After '*sertu*' process, cleanse again the preparation table with cleaning agent and sanitize.

3.9.10 Method to '*sertu*' contaminated floor at preparation/receiving area


- a) Rinse the affected floor with clay soap water with 1 rinse till the smell, taste and color disappeared.
- b) Wash again with clean/pure/natural water for six (6) times.
- c) After '*sertu*' process, cleanse again the floor with cleaning agent and sanitize.

3.9.11 Method to '*sertu*' contaminated machinery

- a) Clay soap mixture can be sprayed or washed on the affected machinery till taste, smell and color disappeared. This is to prevent the machinery from spoilt.
- b) Then, spray / wash again with clean/pure/natural water for six (6) times. This step can be done using wet cloth in order prevent the machinery from spoilt.

3.9.12 '*Sertu*' process must be monitored and approved by State Islamic Religious Department (JAIN)


- a) The Internal Halal Committee should ensure that the company's halal matters relating to production process changes or storage of non-halal with halal products do not occur in the future.
- b) Halal Executive (Food Quality Management) must contact JAIN or JAKIM if there is any Halal issue especially related to '*sertu*' process.
- c) Company has to provide '*sertu*' application letter to JAIN if necessary.
- d) Internal Halal Committee must appoint only Muslim staff to conduct '*sertu*' process.
- e) JAIN officer has to monitor and approve the '*sertu*' process conducted according to '*syarak*'.
- f) '*Sertu*' official confirmation letter must be issued by JAIN to the company.

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Appendix 1

Recall Team Contact Number

No.	Name	Position	Contact Number	Responsibilities During Recall
1.	Mr. Tuan Syamsani Bin Tuan Mansor	Chief Operation Officer	Tel : 03 - 8887 6002 H/P : 012-588 5573	<ul style="list-style-type: none"> Oversees overall recall exercise Has final authority to approve the recall strategy and execute the recall.
2.	Mr. Mahmad Anuar Bin Othman	General Manager, FBO	Tel : 03 - 8887 6003 H/P: 011-292 99771	<ul style="list-style-type: none"> Prepare batch identification Investigate for caused of problem Check all record
3.	Chef Abdul Rahim Bin Abu Bakar	Executive Chef	Tel : 03 - 8887 6171 H/P: 011-2944 6815	
4.	Chef Hamdan Bin Ahmad	Chef De' Cuisine	Tel : 03 - 8887 6048 H/P: 011-1494 9024	
5.	Mr. Nazri Bin Mokhtar	QHSE Manager	Tel : 03 - 8887 6180 H/P: 011-2948 3284	
6.	Ms. Teoh Wai Yee	QHSE Assistant Maager	Tel : 03 - 8887 6185 H/P: 019-882 2357	<ul style="list-style-type: none"> Evaluation of complaints Compile all information from relevant department, contacts regulatory agencies & certifying bodies, all documentation and corrective actions, hold for lots / ingredients affected Immediate assessment of product and materials and determine their disposition
7.	Mr. Shamsul Irman Bin Mamat	Senior Finance Manager	Tel : 03 - 8887 6185 H/P: 019-253 6891	<ul style="list-style-type: none"> Liaise with suppliers Examine existing affected stock(s) in respective store

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8.	Mr. Mohd Junid Bin Hassan	Account & Finance Executive	Tel : 03 - 8887 6123 H/P: 012-312 6817	Isolate and hold the affected stock
9.	Puan Rafidah Binti Mohd Razali	Corporate Development & Strategy, Senior Manager	Tel : 03 – 8887 6030 H/P : 011-2931 1856	<ul style="list-style-type: none"> • Prepare response for customers • Answer all customers' enquiries Handle press releases

Government Authorities Contact Number

No.	Name	Contact Number
1	Department of Health Putrajaya	Tel : 03 - 8000 8000
2	Food Safety & Quality Division, Ministry of Health Malaysia	Tel : 03 - 8885 0797
3	Police Station Putrajaya	Tel : 03 - 8886 2222
4	Putrajaya Hospital	Tel : 03 - 8312 4200
5	Klinik Mediviron Putrajaya	Tel : 03 – 8889 5004
6	Jabatan Kemajuan Islam Malaysia	Tel : 03 - 8870 7000
7	Department Of Veterinary Services Malaysia	Tel : 03 - 8870 2000