

ADDENDUM PETITION NO. 11-08

Definition of Hand Slaughter and Mechanical/Machine Slaughter

Definition of Hand Slaughter

Hand Slaughtered method of meat preparation is performed entirely by using a well- sharpened knife/blade with which a swift, deep incision is cut into the front of the throat of the animal severing the carotid artery , wind pipe and jugular vein, but leaves the spinal cord intact. The slaughterer himself has to hold the knife/blade and recite the prayer. This process is accomplished totally without the assistance of any type of mechanical slaughter device.

Definition of Mechanical Slaughter

Mechanical/machine slaughter is when a machine slaughters the meat/poultry product with a mechanical knife/blade. A person pushing a button to turn on the machine does not constitute hand slaughter.

[NOTE: There exists a fraudulent and deceptive practice which is pervasive among small Halal retail meat/poultry markets. These small Halal meat/poultry retailers routinely mix hand slaughtered and mechanical/machine slaughtered meat and poultry. An example of how this deception/fraud works is that the retailer will buy ten (10) pieces of hand slaughtered meat/poultry and ninety (90) pieces of mechanical/machine slaughtered meat/poultry, all one-hundred (100) pieces are then sold as hand slaughtered. Once petition number 11-08 is approved and implemented this kind of fraud will be minimized/eliminated.]