

MALAYSIAN REQUIREMENTS FOR THE SLAUGHTER, PROCESSING AND STORAGE OF HALAL MEAT

LISTING REQUIREMENTS

Only plants listed for Malaysia can produce meat for Malaysia. Malaysian listing is required by all plants that wish to slaughter, bone, process and store Malaysian eligible, Halal, product. The Malaysian Department of Islamic Development (JAKIM) and the Department of Veterinary Services (DVS) must inspect each plant prior to listing and make a recommendation for listing. Malaysia will notify the Australian Quarantine and Inspection Service (AQIS) of plants that have been accepted for listing prior to AQIS allowing commencement of Malaysian production.

AUSTRALIAN GOVERNMENT MUSLIM SLAUGHTER PROGRAM

Plants applying for Malaysian listing must have the Australian Government Muslim Slaughter Program (AGMS) within their Approved Arrangement, which covers Halal slaughter, processing, identification, storage and transport, as well as these additional requirements that apply specifically to product produced for Malaysia. There must be adequate inventory records to verify that product presented for export to Malaysia is eligible.

PERMITTED SPECIES

Only the following species are permitted to be slaughtered, processed and stored on a Malaysian listed plant:

Cattle, Buffalo, Goat, Sheep and Deer.

The eligible species to be slaughtered at each plant will be identified.

Under no circumstances are najis that come under the category of najis muhqallazah (i.e. pigs or dogs and their products) allowed inside a Malaysian listed plant. Pigs and their products must never enter the plant's boundaries. Dogs may only enter the plant for the sole purpose of working stock. They are to be used in the stock yard and lairage area and must be muzzled when being used and kept in secured pens when not being used. Any breach of this requirement will lead to automatic delisting for Malaysia.

DEDICATED PLANT

Plants listed for Malaysia must operate in accordance with the Malaysian requirements MS 1500:2004 for all Halal production.

SLAUGHTER

STUNNING

All animals must be rendered unconscious prior to slaughter.

The person who is responsible for the stunning operation (operation, control and monitoring) must be trained in its use. The Islamic slaughterman must be satisfied that unconscious animals being provided to him for Halal slaughter have been stunned in accordance with the agreed Malaysian requirements. If an animal is not considered to be stunned correctly then the Halal slaughterman must identify the carcass as non-Halal and the company must ensure that the carcass and its offal is kept separate from Malaysian eligible carcasses and offal. The Muslim checker must check that the stunning operation is conducted according to the agreed method to verify that it does not kill the animal.

If used, eg for sheep, electrical stunning must be head only and must comply with Malaysian and Australian requirements.

If used, eg for cattle, pneumatic stunning must comply with the requirements described in Appendix 1. Once the establishment is listed for Malaysia the equipment must always be used in accordance with the attachment and the complying standard operating procedures that are within the Approved Arrangement. A picture of a pneumatic percussive stunner is in Appendix 2.

No other stunning methods are permissible.

If an animal shows signs of regaining consciousness after the initial stun, the animal must be immediately killed by the use of a captive bolt gun. In this case, the carcass and its offal will be identified as non-Halal and kept separate from Malaysian eligible carcasses and offal.

HALAL SLAUGHTER

The unconscious animal must be ritually slaughtered by a Muslim slaughterman who is certified by an Islamic Organisation approved by Malaysia.

Animals that are judged to have been killed by the stunning operation are to be identified as non-Halal. Indications of death at the time of ritual slaughter include the absence of blood pulsing from the cut ends of the carotid arteries, absence of capillary refill and bleed out within the normal time (Appendix 1).

The number of slaughtermen must be sufficient to ensure that the act of ritual slaughter is conducted correctly on each animal slaughtered.

FURTHER DRESSING OPERATIONS

No operation can be conducted that will hasten the death of the animal prior to its dying as a result of the act of Halal slaughter. Minor procedures related to food safety such as oesophageal clipping may be conducted. Once the animal is considered dead

(as defined by the 'Determination of Visual Death' criteria provided below) further carcass dressing operations can be conducted. It is permissible to use oesophageal plugs after stunning and before ritual slaughter as long as there is no significant delay of the slaughter process.

DETERMINATION OF VISUAL DEATH

For Malaysia, death must be assessed by observation of the animal.

To be considered visually dead the animal must show:

- . fully dilated pupils;
- . absence of pupillary and corneal reflexes;
- . flaccid tongue;
- . absence of blood flowing freely from the Halal cut. i.e. blood under pressure from the cut carotid arteries indicating that the heart is still beating;
- . absence of all movements in the carcasses;
 - reactions after this time that can be directly related to the cutting of a major nerve are not considered to indicate that the animal is still alive.

SKULL DAMAGE (BEEF AND BUFFALO)

The stun must be in accordance with the Malaysian Islamic Ruling (FATWA) as in Appendix 3. Assessment of the degree of damage of the skull is made by a suitably trained company operative who is a Muslim. This operative's effectiveness must be verified by the Halal checker. The criteria used will be in accordance with those specified in Appendix 1 (scores of 1[no damage] and 2[indentation with no cracking] are acceptable). Visual guides (in accordance with attachment 2 of Appendix 1) demonstrating the acceptable and unacceptable skulls should be readily available to the person conducting the assessment of the skull damage (eg in the form of a poster).

Records - The number of Halal and non-Halal carcasses must be recorded at this point and be available for audit by the supervising Islamic Organisation, AQIS and Malaysian auditors.

IDENTIFICATION OF ELIGIBLE CARCASSES

Carcasses must be stamped as non-Halal and the stamp must be under joint AQIS and Muslim checker control.

Records - The number of Halal and non-Halal carcasses must be recorded and be available for audit.

OFFAL

Non-Halal offal must not enter the same offal room as Halal offal unless complete segregation of product can be achieved and is documented. All cartons eligible for Malaysia will be identifiable by the establishment number and an official Government Halal mark.

Records - The number of Halal and non-Halal cartons of offal must be recorded at this point and be available for audit.

CARCASE STORAGE

Halal carcasses must be stored in separate chillers to non-Halal carcasses or under controlled physical segregation.

BONING ROOM

Halal carcasses must be boned and packed prior to any non-Halal product entering the boning room.

All Halal cartons intended for export to Malaysia must be identified by the application of an official Government Halal mark.

Records - The number of Halal and non-Halal cartons produced must be recorded at this point and be available for audit.

CARTON STORAGE

Halal product must be stored separately to non-Halal product under controlled physical segregation.

Records - The number of Halal and non-Halal cartons moving into and out of the cold store must be recorded. There must be regular reconciliation of the production records to verify the eligibility of Halal product. These records must be available for audit.

TRANSPORT

Halal product must be segregated from product that is non-Halal during transport.

There shall be a dedicated official (Government) Meat Transfer Certificate accompanying each load. It must identify the Halal eligible product in the “marks” section of the certificate and must carry a clear statement that this product is eligible for Malaysia. Product arriving without this statement must be removed from the Malaysian market by the defacement of the Halal mark.

Under no circumstances must Malaysian eligible, Halal, product be transported or stored with pork. If this occurs, AQIS compliance must be contacted immediately and the product retained under AQIS control pending an AQIS compliance investigation. On this occasion the Halal marks should not be removed without written approval from the AQIS Compliance and Investigation Unit, as these marks may form part of a prosecution brief. The loading establishment will have its Malaysian listing reviewed with the view to delisting for this market.

IMPORT PERMIT

Exporters must not export product to Malaysia unless there is a valid import permit issued by the Department of Veterinary services (DVS), Ministry of Agriculture and Agro-Based Industry, Malaysia.

RESPONSIBILITIES

OCCUPIER

The occupier must:

1. Ensure that their Approved Arrangement satisfies the requirements as detailed in this protocol.
 - It must include monitoring, verification and corrective action activities.
 - When there is a breach of the arrangement that causes a loss of identity of Malaysian product, all affected product must have all marks related to Malaysia removed.
2. Submit the relevant parts of the arrangement to a Malaysian approved supervising Islamic Organisation for approval.
3. Submit the relevant parts of the arrangement and the supervising Islamic Organisation's recommendation to the Area Technical Manager through the AQIS on plant supervisor for AQIS approval.
4. Establish an internal Halal committee to review the Halal operations, records, and control of both Halal and non-Halal product.
5. Provide amenities for Halal personnel including a prayer room and ample time for prayers.
6. Ensure that the stunning equipment is operated in accordance with the approved method.
7. Ensure there are no variations from the arrangement that relates to Malaysia.
8. Ensure product must not be exported to Malaysia unless there is a valid import permit issued by DVS.
9. Appoint a Muslim slaughterman as described below.
10. Appoint a Muslim head checker (at beef and buffalo slaughter establishments) to assess skull damage and determine whether carcass and carcass parts are Halal or non-Halal.
11. Appoint a Muslim Halal checker to verify Halal and non-Halal meat after each slaughter.

12. Ensure workers moving between different species lines clean and sanitise their outer protective clothing and equipment.

ISLAMIC CERTIFYING ORGANISATION

The Islamic Certifying Organisation must:

1. Be recognised by the Department of Islamic Development Malaysia (JAKIM).
2. Ensure that the religious and MS 1500:2004 requirements of Malaysia continue to be met so that approval to provide Halal certification for that market is maintained.
3. Ensure that the each plant has appropriately trained Halal slaughtermen and a Halal checker, who are all practising Muslims, and that the performance of the slaughtermen and Halal checker are audited.
4. Assess a plant's approved arrangement for AGMS and specific requirements for Halal slaughter for the Malaysian market and monitor ongoing compliance once it has been approved.
5. Keep the records for monitoring and audit visits to the plants under supervision and make those records available during Malaysia audits.

HALAL SLAUGHTERMAN

The Halal slaughterman must:

1. Be a Muslim;
2. Be authorised and be under the supervision of a Malaysian certified Islamic organisation;
3. Slaughter the animal according to Islamic rite;
4. Verify that the animal hasn't been killed by the stun; and
5. Identify animals that have been killed by the stun as non-Halal.

HEAD CHECKER (ONLY REQUIRED ON BEEF PLANTS USING THE PNEUMATIC PERCUSSIVE STUNNER)

The head checker must:

1. Be a Muslim;

2. Make decisions on the halal status of carcase by examining the level of damage to the head in accordance with the criteria specified in Appendix 1; and
3. Bring to the attention of the Halal checker any heads where there is any uncertainty of the halal status of the head and it's carcase for the Halal checker to make the final decision.

HALAL CHECKER:

The Halal checker must:

1. Be a Muslim; and
2. Randomly check by moving around the plant that:
 - Animals are not killed by the use of the stunner. Animals that are killed by the use of the stunner are identified and all carcase parts are segregated as non-Halal and ineligible for Malaysia.
 - Animals are visually dead from the Halal slaughter before any further dressing procedures commence (using the criteria listed under "Determination of Visual Death")
 - Skulls with unsatisfactory damage are being identified and all carcase parts are segregated as ineligible for Malaysia
 - Segregation processes for all carcase parts, including offal, continue to be satisfactory in ensuring that only product eligible for Malaysia will be exported to that market.

Note: The role of the Halal checker could be filled by having two Halal slaughtermen on each shift that is producing for the Malaysian market, with the slaughtermen sharing slaughter and Halal checker roles.

AUSTRALIAN QUARANTINE AND INSPECTION SERVICE

AQIS must:

1. Review the ongoing effectiveness of these arrangements with the AQIS Halal Consultative Committee.
2. Recommend to DVS and JAKIM plants for listing that it considers comply with this protocol.
3. Notify DVS and JAKIM of :
 - a. any change in management or ownership which might, or might not, affect the normal operations of the abattoir;
 - b. any expansion to the abattoir which might cause it to have higher capacity;
 - c. the introduction of new equipment relating to Halal slaughter;
 - d. changes in the species slaughtered; and
 - e. if the establishment closes down and is not operating.

AQIS Inspection staff must:

1. Where heads are observed with too much damage (skull damage scores of 3 or higher) that haven't been identified by the company, bring it to the attention of the company and ensure that the approved identification and segregation program is followed for that product. This event must be reported to the AQIS on plant veterinarian.

The On Plant Supervisor must:

1. Assess the relevant parts of the arrangement and either make a recommendation for alterations to the occupier, or recommend the amendment for approval to the Area Technical Manager.
2. Once approved and implemented, verify the Malaysian part of the arrangement through the daily monitoring and verification report and scheduled audits.
3. Raise non-compliances with the company management through the formal AQIS reporting systems
4. Where a critical non-conformance is identified and the company has not taken corrective action as defined in the arrangement, the AQIS on plant supervisor must ensure that affected product is retained and the corrective action in the arrangement is conducted. The supervising Islamic Organisation is to be notified. This event must be immediately brought to the attention of the Area Technical Manager who must make a recommendation to the Program Manager regarding the continuation of the Malaysian listing.
5. Records of all AQIS monitoring and verification records are to be made available to Malaysian audit teams.

The Area Technical Manager must:

1. Where an amendment submitted for approval satisfies these requirements approve the amendment to the arrangement.
2. Verify the activities of the Occupier and the AQIS On-Plant Supervisor once the amendment is implemented.
3. Make recommendations about delisting where critical non-conformances are identified.
4. When required, recommend plants for listing when they comply with the Malaysian requirements.

**AUSTRALIAN PROTOCOL FOR THE PNEUMATIC PERCUSSIVE STUNNING
OF CATTLE
FOR MALAYSIA**

INTRODUCTION

Mechanical stunning of cattle in Australia is carried out by one of three methods; captive bolt stunning, mushroom head percussive stunning and pneumatic percussive stunning.

The only mechanical stunning method proposed by the Australian Quarantine and Inspection Service (AQIS) to meet the Malaysian Halal requirements is a new stunning technology called pneumatic percussive stunning.

The pneumatic percussive stunner provides a significantly greater degree of control during the application of the stun, including the ability to set the air pressure and control how far the head of the stunner protrudes, as well as providing a larger stunner head enabling broader application of the stun. These controls greatly reduce the number of damaged skulls and the degree of damage.

The following are the specific requirements for acceptable use of the pneumatic percussive stunner.

CATTLE RESTRAINT

- . The heads of cattle to be stunned must be held still by mechanical means before the pneumatic percussive stunner can be applied.

PNEUMATIC STUNNING EQUIPMENT

- . The air pressure that powers the stunner should not be more than 225 psi and should be kept to the minimum required to stun the cattle.
- . The head of the stunner must be slightly convex or flat.
- . There must be a protective collar around the head so that the head shouldn't protrude more than 3 mm beyond it.
- . The stunner must be applied so that the head of the stunner is parallel to the frontal bone.

APPLICATION

- . The centre of the stunner must contact the animal at a point of intersection of lines drawn from the medial corners of the eyes and the base of the ears (Attachment 1).

ASSESSMENT OF THE STUN

- . The animal must drop immediately. If another stun is required it will be a captive bolt stun and therefore the carcasses will be ineligible for the Malaysian

- market and identified and segregated in accordance with the approved program.
- . The bleeding from the Halal cut must initially show pulsing of the arteries indicating that the animal is still alive at the point of Halal slaughter.
 - . Bleed out should indicate normal heart function for at least 60 seconds.
 - . A capillary refill check can be done if there is doubt
 - Capillary refill is absent in an animal with no heart beat (ie no blood pressure)
 - . Where cattle do not show pulsing of the arteries immediately following the Halal cut, and/or capillary refill is absent, the carcasses must be immediately deemed ineligible for the Malaysian Halal market and identified and segregated in accordance with the approved program.

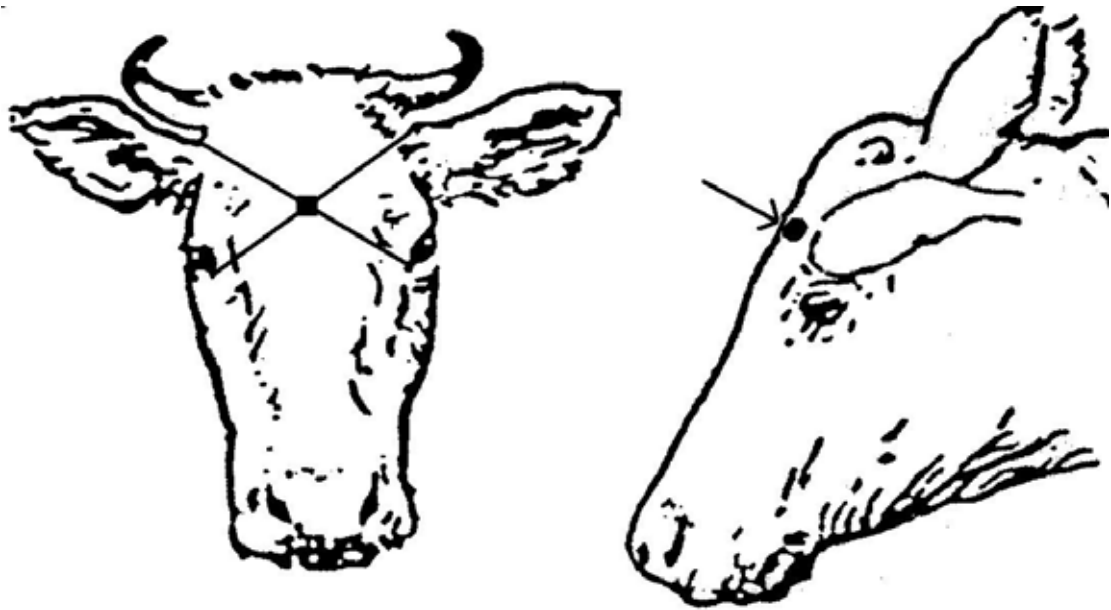
ASSESSMENT OF SKULL DAMAGE

- . Skull damage will be assessed according to the criteria outlined in the attached table. A scoring system of 1 to 6 will be used. Where skull damage scores are 1 or 2 the beef carcasses and their offal will be Halal and eligible for Malaysia. Carcasses and offal from animals where the skull damage is rated 3, 4, 5 and 6 will be non-Halal and ineligible for Malaysia and stringent segregation will apply.

CARCASSES AND OFFAL DEEMED INELIGIBLE FOR THE MALAYSIAN HALAL MARKET

- . Where carcasses and offal are deemed ineligible for the Malaysian Halal market because the arteries are not pulsing immediately after the Halal cut or because the skulls have been extensively cracked, the carcasses and offal must be immediately segregated from Halal product and clearly identified as non-Halal. Agreed segregation processes for the plant must be applied.

Attachment 1. Diagram of skull and prepared placement for pneumatic stunner
Attachment 2. Assessment of Skull Damage



MALAYSIAN ELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
1	No visible damage	Eligible



MALAYSIAN ELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
2	Indentation, no cracking	Eligible



MALAYSIAN INELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
3	Indentation with cracking but no displacement	Not eligible



Front view



Transverse view

MALAYSIAN INELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
4	Indentation with cracking and displacement of bone no more than its own thickness	Ineligible



MALAYSIAN INELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
5	Indentation with cracking and displacement of bone more than its own thickness	Ineligible



MALAYSIAN INELIGIBLE

Rating	Description of Damage	Malaysian Eligibility
6 (no photo available)	Indentation, cracking and brain exposure	Ineligible

EXAMPLE OF A PNEUMATIC PERCUSSIVE STUNNER



Appendix 3

FATWA COUNCIL DECISION ON PNEUMATIC PERCUSSIVE STUNNING

“The Malaysian Fatwa Council had decided that the usage of pneumatic percussive stunning during the slaughter of cattle and similar halal animals are allowed, on condition that the skull of the stunned animal is not cracked after slaughter and the animal dies due to the slaughter.”