

U.S. Department of Agriculture
Food Safety and Inspection Service



10/16/2012 10:00 AM
10/16/2012 10:00 AM

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PETITION FOR RULEMAKING UNDER 9CFR PART 392

"The accurate labeling of "Halal" or "Zabiha Halal" meat/poultry products based on technique of preparation i.e. hand slaughtered and/or mechanical slaughtered."

10/16/2012 10:00 AM

10000
Washington, DC 20005



Office: 202 575 1072
www.realhalal.us

PETITION FOR RULEMAKING UNDER 9CFR PART 392

"The accurate labeling of "Halal" or "Zabiha Halal" meat/poultry products based on technique of preparation i.e. hand slaughtered and/or mechanical slaughtered."

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Executive Summary

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Petition For Rulemaking Under 9CFR Part 392

Executive Summary

The issuance of this rule is to eliminate the confusion which currently exists in the marketplace, with respect to whether Halal/Zabiha Halal meat/poultry products are hand slaughtered or mechanical slaughtered. The intent is not to favor one method over the other i.e., hand slaughter over mechanical slaughter, but rather to insure accurate, honest and non-deceptive labeling of the Halal/Zabiha Halal meat/poultry products. Simply put, if the product is hand slaughtered the label should "prominently" state hand slaughtered. Similarly, if the product is mechanical slaughtered the label should "prominently" state mechanical slaughtered.

It is important to note, the mechanical slaughter is a controversial method of slaughter which is not accepted as Halal by many Muslim scholars and Halal organizations all around the world. On the other hand, the "Zabiha" or hand slaughter method is universally accepted as Halal by Muslims of all schools of thought and background. Many Muslims believe that in order for them to meet their religious dietary obligation they must eat hand slaughtered Halal/Zabiha Halal meat/poultry only. With today's deceptive labeling practices it is virtually impossible for the average Muslim consumer to know, with confidence, whether he/she is purchasing hand slaughtered or mechanical slaughtered meat/poultry products. Certainly this should not be the case in the United States of America.

Historically, the term "Zabiha" was universally used to mean hand slaughtered. Today most Muslim consumers still believe that the word "Zabiha" means hand slaughtered. However, this is now far from the truth. You have Halal certifying organizations who in their "fine print" will tell you that Zabiha meat/poultry can be hand slaughtered or mechanical slaughtered. This interpretation would be news to most Muslim consumers. These same Halal certifying organizations use vague terms in describing the method of slaughter i.e. 1) slaughtered in strict accordance with Islamic/ Sharia law 2) slaughtered in strict accordance with Sunnat-an-Nabi 3) slaughtered in strict accordance with the Zabiha Halal method and 4) slaughtered in strict accordance with Hand Zabiha Halal method, etc. A reasonable person would conclude that all the terms one thru four above are referring to hand slaughtered meat/poultry products. However, this is not the case. Only the Hand Zabiha Halal label would indicate with certainty (hopefully) that the product was hand slaughtered. When most Muslim consumers see the above slaughter descriptions/labeling, they would believe that they are purchasing hand slaughtered meat/poultry, not mechanical.

The good news is that the USDA can fix this problem with no/nominal economic impact to the USDA or to the Halal meat/poultry industry. Again, the issuance, implementation and enforcement of this rule would immediately eliminate the confusion which currently exists in the marketplace. You don't need any interpretations or analysis from Muslim religious scholars, Imams, Hafizs or other religious experts. All that's needed is for Halal meat/poultry producers and Halal certifying organizations to accurately and honestly label the products as hand slaughtered or mechanical slaughtered. This kind of label honesty, accuracy and transparency is consistent with the intent and spirit of all that USDA FSIS does.

To minimize the economic impact on the industry i.e. Halal meat/poultry producers and Halal certifying organizations, the USDA will allow the effected companies to exhaust their current inventory of labels before having to transition to the new labels which prominently state whether the product is hand slaughtered or mechanical slaughtered. This transition process should not exceed more than ninety days after the adoption of this rule. In the interim effected companies shall affix individual hand slaughtered/mechanical slaughtered stickers/labels on their meat/poultry products. Once this is done faithful Muslims will be allowed to adhere to their Islamic dietary obligations with confidence.

[NOTE: It is not the intent of this rule to define Halal/Zabiha Halal slaughtered meat/poultry, nor is it the intent of this rule to compare the merits of which is better, Halal or Zabiha Halal. Likewise it is not the intent of this rule to compare the merits of which is better, hand slaughtered or mechanical slaughtered meat/poultry. The intent of this rule is simple and straightforward, if the meat/poultry product is hand slaughtered it should be labeled hand slaughtered. If the meat/poultry product is mechanical slaughtered, it should be labeled mechanical slaughtered. **By properly labeling Halal/Zabiha Halal meat/poultry products as hand slaughtered or mechanical slaughtered, the USDA FSIS is allowed to achieve its' mission of eliminating false, deceptive and misleading labeling or advertising.**

F. The text of the proposed rule shall be as follows

- Title:** The accurate labeling of "Halal" or "Zabiha Halal" meat/poultry products based on technique of preparation i.e. hand slaughtered and/or mechanical slaughtered.
- Purpose:** The purpose of this rule is the issuance of a regulation which eliminates the consumer confusion in the marketplace with respect to being able to determine whether meat/poultry products labeled Halal/Zabiha Halal have in fact been hand slaughtered or mechanically slaughtered.
- Application:** The consumption of products so prepared and appropriately labeled, i.e. hand slaughtered and/or mechanical slaughtered, will allow faithful Muslims to adhere to their Islamic dietary obligations with confidence.

Halal Meat Practice Heats National Debate

Hajer Naji
French journalist currently living in New York.

Mar. 24, 2011

"Mechanical slaughter is a controversial method, which is not accepted by all Islamic schools of thought".

The controversy over the appropriate method of slaughtering an animal while taking account of the Islamic rules and meeting consumers' demand erupted again with a recent decision by the Al-Safa company.

Halal Advocates of America says that Al Safa changed its slaughter process for chickens without informing its customers beforehand. The certification company says that some consumers had continued to buy the Al-Safa's products while the slaughter process has been modified.

For many years, the company has been using the term "zabihah" on its packaging to describe the process it uses to slaughter meat. This term is understood by some to refer to a method, which employs hand slaughter by a Muslim. The reference "zabihah" has been finally removed from the packages of chicken products.

A petition has been circulating on the Internet to decry the lack of transparency on the part of the Al-Safa company and urge the supplier to switch back to hand-slaughter zabihah.

"Al-Safa should go back to the hand slaughter halal method out of courtesy for their customers who believe in hand slaughter as halal. They should be more transparent and honest with their halal customers regarding their slaughter policy," said Abdullah Nana of Halal Advocates of America.

Indeed, mechanical slaughter is a controversial method, which is not accepted by all Islamic schools of thought. There are many prominent scholars who hold the view that machine slaughter does not meet many of the halal requirements. While the hand slaughter halal method is universally accepted by Muslims of all schools of thought.

"The requirements for a halal slaughter include intent to slaughter, use of a sharp object, severing a combination of the four vessels of the throat - esophagus, trachea, and two jugular veins - recitation of the name of God, and that the slaughterer be a Muslim or believing Jew or Christian." explains Abdullah Nana.

David Muller, the president of Al Safa explains that his company had used hand-slaughter "zabihah" for 11 years but he is now facing a shortage of hand-slaughter factories after the previous slaughterhouse he was using unexpectedly shut down.

"We are looking all over North America for a hand-slaughter factory for several

months and if we find a hand slaughterhouse which meet the United States Department of Agriculture criteria, we would love to switch back to hand-slaughter process," says Muller.

Meanwhile, Al Safa uses a small hand-slaughter factory in Canada which is not enough for all its products. In order to overcome this shortage, Al Safa is temporarily using the mechanical slaughter process. However all their chickens are still certified Halal by Islamic Food and Nutrition Council of America (IFANCA). Besides Al-Safa, Midamar, one of the major suppliers of halal processed chicken products in America, also uses mechanical slaughter process for chickens. Crescent Chickens, Nema and Carribean Crescent still proceed by hand slaughter.

Muslims in the United Kingdom had recently faced a similar controversy over meat Kentucky Fried Chicken used that the company claimed to be halal. But an Islamic scholar said it did not meet the halal requirement. KFC insisted its methods met the approval of the Halal Food Authority, a private business.

*** This article has been updated.*

www.illumemagazine.com

Al-Safa & Midamar Chicken Products

Al-Safa Chicken Products are no Longer 'Zabihah' or Hand Slaughtered

March 7, 2011

For many years, the Al-Safa company has been using the term 'Zabihah' on its packaging. This term is understood by many Muslims to refer to a Halal method which employs hand slaughter by a Muslim. The company has recently changed to a new chicken supplier who does not exclusively employ the hand slaughter method at its facility and instead uses a mechanical slaughter process. They have now removed the "Zabihah" label from the Al-Safa package. Unfortunately, Al-Safa has yet made a public announcement regarding this important development.

Machine slaughter is a controversial slaughter process which is not accepted by all Muslims of all schools of thought. There are many prominent scholars who hold the view that mechanical slaughter does not meet many of the Halal requirements including the recitation of the name of Allah on the animal, the intent to slaughter the animal, and the slaughter attributed to a human. Many articles and fatwas have been published regarding mechanical slaughter. See Mechanical Slaughter for more information. See

On the other hand, the hand slaughter Halal method is universally accepted by Muslims of all schools of thought. There is no difference of opinion regarding the acceptability of a Halal hand slaughter process, and in this way everyone is accommodated. For this reason, the Halal Advocates of America only accept hand slaughter by a Muslim as the universal Halal standard for slaughter. The Halal Advocates of America is an organization dedicated to educating the Muslim public about the moral significance of Halal food, nurturing a relationship between consumer and corporation founded on ethical and commercial integrity, and promoting Halal criteria which is universally-accepted, non-controversial across the supply chain.

The consumption of authentic Halal food products is a vital issue for all Muslims because of the great harms of consuming unlawful food mentioned in the Quran and Hadith. The Muslim community of North America should do their best to consume only hand slaughtered meat products in order to preserve their faith and avoid matters of doubt. Muslims are encouraged to voice their opinion regarding the change in the Halal process at Al-Safa and express their support for a hand slaughter method at the following website:

A survey of major suppliers of halal processed chicken products in America:

Company	Hand slaughtered or machine slaughtered
Al-Safa.....	Machine slaughtered
Midamar.....	Currently machine slaughtered
Crescent Chickens.....	Hand Slaughtered
Nema.....	Hand Slaughtered
Caribbean Crescent....	Hand Slaughtered

stay connected with **sthalal**



HaialDiets.com

10/10/2010 10:10:10 AM

(The following table contains the main body of the Table of Contents, which is extremely faint and illegible in this scan.)

• 22-03-2011 02:34 AM #3
rasheedahmed

Senior Member

Join Date Feb 2007
Gender ~~MOTHER~~
Madhhab Hanafi
Posts 451

Re: Let's help get HAND SLAUGHTERED Al Safa

Assalam O Alaikum

Muslim Consumer Group is educating Muslim consumers of USA and Canada to consume only hand slaughtered chicken since long time because MCG recommended is based on the principle that it should be acceptable every Muslims. Although MCG is not in zabiha Halal certification but still promote hand slaughtered chicken. There are only few cities such as Chicago, New York, Toronto(may be more) where hand slaughtered chicken are easily available but it is sorry to say that majority of zabiha chicken in other part of USA are machine slaughtered and restaurant Depot is one of the promoter. One sister from Orlando asked me to find a hand slaughtered chicken place in Orlando because she told me every Halal meat stores are now serving machine slaughtered chicken because a hand slaughtered house in Georgia stop accumulating hand slaughtering for Muslims, finally a family owned farm in Orlando is supplying hand slaughtered chicken.

It is hard to convenience a non Muslim company to switch to hand slaughtering because he will be not do it otherwise he is losing money. Al-Safa is still Halal certified by IFANCA. What we need is a slaughter houses owned by Muslims(although there are several in USA) in every major cities who only use hand to slaughter chicken. For this we need investment from Muslim source. At machine slaughtering 140 chicken are slaughtered per minute and hand slaughtering output is very low. So these non Muslim slaughter houses cannot make money or you have to pay premium.

My suggestion is to have a Muslim investment company who can invest money in hand slaughtering slaughterhouses throughout USA.

Syed Rasheeduddin Ahmed
Muslim Consumer Group For Food Products

www.muslimconsumergroup.com
www.tanartianhalalfood.com

3. Reply With Quote

• 23-03-2011 10:07 PM #

Search

Al-Safa FAQs

We would like to thank you for feedback and inquiries. As part of our company culture and faith, we shall always share our issues transparently with all our consumers, here are some of your key concerns/feedback:

1. Who is Al-Safa now owned by? Who are Engro Foods?

Engro Foods (www.engro.com) is the new operator of the Al-Safa Brand. This transition took place in May 2011. The new companies, Engro Foods Canada Ltd. and Engro Foods US, LLC are part of a large conglomerate based out of Plainsboro, NJ, and is the largest food manufacturer and distributor in the country. The group has been a progressive and profitable operating in various sectors ranging from Energy to Fertilizers.

Their reputation for their strong value system and our Muslim origin supports us to better understand the needs of our Muslim brothers and sisters. Furthermore, the new team is professional and has global experience in the foods business, especially in halal products, that the best quality products will be made as per the consumer requirements.

2) Is Al-Safa hand slaughtered or machine slaughtered?

All our products are made from meat that is mostly machine slaughtered. Our goal is to provide 100% halal products which are hand slaughtered. Al-Safa products have been certified as halal by IFANCA.

3) What is the process adopted by Al-Safa to ensure all the products are halal?

Engro Foods Canada Ltd. strictly adheres to the Islamic Slaughter process as stipulated by IFANCA (www.ifanca.org). Our team ensures that the guidelines are met by our suppliers through constant follow up and unannounced/unannounced visits. IFANCA independently ensures the same by regular audits of supplier facilities.

All team members are Muslims of sound mind and are trained in slaughtering procedure.

The procedure of Slaughter is as follows:

1. The slaughterer starts the machine while invoking Bismillah (In the name of Allah)
2. The slaughterer positions himself after the mechanical blade and cuts the birds missed by the mechanical knife.
3. The slaughterer continuously invokes "Bismillah" while staying in the drop pit.
4. The slaughterer makes sure that the birds are properly bleeding.
5. The birds must die of bleeding rather than any other injury, infection or accidental death. If the birds die, the machine must be stopped and restarted using the same procedure.

Reference: IFANCA slaughter procedure for poultry

Al-Safa Chicken Products Convert to Machine Slaughter

14 Dec, 2010 halal advocate

For many years, Al-Safa has marketed its chicken product as 'Zabiha' or hand slaughtered. The company has recently changed its chicken supplier and no longer uses zabihah or hand slaughtered chicken for its products. The Halal Advocates of America have verified this with the Islamic Food and Nutrition Council of America (IFANCA) who is the Halal Certifier for Al-Safa products. Mechanical slaughter is a controversial method of slaughter which is not accepted as halal by many Muslim scholars and Halal Organizations all over the world. On the other hand, the 'Zabihah' or Hand slaughter procedure is universally accepted as halal by Muslims of all schools of thought and backgrounds. In order to accommodate all Muslims, the Halal Advocates of America have stipulated in their halal standards for slaughter that the animal must be slaughtered by hand, thereby ensuring that the meat can be consumed by all. The Halal Advocates of America maintain that hand slaughter is the best method of slaughter and have been actively promoting hand slaughter for restaurants, halal meat stores, masjids, and conferences all over North America.

A significant percentage of the Muslim community and religious scholars maintains that mechanical slaughter of chickens does not meet the requirements of Islamic law and holds the view that chickens slaughtered in this manner are unlawful to consume. The Quran stipulates that the name of Allah must be recited on each animal by the slaughterer himself, and this requirement is not fulfilled in mechanical slaughter by having a person stand by the machine. Many scholars maintain that the intent of slaughterer is a requirement of slaughter, and this also cannot be fulfilled by a machine. Pressing one button for 100,000 chickens cannot be attributed to the physical contribution of the human being but to the machine itself. The analogy is that it is not valid to press a button on a 'robot Imam' which will perform the postures of Salaat and lead the Muslims in prayer. Some scholars have also deduced that the slaughter must be carried out by hand based on the verse, "Except that which you have slaughtered." (Surah 5 verse 3)

Muslims should demand 100% halal meat products and avoid products which are slaughtered using a doubtful method. The consumption of halal food is one of the most important elements of the life of a Muslim and has tremendous repercussions for his/her religious, spiritual and physical condition. The Muslim community should push for universally accepted slaughter methods such as hand slaughter and ensure that all the food they consume is hand slaughtered by a Muslim. The Halal Advocates of America will continue to work both with the industry and the consumers to ensure halal integrity is maintained and halal food requirements are met.

A survey of major suppliers of halal processed chicken products in America

Company
Hand slaughtered or machine slaughtered

Al-Safa
Machine slaughtered

Midamar
Machine slaughtered

Crescent Natural Chicken Patties
Hand Slaughtered

Nema
Hand Slaughtered

Salwa Foods
Hand Slaughtered

Caribbean Crescent
Hand Slaughtered



HALAL MEAT INDUSTRY

Al Safa and ISNA Break Ties

Al Safa Halal is seeking a new Halal Certifier after a fallout with the Islamic Society of North America-Canada (ISNA-Canada).

Al Safa Halal is the non-Muslim owned Kitchener, Ontario-based meat company that used to get its beef and chicken products certified as Halal by ISNA-Canada.

On August 20 1999, ISNA-Canada announced Al Safa, along with its parent company, MGI Packers were no longer certified by ISNA-Canada due to "concerns that Al-Safa and MGI Packers have not been able to meet the standards required for ISNA-Canada's certification."

The announcement also said the withdrawal of Halal certification was effective August 20 but did not give details as to what ISNA-Canada considered a breach of its standards.

Three days later, Al Safa Halal responded with its own announcement.

"Unfortunately, it sounds from the ISNA Canada announcement that something has changed in the Zabaha at MGI," it reads. "The Zabaha at MGI has not changed. MGI continues to be, as it has been since 1991, an entirely Zabaha plant, with slaughter performed correctly by Muslims."

According to Al Safa's announcement, differences between Al Safa Halal and ISNA-Canada began with a disagreement over how the slaughter of chicken is conducted.

ISNA-Canada certifies as Halal chicken that is slaughtered using machines.

But Al Safa Halal's consumers did not agree with this position.

"Virtually every consumer either by phone or by e-mail expressed their shock and disappointment that the chicken was machine-slaughtered because they felt it was not Halal," says David Muller, one of Al Safa's owners, in an interview with Sound Vision. "We would not have gotten the support that we have received if we used machine slaughtered [meat]," he added.

Al Safa's August 23 announcement says after consumers demanded a stop to using ISNA-endorsed machine-slaughtered chicken, the company "immediately suspended manufacture of the chicken products and began searching for a hand-slaughtered chicken Zabaha"

They selected Madina Wholesale, which is based in the Toronto, Canada area. After this, Muller says, Al Safa resumed its production of chicken products. But this led to further problems with ISNA-Canada.

“Unfortunately, ISNA Canada refused to certify the hand-slaughtered poultry by Madina Wholesale,” says Al Safa’s August 23 announcement.

“We had a choice to make. We felt that the hand-slaughter was so important to our customers that we had to go with hand-slaughtered chicken. As a result of ISNA Canada’s refusal to certify the hand-slaughtered Zabiha, we had no choice but to terminate ISNA Canada’s certification of Al Safa products, and we sent ISNA Canada a letter to that effect on July 8, 1999. We would like to highlight the point that Al Safa terminated ISNA Canada’s [sic] services, not the other way around.”

Ashraf, however, tells a very different story.

“ISNA has never refused to certify any hand slaughtered Zabiha,” he says. “We were willing to certify, but they [Al Safa Halal] put the condition that they would pay a low salary to the Muslim slaughtermen.”

This is also why ISNA-Canada decided to no longer certify MGI.

“If we lose confidence, as we did in Al Safa, then how could you keep the same confidence in its parent company which is MGI?” asks Ashraf.

Al Safa seeks Certification from IFANCA

Currently, Al Safa is seeking Halal certification from the Islamic Food and Nutrition Council of America (IFANCA). The Illinois-based nonprofit organization certifies as Halal, products in the U.S. as well as foodstuffs for shipment to Malaysia.

Muller says the deal is almost done. Al Safa’s August 23 announcement goes so far as saying, “we are currently in the final stages of discussions with IFANCA (Islamic Food and Nutrition Council of America) to perform certification services for both MGI Packers and Al Safa Halal.”

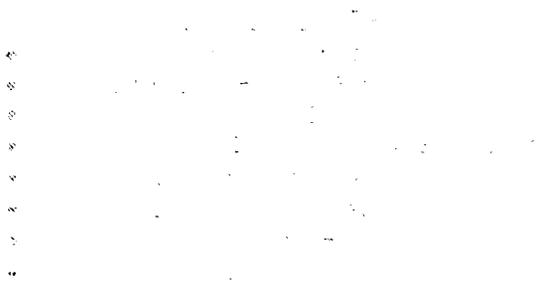
But this is news to Mohammad Mazhar Hussaini, IFANCA’s executive director.

“Al Safa’s request has come to IFANCA and its Halal slaughter committee is discussing it” he says, surprised that any notion of a final deal was mentioned in the August 23 announcement.

IFANCA president Muhammad Munir Chaudry, says, “our board of directors have to make that final decision,” to certify or not certify Al Safa Halal, and adds, “we want to make sure we have complete information from whatever sources we can.”

Some of these, he says, include MGI, Al Safa, ISNA, Al Safa's distributors, as well as some of the Imams and influential community leaders who have visited Al Safa and MGI.

Chaudry says a final decision on certifying Al Safa Halal should be made by the beginning of October.



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Email: info@soundvision.com

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Al-Safa Chicken Products Should Switch Back to Hand-Slaughter Zabihah

11

This pet
Please to
issues b



signatures: 767

signature goal: 2 000

Target: Consumers of Halal in North America
Sponsored by: Halal Advocates of America

The Al-Safa company recently changed its slaughter process for Halal chickens. At this time, all Al-Safa chicken products are being machine-slaughtered and are no longer hand-slaughtered in accordance to Halal criteria. When it comes to corporate responsibility and ethics, the company did not make a public announcement regarding this important update. It is possible that many Muslims assume that Al-Safa products are still hand-slaughtered as previously claimed. Transparency and honesty is the best policy, and a company should always try to do the right thing. For more information, please see the following article: [http://www.halaladvocates.com/2011/09/09/11-09-09-01.html](#)

I am a customer of Al-Safa products and am not happy about this development. I expect Al-Safa to show more transparency and honesty regarding their halal processes in the future with the public. I support Halal which is hand-slaughtered by a Muslim and would choose hand-slaughter when given a choice between this Sunnah method versus the very controversial machine-slaughter method. I would be willing to consume Al-Safa products in the future if they would be hand-slaughtered by a Muslim. The consumption of Halal food products is an important issue for me and I support the efforts of those who strive towards Halal integrity in America.





HAIJI CERTIFICATES

we signed "Al-Safa Chicken Products Should Switch Back to Hand-Slaughter

- # 117 15 89 Aug 17 Kathryn matuszewski, CT
- # 118 16 01 Aug 07 s nazir, United Kingdom
- # 119 02 49 Jul 30 Name not displayed, CA
I have signed the hand-slaughtered chicken petition. I will not change my business
- # 120 16 05 Jul 30 Name not displayed, CA
- # 121 16 05 Jul 18 Lafia Fahra, CA
- # 122 09 41 Jul 18 Name not displayed, CA
- # 123 22 02 Jul 11 Name not displayed, IL
- # 124 16 05 Jul 18 Haseeb Sadat, CA
- # 125 04 52 Jun 08 Kamran S, TX
I will not use of the automatic slaughtering machine system. I will only use hand slaughter and I
- # 126 03 02 Jul 09 david maira, CA
- # 127 01 12 Jul 09 Huma Ahmed, VA
I will not use of the automatic slaughtering machine system. I will only use hand slaughter and I will not
- # 128 22 17 Jul 04 Zia Zafir, CA
- # 129 09 05 Jul 01 mich balker, Netherlands
- # 130 02 00 Jun 26 Name not displayed, NY
- # 131 15 01 Jun 20 Hina Atri, Canada
- # 132 10 21 Jun 16 Name not displayed, ND
- # 133 08 40 Jun 11 Name not displayed, Taiwan
- # 134 17 88 Jun 08 arifa odonnell, IL
- # 135 23 19 May 10 Name not displayed, OR
- # 136 01 26 May 09 Haiji Hiepina, Canada
- # 137 10 41 May 08 Wanda Walker, AF
- # 138 09 10 May 27 Kamran Roshan, PA
- # 139 11 01 May 22 Sarah Mercedes, IL

ISSUE OF CERTIFICATES

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Halal Certificates

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- 70 10/28, Apr 17, Dawar Kamal, MD
- 71 10/16, Apr 17, Mohammad Khan, Canada
I have purchased halal chicken from you and I am disappointed to find out that you do not sell halal products.
- 72 10/12, Apr 14, Name not displayed, IL
- 73 08/21, Apr 13, Azhar Sufi, Canada
- 74 11/21, Apr 11, Farrah Malik, MO
- 75 12/10, Apr 09, Name not displayed, FL
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.
- 76 10/26, Apr 07, Noman Narmawala, United Kingdom
- 77 11/06, Apr 06, Abdul Khan, IL
- 78 10/17, Apr 04, Name not displayed, Canada
- 79 11/04, Apr 02, Name not displayed, Canada
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.
- 80 10/04, Apr 01, Tonny Soeharto, WA
Dear Sir, I am writing to you regarding your products that you are not Halal for an Islamic handslaughter.
- 81 01/26, Apr 01, Nicole hun, CA
- 82 10/06, Apr 01, Ed Laurson, CO
- 83 10/01, Apr 01, Rami Nsour, CA
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.
- 84 03/05, Mar 01, Omar Mohsen, CA
- 85 10/06, Mar 31, Name not displayed, TX
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.
- 86 10/11, Mar 31, Name not displayed, TX
- 87 10/30, Mar 31, Name not displayed, IL
- 88 10/23, Mar 31, Name not displayed, NJ
- 89 06/04, Mar 31, Fatima Aboufaries, IL
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.
- 90 10/01, Mar 00, Naveed Isbat, TX
I have purchased your halal chicken and I am disappointed to find out that you do not sell halal products.



- 10:50 Mar 30, Sheritika Buchanan, MO
 I've been a customer of Al-Safa Chicken Products for a while now. I've noticed that their brand of chicken is labeled as Halal. However, I have seen the negative effects that have resulted from the use of mechanical slaughter. I have seen that...
- 10:18 Mar 30, Mohammed Garza, NJ
- 0:08 Mar 30, Name not displayed, IL

1 2 3 4 5 6

See more petitions:

[Petition for...](#)

Let's petition the state of Illinois to mandate that all chicken products sold in the state be produced using halal slaughter methods.

[Petition for...](#)

مركز التعامل بالحلال في أوماها

HALAL TRANSACTIONS OF OMAHA

P. O. Box 4546, Omaha, NE 68104 USA

Tel: (402) 572-6120 Fax: (402) 572-4020 E-Mail: halal2eat@hotmail.com

ZABIHAH HALAL CHICKENS

The word Halal in Arabic means permissible or acceptable. When it applies to meat, Halal means that the meat has been derived from acceptable species (beef, lambs, chickens, etc.) that were slaughtered according to the Islamic Shariah.

The word Zabihah (h) (*Dhabihah*) in Arabic means that the animal/bird is slaughtered with a sharp instrument, whether hand held or fixed. The meat is classified as Zabihah when the following conditions are observed:

1. The animals/birds are treated humanely on the farm and in the slaughterhouse.
2. A Muslim pronounces the *Tasmiah* (*Bismillah Allahu Akbar*) in person.
3. A sharp instrument, a knife held by hand or a fixed mechanical blade, is used to cut in the neck region of the animal/bird through the skin, trachea, esophagus and major blood vessels.
4. Thorough bleeding of the carcass (maximum bleed out) and death of the animal before processing.

When the animals/ chickens are slaughtered by a Muslim using a sharp hand-held knife the meat is classified as Hand Zabihah Halal, and when they are slaughtered using a sharp mechanical knife under the supervision of a Muslim the meat is classified as Zabihah Halal. In the second procedure, the Muslim slaughterman will also cut by hand any chicken which may miss the fixed blade. You could refer to the criteria of slaughtering procedures in the World Halal Standards authored by the World Halal Council, an international body of scholars and Halal certifiers that we are a member of.

We classify the chickens produced by Townsends Inc. as Zabihah Halal chickens because the above 4 conditions for Zabihah are met. We as Halal certifier for Townsends chickens (which are sold to distributors throughout the US including the Restaurant Depot), appoint our Muslim slaughtermen and supervisors to control the Halal slaughtering on full time basis to produce Zabihah Halal chickens. Customers should make sure that the boxes of Halal chickens are labeled with our Halal logo, and accompanied with our Halal certificate for the products.

If you have further inquiry about the Halal procedures please feel free to contact Halal Transactions. Thank you.

 **Islamic Society of the Washington Area** 



الجمعية الإسلامية لمنطقة واشنطن



Islamic (Halal) Certificate

TO WHOM IT MAY CONCERN:

The Islamic Society of the Washington Area (ISWA) Halal Department hereby certifies that the meat and by products further processed, manufactured and distributed by the plants listed below have complied to all the Islamic Halal Sharia protocols:

American Foods Group:

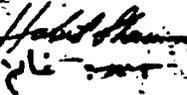
Fac. P-215 located at 4430 South 110th Street, Omaha, NE 68137

The above-mentioned plants have been duly inspected and are under our supervision, therefore the beef products sold by them are considered suitable for the consumption of all Muslims worldwide as indicated by the Crescent Halal symbol and in accordance with laws of Islamic Sharia and our internal HALAL guidelines procedures as endorsed by the Islamic Society of Washington Area and the World Halal Food Council.

The Halal beef products are tracked and blessed with daily log sheets signed by our Muslim inspectors after being slaughtered individually by hand with the takbir and tasbeeh being pronounced. No stunning is done prior to the slaughtering and there are NO pork products in any of these plants.

If you have any questions feel free to contact us at (202) 390-6909 or by email at isf@iswahalal.com.

This certificate is valid until January 1, 2011 to December 31, 2011 when signed and sealed by any of the officials below.



Hajj Habib Ghannim, Sr
President/ CEO

ISWA
HALAL CERTIFICATION
DEPARTMENT
ISLAMIC SOCIETY OF THE WASHINGTON AREA



ISWA - Halal Certification Department
1712 Eye Street NW # 602, Washington, D.C. 20006
Tel: (202) 437-1910 or 240 390 6909 Fax: (202) 223 2916 or 301 384 2975
isf@iswahalal.com or www.iswahalal.com

 **Islamic Society of the Washington Area** 



الجمعية الإسلامية لمنطقة واشنطن



April 22, 2010

Tyson Foods Inc. P-7044
1484 NE Loop
Carthage, TX 75633
903 693 7101

To Whom It May Concern

We certify that the poultry slaughtered by Tysons Foods P-7044 does not use rapid decapitation process and have been slaughtered and processed according to Islamic Dietary & Sharia laws under the auspices and supervision of a trained Muslim officer of ISWA for Halal compliance.

The Islamic Society of Washington Area (ISWA) has halal guidelines and procedures national and internationally recognized. The center will issue Halal certificates for the poultry in accordance with the generally accepted and approved halal standards around the world. These services consist of periodic inspection audits for halal compliance by our assigned representatives to ensure quality assurances and to protect the safety and religious rites of Muslim consumers.

If you have any questions please feel free to contact me at 2403506909 or by fax at 3013842975 or by email at ic.dc@hotmail.com

With best regards

Haji Habib Cihanm Senior
President, ISWA Halal Certification Department

Valid from April 2010 to April 2011



ISWA - Halal Certification Department
1712 Bye Street NW # 602, Washington, D.C. 20006
Tel: (202) 4571910 or 240 350 6909 Fax: (202) 223 2916 or 301 384 2975
ic.dc@hotmail.com or ic.dc@omhwa.com

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★ HALAL FOOD COUNCIL S.E.A. ★

مجلس الغذاء الحلال العالمي

132 EAST MAIN STREET, SUITE 2302
SALISBURY, MARYLAND 21081 USA
TELE: (410) 548-1728 FAX: (410) 548-2117



بِسْمِ اللَّهِ الرَّحْمَنِ الرَّحِيمِ



CERTIFICATE OF HALAL SLAUGHTER

شهادة نبيح حلال

In the name of Allah, the Most Gracious, the Most Merciful

This is to certify that the product displayed "Mountaire Farms Halal Poultry Parts" has been slaughtered at U.S.D.A production plant P # 667 (Selbyville- DE) and P # 03 (Millsboro - DE) day & night shifts in accordance with Islamic rules as follows & contains Halal ingredients and lawful for Muslim consumption:

(Pork Free Feed Additive Poultry)

1. Use of Muslim slaughterman as prescribed by Islamic code (Shariah Law)
2. The reciting of "Bismillah" prior to switching on the mechanical knife (single sharp blade) and during the slaughter of poultry by the Muslim slaughterman.
3. Production procedures & supervision throughout the process by a Muslim supervisor to prevent contamination (non-halal product)
4. Halal product Boxes to have Halal Food Council's stickers
5. This certificate applies only to the raw slaughtered products and not for any further processing or restaurant.

*For questions concerning this Halal product and its procedure, please contact
Abdul R. Hajar, CEO Mountaire Farms sales office at: Phone # (302) 436-8241*

This certificate only valid from: June, 2010 thru June, 2011 and must be renewed at that time

Abdul R. Hajar
Abdul R. Hajar
(Halal Administrator)

"May Allah (swt) bless those who do not harm others."



This document is not to be copied and considered valid only with seal.

THE PURE HALAL RESEARCH CENTER
 624 EAST 11th PENNSYLVANIA STREET
 PHILADELPHIA, PA 19106
 PHONE (215) 394-8878



HALAL CERTIFICATION



HALAL PLANT CERTIFICATION
 JANUARY 12, 2012

بِسْمِ اللّٰهِ الرَّحْمٰنِ الرَّحِیْمِ
 IN THE NAME OF ALLAH
 THE MOST GRACIOUS
 THE MOST MERCIFUL

This is to certify that ALL Beef and Poultry sold by MRS. HENRIETTA FOOD PRODUCTS, located at 5301 Tabor Avenue, Philadelphia, PA 19129 is Halal and in strict compliance and under the supervision of THE PURE HALAL RESEARCH CENTER with the United States Department of Agriculture. All levels of processing (slaughtering, abattoir and cutting) are free of contamination and are acceptable according to Islamic standards.

THIS PLANT DOES NOT PROCESS ANY PORK PRODUCTS.

ON JANUARY 12, 2012 THIS FACILITY WAS INSPECTED BY THE PURE HALAL CERTIFICATION CENTER

PRODUCTS/PROCESSING	EXCELLENCE	FAIR	SUBSISTE	CODE
Processed Substitutions Fresh Aged	XXX			
COOKING/GRILLING	XX			
Meat Preparation				
MACHINERY				
Products Packaging Handling	XXX			
PACKAGING/PROCESSING	XXX			
Products Packaging Handling				

PACKAGING MATERIALS MUST BE HALAL OR NON-HALAL. ALL MEAT MUST BE HALAL. ALL MEAT MUST BE HALAL. ALL MEAT MUST BE HALAL.

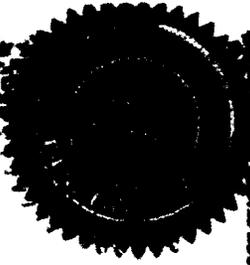
THIS CERTIFICATE IS VALID UNTIL JANUARY 12, 2012, WHEN SIGNED AND SEALED BY OFFICIALS OF THE PURE HALAL RESEARCH CENTER

THE PURE HALAL RESEARCH CENTER

Dr. Muhammad

Sheikh Saib Muhammad

Sheikh Muhammad





SHARI'AH BOARD OF NEW YORK

A Division of Rahmat-e-Alam Foundation
166-21 67th Avenue, Fresh Meadows, NY - 11365
Phone: (718)-426-3454 Fax: (866)-521-8319
www.rahmatealam.org

AFTER INVESTIGATION BY THE SCHOLARS AND UPON MEETING THE SHARI' REQUIREMENTS
OF ZABIHAH, SHARI'AH BOARD IS PLEASED TO CERTIFY

SENAT POULTRY

LOCATED AT 28 WARREN STREET, PATERSON, NJ - 07524

FOR FRESH CHICKEN

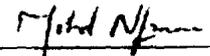
Valid from: May 04, 2011 Expires: May 03, 2012

This certification pertains only to fresh chicken. Processed products at this processor have not been investigated, hence, are not covered by this certification.


Mufti Mohammed Nawazur Rahman
Chairman, Shari'ah Board of America


Mawlana Mohammed Amjad Ali Qasmi
Supervisor, Halal Zabihah Committee


Mufti Jemaluddin
Chairman, Shari'ah Board of New York


Mufti Noman Vazir
Secretary, Shari'ah Board of New York

This certificate is the property of Shari'ah Board of America. This certificate cannot be duplicated or photocopied in any manner. Shari'ah Board of America reserves the right to revoke this certificate upon the breach of any rule or regulations.

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