



THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY
NUMBER 77 YEAR 2023
CONCERNING
GUIDELINES FOR IMPLEMENTING A HALAL PRODUCT ASSURANCE SYSTEM
IN SLAUGHTERING RUMINANTS AND POULTRY

BY THE GRACE OF GOD ALMIGHTY

THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY,

Considering:

- a. that slaughter of ruminant animals and poultry is one of the products that must be halal certified;
- b. that guarantee the halalness of slaughtered products, instructions are needed as a reference or guideline in the slaughter of ruminant animals and poultry, particularly for the business sector, Halal Product Assurance supervisors, Halal Auditors, Halal Supervisors or related parties;
- c. that given the considerations as intended in letters a and b, it is necessary to stipulate a Decree of the Head of the Halal Product Assurance Organizing Body regarding Guidelines for Implementing a Halal Product Assurance System in the Slaughter of Ruminant Animals and Poultry;

In view of:

- 1. Law Number 18 of 2009 concerning Animal Husbandry and Health (State Gazette of the Republic of Indonesia of 2009 Number 84, Supplement to State Gazette of the Republic of Indonesia Number 5015) as amended by Law Number 41 of 2014 concerning Amendments to Law Number 18 of 2009 concerning Animal Husbandry and Animal Health (State Gazette of the Republic of Indonesia of 2014 Number 338, Supplement to the State Gazette of the Republic of Indonesia Number 5619);
- 2. Law Number 33 of 2014 concerning Halal Product Assurances (State Gazette of the Republic of Indonesia of 2014 Number 295, Supplement to State Gazette of the Republic of Indonesia Number 5604);
- 3. Law of the Republic of Indonesia Number 6 of 2023 concerning the Determination of Government Regulation Number 2 of 2022 concerning Job Creation into Law (State Gazette of the Republic of Indonesia of 2023 Number 41, Supplement to the State Gazette of the Republic of Indonesia Number 6856);

4. Government Regulation Number 39 of 2021 concerning Implementation of Halal Product Assurance Sector (State Gazette of the Republic of Indonesia of 2021 Number 49, Supplement to State Gazette of the Republic of Indonesia Number 6651);
5. Government Regulation Number 95 of 2012 concerning Veterinary Public Health and Animal Welfare (State Gazette of the Republic of Indonesia of 2012 number 214, Supplement to State Gazette of the Republic of Indonesia Number 5356);
6. Regulation of the Minister of Agriculture Number 13/Permentan/OT.140/1/2010 concerning Requirements for Ruminant Slaughterhouses and Meat Cutting Plants (State Gazette of the Republic of Indonesia of 2010 Number 60);
7. Regulation of the Minister of Agriculture Number 11 of 2020 concerning Certification of Veterinary Control Numbers for Animal Product Business Units (State Gazette of the Republic of Indonesia of 2020 Number 272);
8. Regulation of the Minister of Religious Affairs Number 72 of 2022 concerning the Organization and Work Procedures of the Ministry of Religion (State Gazette of the Republic of Indonesia of 2016 Number 1495);
9. Decree of the Minister of Religious Affairs Number 748 of 2021 concerning Types of Products that must be Halal Certified;
10. Decree of the Minister of Religious Affairs Number 1360 of 2021 concerning Materials Excluded from the Obligation to be Halal Certified;
11. Decree of the Head of the Halal Product Assurance Organizing Body Number 20 of 2023 concerning Amendments to the Decree of the Head of BPJPH Number 57 of 2021 concerning Criteria for the Halal Product Assurance System;
12. Decree of the Minister of Manpower Number 147 of 2022 concerning Determination of Indonesian National Work Competency Standards for Agriculture, Forestry and Fisheries Categories Agriculture, Crops, Livestock, Hunting and Related Activities (YBDI) Sector Halal Animal Slaughter;

HAS DECIDED:

To stipulate : DECREE OF THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY CONCERNING GUIDELINES FOR IMPLEMENTING THE HALAL PRODUCT ASSURANCE SYSTEM IN SLAUGHTERING RUMINANTS AND POULTRY.

FIRST: Guidelines for Implementing a Halal Product Assurance System in Ruminant and Poultry Slaughterhouses are established as the implementation of halal certification for Ruminant Animal and/or Poultry Slaughterhouses. The Ruminant and/or Poultry Slaughterhouse is a place to slaughter animals in order to guarantee the halal aspect of the meat to be distributed.

SECOND : Guidelines for Implementing a Halal Product Assurance System in the Slaughter of Ruminant Animals and Poultry as stated in the Attachment are an inseparable part of this Decree.

THIRD : This Decision shall come into force on the date of stipulation.

Stipulated in Jakarta
on September 12 2023

HEAD OF THE HALAL PRODUCT ASSURANCE
ORGANIZING BODY,

MUHAMMAD AQIL IRHAM

ATTACHMENT

DECISION OF THE HEAD OF THE HALAL PRODUCT ASSURANCE ORGANIZING BODY NUMBER 77 OF 2023 ABOUT GUIDELINES FOR IMPLEMENTING A HALAL PRODUCT ASSURANCE SYSTEM IN SLAUGHTERING RUMINANTS AND POULTRY

GUIDELINES FOR IMPLEMENTING A HALAL PRODUCT ASSURANCE SYSTEM IN SLAUGHTERING RUMINANTS AND POULTRY

CHAPTER I INTRODUCTION

A. BACKGROUND

A slaughterhouse is a building or complex of buildings with certain designs and conditions to serve as a place to slaughter animals for consumption by the general public. In order to guarantee halal slaughterhouses, three actors are required, including business actors, halal slaughterers, and the Halal Product Assurance Organizing Body (BPJPH). In this case, BPJPH, as the regulator, has established a reference or guideline for business actors to apply for halal certification regarding the requirements that must be fulfilled in order to obtain slaughterhouse certification. This document is also a reference for halal supervisors and auditors in the stages of implementing halal product assurances.

The critical point for the halalness of an animal slaughterhouse/slaughterhouse lies at several points, including the slaughtering process and post-slaughter handling. The halal slaughter process plays an important role in ensuring halal slaughter results. Halal slaughter is defined as slaughtering an animal at the neck by severing/cutting three channels, namely the respiratory tract, blood tract, and feeding tract, in accordance with Islamic law.

B. OBJECTIVE

1. To realize halal slaughter of ruminant animals and poultry in accordance with Islamic law.
2. To provide Ruminant and/or Poultry Slaughterhouses that meet the provisions of the Halal Product Assurance.
3. To implement a sustainable halal product assurance system in Ruminant and/or Poultry Slaughterhouses.

C. SCOPE

This document serves as a reference for implementing halal certification for Ruminant and/or Poultry Slaughterhouses. The Ruminant and/or Poultry Slaughterhouse is a place to slaughter animals in order to guarantee the halal aspect of the meat that will be distributed. The scope of this guideline includes:

- a. General understanding of halal slaughter in ruminant and/or poultry slaughterhouses;
- b. Withholding requirements for halal slaughter in ruminant and/or poultry slaughterhouses;
- c. Halal Product Assurance System (SJPH) for ruminant or poultry slaughter at ruminant and/or poultry slaughterhouses;
- d. Guidance and supervision of halal slaughter in ruminant and/or poultry slaughterhouses

D. NORMATIVE REFERENCES

1. SNI 99003, Halal Slaughter of Ruminants

2. SNI 99002, Halal Slaughter of Poultry

CHAPTER II GENERAL UNDERSTANDING

1. Halal farm animals are animals whose slaughter is compliant with Islamic law and are commonly raised by the community. These animals include mammals and poultry.
2. Halal Product Assurance, hereinafter abbreviated as JPH, is legal certainty regarding the halalness of a product as proven by a halal certificate.
3. Products are goods and/or services related to food, drinks, medicines, cosmetics, chemical products, biological products, genetically engineered products, as well as consumer goods that are used, applied or utilized by the public.
4. Halal products are products that have been declared halal in accordance with Islamic Sharia;
5. Halal Product Process, hereinafter abbreviated as PPH, is a series of activities that ensure the halalness of products, including the provision of materials, processing, storage, packaging, distribution, sales and presentation of products;
6. Materials are elements used to make or produce products;
7. Halal Certificate is an acknowledgment of the halalness of a Product issued by the Halal Product Assurance Organizing Body (BPJPH) based on a written halal fatwa issued by the MUI, Provincial MUI, Regency/City MUI, Aceh Ulama Consultative Council, or Halal Product Fatwa Committee;
8. The Halal Product Assurance System (SJPH) is an integrated system, prepared, implemented and maintained to regulate materials, halal product processes, products, resources and procedures in order to maintain the continuity of Halal Product Process (PPH);
9. A halal label is a symbol or mark that indicates that a product is halal;
10. A business actor is any individual or organization that conducts business activities in Indonesia. This includes legal entities such as corporations and limited liability companies, as well as non-legal entities such as sole proprietorships and partnerships;
11. A halal supervisor is the person responsible for the Halal Product Process (PPH);
12. A slaughterhouse is a building or complex of buildings with specific designs and conditions that is used as a place to slaughter animals for consumption by the general public;
13. A halal slaughterer is a Muslim who has met the competency requirements for halal slaughter;
14. Ruminants are animals that chew their cud, such as cows, buffalo, goats, and sheep;
15. Slaughtered poultry is any type of bird that is eaten, such as chickens, ducks, wild ducks, pigeons, turkeys, geese, quail, and grouse;
16. A Veterinary Control Number (VCN) is a certificate that serves as valid written proof that hygiene and sanitation requirements have been met to ensure the safety of animal products in an animal product business unit;
17. Veterinary public health encompasses all matters relating to animals and animal products that directly or indirectly affect human health.
18. A ruminant carcass is any part of the body of a healthy ruminant that has been halally slaughtered, skinned, eviscerated, had the head, legs from the tarsus/carpus downwards, reproductive organs, udder, tail, and excess fat removed. The carcass can be in the form of a fresh, warm carcass (hot carcass), a fresh cold carcass (chilled carcass), or a frozen carcass.
19. A poultry carcass is any part of the body of a healthy bird that has been halally slaughtered, defeathered, and eviscerated. The head, neck, legs from the tarsus downwards, lungs, and/or kidneys may or may not be

removed. The carcass can be in the form of a fresh, warm carcass (hot carcass), a fresh cold carcass (chilled carcass), or a frozen carcass.;

20. An ante mortem examination is an animal health examination that is conducted by an authorized officer before slaughter;
21. A post mortem examination is an examination of the health of an animal that is conducted by an authorized officer after slaughter;
22. Animal welfare encompasses all matters related to the physical and mental state of animals. It is essential to implement and enforce animal welfare standards to protect animals from inappropriate treatment by humans. These standards must be in accordance with the animal's natural behavioral needs;
23. Slaughter products are all items that can be obtained from halal livestock that have been slaughtered in accordance with Islamic law.

CHAPTER III

HALAL LIVESTOCK REQUIREMENTS

- A. Halal livestock must meet the following requirements:
 - 1. They must be alive when slaughtered;
 - 2. They must meet animal health standards in accordance with applicable laws and regulations;
 - 3. They must not be fed pork or its derivatives;
 - 4. They must not be fed genetically modified feed containing haram (forbidden) products that can cause changes in smell, taste, or pose a danger if consumed; and
 - 5. They may be fed food or elements of unclean raw materials, but the content must be minimal or no more than the raw materials that are considered permissible (*sud*).
- B. Halal Management Team Requirements at Slaughterhouses (RPH)
 - 1. The RPH halal management team must consist of at least:
 - a. A halal supervisor; and
 - b. A halal slaughterer.
 - 2. If a ruminant slaughterhouse uses stunning, it is mandatory to have trained stunning officers.
 - 3. Halal supervisors, halal slaughterers, and stunning officers as referred to in points 1 and 2 must be Muslim, of sound mind, and physically and mentally healthy.
 - 4. The requirements for a halal supervisor are as follows:
 - a. Holds a training certificate and/or competency certificate in accordance with the provisions of statutory regulations;
 - b. Has a decree appointing them as a halal supervisor from the RPH;
 - c. Is willing to be present at the location when the halal product process is taking place;
 - d. Supervises the halal product process at the slaughterhouse;
 - e. Understands the critical points in the slaughtering process according to Islamic law;
 - f. Understands the principles of animal welfare; and
 - g. Is able to validate the results of the stunning process.
 - 5. The requirements for a Halal Slaughterer are as follows:
 - a. Each slaughterhouse must have a minimum of two halal slaughterers;
 - b. Has expertise in slaughtering; and
 - c. Holds a SKKNI-based training certificate and/or a competency certificate as a halal slaughterer.
- C. Slaughter Tools
 - 1. The knife used for slaughtering must be very sharp and comply with food safety standards (food grade);
 - 2. The size of the knife should be adjusted to the size of the neck of the livestock. For ruminants, the knife should be at least 1.5 times the width of the neck. For poultry, the knife should be at least 4 times the width of the neck; and
 - 3. The knives used in the slaughtering process must not be made from bones, hooves, horns, or teeth/fangs.
 - 4. All container equipment and surfaces that come into contact with meat and offal must not be made of wood or toxic materials. They must also be non-corrosive (made of stainless steel or galvanized metal), food-safe or food grade, easy to clean, easy to disinfect, and easy to maintain.
- D. Pre-Slaughter
 - 1. Livestock must be transported using special vehicles that are not used to transport pigs and comply with animal welfare regulations.
 - 2. The slaughterhouse manager must document data on the livestock to be

- slaughtered, such as origin, weight, and type of livestock.
- 3. Authorized officers must carry out ante mortem examinations of livestock.
- 4. Live livestock must not see other livestock being slaughtered.
- 5. Knives must not be sharpened near the animal to be slaughtered.
- E. Pre-Slaughter without Stunning
 - 1. The slaughterhouse must have officers trained in handling livestock.
 - 2. Methods for handling livestock must pay attention to animal welfare.
- F. Pre-Slaughter with Stunning
 - 1. Only electric stunning and non-penetrative mechanical stunning are permitted for livestock.
 - a. Only non-penetrative mechanical stunning and electric stunning are permitted for ruminant livestock.
 - b. Only water bath electrical stunning is permitted for poultry.
 - 2. Handling of livestock with stunning must be carried out in a controlled manner using equipment appropriate to the type of stunning.
 - 3. The stunning tool must be operated according to the manual based on data on the livestock to be slaughtered, such as origin, weight, and type of livestock.
 - 4. Stunning tools must be maintained in accordance with the tool's instructions for use.
 - 5. Stunning must only cause the animal to faint temporarily. It must not cause death or damage to the skull, unless penetrative stunning is used and the tool penetrates into the brain.
 - 6. Halal supervisors must carry out verification and documentation of stunning results using the attached format.
- G. Slaughter Process
 - 1. Slaughter is carried out with the intention of slaughtering and reciting the *tasmiyah* (prayer). For poultry being slaughtered in large quantities, the *tasmiyah* can be recited in the plural form.
 - 2. Slaughter is carried out by severing the food pipe (*mari'*/esophagus), respiratory/throat tube (*hulqum*/trachea), and two blood vessels (wadajain/jugular vein and carotid artery) in order to drain the blood. This is in accordance with MUI Fatwa Number 12 of 2009.
 - 3. Slaughter is carried out quickly and in a single motion.
 - 4. The death of the animal is caused by the act of slaughter, which is characterized by the blood stopping flowing (i.e., the cardiovascular system stopping).
- H. Post-Slaughter Handling
 - 1. Further handling can be carried out only after the animal's death has been clinically confirmed.
 - 2. A post mortem examination is carried out by authorized officers to ensure that the slaughtered products meet halal and health requirements.
 - 3. Slaughter products that do not meet the requirements in point 2 must be separated and treated specially so that they do not enter the food chain.
 - 4. Post-slaughter handling must be documented.
- I. Packaging of Slaughtered Products
 - 1. Packaged slaughtered products must be packaged in clean, food-safe, odorless packaging that does not affect the quality and safety of the products;
 - 2. Packaging must be carried out in a clean and hygienic area.
- J. Storage of Slaughtered Products (adjusted to the RPH business process)

1. Storage facilities and infrastructure for halal slaughterhouses must only be used for storing halal slaughtered products
 2. Storage must be carried out in a way that prevents cross-contamination from unclean and non-halal products.
- K. Distribution of Slaughtered Products (adjusted to the RPH business process)
1. Slaughtered products must be distributed using special means of transportation that are separated between halal and non-halal products.
 2. If a means of transportation that is not owned by the RPH is used, the slaughtered products can be distributed using outside means of transportation as long as there is an agreement between the RPH and the outside party stating that the means of transportation will only be used for the distribution of halal products.
 3. A copy of the halal certificate can be displayed at places selling slaughtered products originating from halal certified slaughterhouses.
 4. The halal label must be placed on the packaging of slaughtered products, parts, and/or certain places on the product in accordance with the provisions of statutory regulations.
 5. If the slaughterhouse does not carry out packaging, the slaughterhouse must provide documents regarding the halal status of the slaughtered products released from the slaughterhouse.
 6. The slaughterhouse must guarantee that slaughtered products that are not packaged and not contaminated are not unclean.
- L. Legality
1. Slaughterhouses are required to have a risk-based Business Identification Number (NIB)
 2. If the slaughterhouse (RPH) is established by the government, the NIB can be replaced by a decree on the establishment of the RPH UPT/other Regional Head's decision letter and/or a letter appointing the location.
- M. Supporting documents
1. Veterinary Control Number (NKV) or guidance certificate NKV.
- N. Location
1. The location of the slaughterhouse must be physically separated from the livestock complex/non-halal animal slaughtering area.
 2. The location of the slaughterhouse must be enclosed by a wall fence of at least 3 (three) meters to prevent the movement of people, equipment, and products between halal and non-halal slaughterhouses.

CHAPTER IV

HALAL PRODUCT ASSURANCE SYSTEM FOR RUMINANT AND POULTRY SLAUGHTERING AT RUMINANT AND/OR POULTRY SLAUGHTERHOUSES

A. COMMITMENT AND RESPONSIBILITY

Commitment and responsibility is a written statement from the entrepreneur to implement and develop the Halal Product Assurance (SJPH) Criteria consistently and continuously. The entrepreneur is also responsible for minimizing and eliminating everything that is not halal, and for adapting to statutory regulations.

1. Halal Policy

A halal policy is a written statement that demonstrates the commitment of business actors/company top management to use halal livestock, process halal products, and produce halal products in accordance with the general requirements for halal certification on an ongoing and consistent basis. Business actors' halal policies include a commitment to take the following actions:

- a. Providing human resources and infrastructure that support the implementation of the Halal Product Process (PPH);
- b. Complying with laws and regulations regarding the Implementation of Halal Product Assurances (JPH);
- c. Using halal materials and implementing the Halal Product Process (PPH) in accordance with the provisions of statutory regulations; and
- d. Ensuring that the halal policies established are understood and implemented by all personnel in the organization;
- e. Socializing and communicating policies to all related parties (stakeholders); and
- f. Implement halal policies consistently.

2. Business actors are responsible for:

- a. Ensuring the availability of adequate resources for the preparation, implementation and continuous improvement of SJPH;
- b. Determining and reporting Halal Supervisors in accordance with the requirements stipulated in statutory regulations, namely:
 - 1) Halal supervisors for business actors can come from the Business Actor concerned or collaborate with other parties;
 - 2) Business actors can establish a halal management team, by involving all parties related to implementing the Halal Product Assurance System and ensuring that all personnel maintain the integrity of the Halal Product Assurance in Business Actors including suppliers, partners and distributors.
 - 3) Human Resources Development

Business actors must provide guidance through training and/or competency development in the halal sector. Training must be conducted according to the needs of business actors.

- a. Personnel involved in implementing the halal product assurance system must be trained both internally and/or externally at least once a year.
- b. Business actors must maintain and store evidence of the implementation of training both internally and externally.

B. LIVESTOCK

1. Livestock must be alive when slaughtered.
2. Livestock must meet animal health standards in accordance with statutory provisions.
3. Livestock must not be given feed containing pork or its derivatives.
4. Livestock must not be given feed made from engineered elements of haram (forbidden) products that can cause changes in smell, taste, or pose a danger if consumed.

5. Livestock may be given food or elements of unclean raw materials, but the levels must not be greater than those of pure raw materials.

C. HALAL PRODUCT PROCESS

1. Location, Place and Tools
 - a. Business actors are required to separate the location, place and equipment for processing halal products from processing non-halal products.
 - b. Business actors are required to:
 - 1) Maintain cleanliness and hygiene of PPH locations and premises;
 - 2) Have a PPH location and place that is free from uncleanness; And
 - 3) Choose a PPH location and place that is free from non-halal materials
 - c. The location of the slaughterhouse must be physically separated from the livestock complex/non-halal animal slaughtering area;
2. PPH Equipment and Devices
 - a. Business actors are required to provide PPH equipment and tools to carry out PPH;
 - b. Business actors are required to:
 1. Maintain the cleanliness and hygiene of halal product processing (PPH) locations and premises;
 2. Ensure that PPH locations and premises are free from uncleanness; and
 3. Choose PPH locations and premises that are free from non-halal materials.

D. HALAL PRODUCT PROCESSING PROCEDURE

1. The location of the slaughterhouse must be physically separated from the livestock complex/non-halal animal slaughtering area:
 - a. Business actors must ensure that production facilities that come into contact with materials and/or final products are free from unclean and/or prohibited materials;
 - b. Business actors must purify production facilities according to Islamic law;
 - c. Business actors must purchase livestock from halal sources;
 - d. Business actors must inspect livestock upon arrival to ensure they are healthy and meet halal requirements;
 - e. If stunning is used, it must be carried out in a humane manner using equipment that is properly maintained and calibrated;
 - f. Slaughter must be carried out by a trained and qualified slaughterer using a sharp knife;
 - g. Sheltering of livestock and storage of slaughtered products must be based on procedure;
 - h. Transportation of livestock and slaughtered products must be ensured;
 - i. Business actors must ensure maintenance, calibration and validation of stunning equipment (if using stunning);
 - j. Business actors must be able to trace halal products throughout the production chain;
 - k. Products that do not meet halal criteria must be handled by referring to SNI 99002 for poultry and SNI 99003 for ruminants;
2. Business actors must socialize halal product processing (PPH) procedures to all related parties;
3. Business actors must document proof of socialization;
4. Business actors must periodically evaluate the effectiveness of PPH procedures;
5. Business actors must submit evaluation results to the person in charge of PPH and related parties;
6. Business actors must handle products that do not meet halal criteria.
7. Business actors are obliged to guarantee that products that do not meet

the criteria do not enter the food chain. The product must be given special treatment, such as by burying it, burning it, crushing it and giving it methylene blue dye and then giving it to livestock.

8. Business actors must have and document identification procedures, analyze the dangers of non-halal in their production processes and determine critical points as well as determine preventive and monitoring measures for these critical points;
 - a. Business actors must determine the necessary corrective and preventive actions regarding the results of the evaluation as well as the time limit for their completion;
 - b. Business actors are obliged to guarantee procedures for washing unclean material entering the halal production line in accordance with the provisions of Islamic law as follows:
 - 1) In principle, the purification of an object, including production tools, which is contaminated with *mutawassithah* uncleanness (moderately unclean) is carried out using water;
 - 2) Production equipment made from hard objects and not absorbing impurity (*tasyarub*), for example made from iron or steel, if exposed to *mutawassithah* impurity (moderately impure), if purified using something other than water, as long as the item is pure and traces of impurity in the form of smell, taste, and the color has disappeared; and
 - 3) Equipment must not be used interchangeably between pork and non-pork products even though it has gone through a washing process.

E. PRODUCT

1. General

- a. Business actors are required to produce products from halal materials. Products must be processed in accordance with Islamic law, using equipment, production facilities, packaging, storage, and distribution systems that are not contaminated with non-halal materials;
- b. Business actors are obligated to guarantee that products are physically separated from other products or materials that are not halal in accordance with Islamic law during preparation, processing, packaging, storage, and transportation;
- c. Business actors must produce products or materials that are safe for consumption.

2. Product Packaging and Labeling

- a. If the slaughterhouse carries out product packaging, then:
- b. Business actors are required to use packaging materials that are not made or contain materials that are not halal;
- c. Business actors must package halal products according to their contents;
- d. Business actors must package carcass products using clean, odorless packaging that does not affect the quality and safety of the meat;
- e. Business actors must design packaging, signs, symbols, logos, names and images that are not misleading and/or violate the principles of Islamic law;
- f. Business actors are required to include halal labels in accordance with the provisions stipulated by BPJPH and continue to pay attention to legal regulations relating to labels according to their commodities;
- g. The application of the halal label is proven by a halal certificate document;

3. Identification and Traceability

- a. Business actors are required to provide identification of the products being stored, such as entry date, storage location, production date and others in accordance with the stipulated provisions;
- b. Business actors are obliged to guarantee halal traceability of products,

- that the products come from livestock that meet the criteria, and are slaughtered in facilities that meet the facility criteria;
- c. Business actors are required to have documented procedures to ensure halal traceability of certified products;
 - d. Business actors are obliged to ensure traceability of information on the origin of livestock in every slaughter process.

F. MONITORING AND EVALUATION

- 1. Business actors must conduct internal audits at least once a year to monitor the implementation of the Halal Product Assurance System (SJPH);
- 2. Business actors must carry out management reviews to evaluate the effectiveness of the SJPH;
- 3. Business actors must have documented procedures for internal audits and management reviews;
- 4. Business actors must maintain evidence of the implementation of internal audits and management reviews; and
- 5. Business actors must report the results of internal audits to BPJPH.
- 6. Business actors must submit a list of ingredient composition and PPH every 6 (six) months to the Halal Product Assurance Organizing Body.

CHAPTER V
DEVELOPMENT AND SUPERVISION OF THE IMPLEMENTATION OF THE
HALAL PRODUCT ASSURANCE SYSTEM FOR SLAUGHTERING
RUMINANTS/POULTRY ANIMALS

A. COACHING

Development of Halal Product Assurances

1. Coaching can take the form of socialization, education, or technical guidance;
2. Coaching involves related ministries/institutions, the private sector, related organizations, and associations;
3. The aim of coaching is to realize halal and *thayyib* (wholesome) animal slaughter.

B. TYPES AND STAGES OF JPH SUPERVISION

1. Supervision can be periodic and/or at any time;
2. Periodic supervision is carried out once every six (6) months;
3. Supervision is carried out at any time according to the need if there is a violation of statutory provisions.
4. In the event of a violation, sanctions will be imposed based on the relevant regulations.

HEAD OF THE HALAL PRODUCT ASSURANCE
ORGANIZING BODY,

MUHAMMAD AQIL IRHAM