



**DEPARTMENT OF ISLAMIC DEVELOPMENT  
MALAYSIA (JAKIM)  
HALAL HUB DIVISION**

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Enterprise 3 Building,  
Persiaran APEC, 63000  
Cyberjaya, Selangor  
MALAYSIA

Tel: 603-83150200 Fax: 603-83187507/603-83187044  
Website: [www.halal.gov.my](http://www.halal.gov.my)

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

**A. Particulars of Establishment (Please attach Plant Profile)**

1. Name of Establishment:.....

2. Registration/Establishment No: .....

3. Year of Establishment:.....

4. Plant Address  
.....  
.....

Tel:..... Fax:..... e-mail:.....

Contact Person: .....

Tel:.....Fax:.....e-mail:.....

5. Establishment Halal Officer/Supervisor  
.....

Tel:.....Fax:.....e-mail:.....

6. Head Office Address

.....  
.....

7. Chairman/General Manager/Managing Director :

.....

8. Name and address of importing agent in Malaysia:

.....  
.....

Tel:.....Fax:.....e-mail:.....

9. Total land area:.....

10. Total built in area:.....

11. Annual business turn over : .....

12. Is this abattoir gives services to other plants ?

Yes  No

If yes, please state the name and the establishment number of the plant.

.....  
.....

13. Capacity of Production

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

**B. Category of Halal Inspection:**

14. Compliance (New)  Re-inspection  Review audit

15. Status of last halal inspection by Malaysia/other foreign countries:

Date : .....

Name of Islamic Body/Authority: .....

Country : .....

Result of inspection : Approved  Not approve

**C. HALAL Supervision**

16. a. Name of the HALAL certification body/bodies that supervise the establishment

No.	Halal Certification Body	Start/last

b. Is the Halal certification body recognized by JAKIM?

Yes  No

17. Frequency of halal supervision :

Daily

Weekly

Monthly

On request

18. Status of the halal supervision:

Permanent supervisor

Visiting supervisor

Number of halal supervisors .....

**D. MANPOWER**

19. Number of employees

Management:

Processing:

20. Particulars of slaughter men and certification by Islamic body

No.	Name	Nationality	Certification body

(Please attach a copy of the slaughtering certificate)

21. **Workers Medical Examination**

a) Are employees medically examined and certified fit to work in the establishment prior to employment?

Yes  No

b) Are annual health examination carried out for workers

Yes  No

22. Worker Amenities

No.	Amenities	Yes	No
	Uniforms/attire for workers		
	Prayer facilities		
	First Aid		
	Canteen		
	Laundry facilities		

**E. SLAUGHTERING**

21. Type of Animals slaughtered

Cattle  Buffaloes  Sheep  Goats   
 Deers  Calves  Chicken  Ducks   
 Turkey  Ostrich  Geese  Pigs

Others specify:.....

22. Source of Livestock/Poultry

Livestock/poultry to be slaughtered are obtained from:-

Company's-owned farms  contract farms   
 Imported

If imported, please state which countries:

.....

23. Operation of HALAL Slaughter

Dedicated Halal

Not dedicated halal

24. Method of Slaughter

Manual

Mechanical

25. Stunners used

No.	Type of Stunner	Model	Voltage (AMPS)	Duration (Second)
1.	Captive bolt	Penetrative		
		Non-penetrative		
2.	Electrical	Stunning: Electrical Water Bath for poultry		
		Electrical stunning for ruminant		
3.	No stunning			
4.	Other method			

26. Bleeding time (minutes)

.....

Thoracic sticking

Yes

No

27. Number and name of Halal Checkers: .....

.....

.....

**F. STORAGE**

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

28. Is there separation for halal and non halal storage

Yes

No

**G. Utility**

29. a) Water Supply: Public  Local Municipality  Private

**If private:**

from underground/deep wells  River/surface

b) Water Treatment: Yes  No

c) Water storage:.....liters

30. Waste Treatment Plant : Yes  No

**H. TRANSPORTATION OF HALAL PRODUCT**

31. Is there dedicated transport for halal product

Yes

No

**I. PRODUCTS USERS**

32. Domestic .....% Export: .....%

33. Current Markets

<b>No.</b>	<b>Country</b>	<b>Brands</b>	<b>Amount %</b>

34. Malaysian Market:.....%

35. Products intended to be exported to Malaysia :

<b>No.</b>	<b>Type of product</b>	<b>Brand Names</b>	<b>Volume</b>



**J. QUALITY ASSURANCE**

36. ISO 9000  ISO 1400  HACCP  GMP

Others (specify) .....

(Attached appropriate certificate)

**K. SUPPORTING DOCUMENTS**

Photographs, brochures, annual report and other relevant information on the establishment to submit together with this report.

**Declaration of the Abattoir**

**I do hereby declare that all the information given and the documents attached are true to the best of my knowledge.**

.....  
(  
Signature & Name of the Applicant

Stamp/Seal

Date:.....

**Declaration of the Islamic Body**

**In the name of Allah The Almighty I/we hereby declare that I/we will be responsible to monitor the establishment according the Malaysian requirement and agree to submit bi-annual reports of halal monitoring every Jun and December to The Department of Islamic Development, Malaysia. Failure to do so, I solemnly agree that the appointment as Halal supervisor of the above establishment be terminated.**

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(  
Signature & Name of HALAL supervisor

stamp/Seal

Date:.....

## For Official Use Only

Date of Application received:..... Received by:.....

Reviewed by:.....Revision by Head Unit:.....

Inspection Date:.....Approval Status:.....

Verification by Recommendation committee.....

Certificate Issuance Date:.....Date of Expiry:.....