

Halal & Kosher

Good Hygiene Practice
Guide No 23

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SAFE 
FOOD
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Halal & Kosher

Good Hygiene Practice Guide No: 22



HACCP Chart Reference

Receipt / Storage / Preparation / Cooking
Counter Service

Definitions

Halal is an Arabic word, meaning lawful, and is the Islamic dietary law that identifies food permitted for Muslims. Non-halal is also referred to in Arabic as Haram (meaning not permissible). The Halal logo  or the Halal symbol  indicates that only Halal certified products are contained in the product.

The Islamic form of slaughtering animals or poultry, involves killing through a cut to the jugular vein, carotid artery and windpipe. Animals must be alive and healthy at the time of slaughter and all blood is drained from the carcass.

Slaughtering must have been carried out in compliance with WASK 99-400 in premises approved by the EU and follow strict slaughtering techniques. It is the responsibility of the halal auditing body to ensure that all the necessary requirements have been met prior to certifying the supplier

Halal is currently exempt from the Welfare of Animals (Slaughter or Killing) Regulations 1995 which require that all animals are stunned before slaughter. However, we believe that pre-stunning is the most humane method of slaughter. This is in alignment with the Farm Animal Welfare Council 'Report on the Welfare of Farmed Animals at slaughter or killing.

Halal Foods	Non-Halal Foods
<ul style="list-style-type: none">• Zabiha meat (beef and lamb) and poultry.• Fish with scales.• Animal-derived products extracted from Zabiha animals.• Milk and eggs of all permissible animal species.• Vegetables, fruit, and grains except those that cause intoxication.• All vegetable ingredients except those that cause intoxication	<ul style="list-style-type: none">• Pork,• Reptiles, amphibians and insects.• Shellfish (including lobster, oysters, mussels), shrimp and scallops.• Animal products or by-products made from any non-certified animals• Alcohol and any products containing alcohol

Kosher means food that is suitable for Jewish people to consume and follows principles of 'Kashrut' - a set of Jewish dietary laws that determines which foods are permitted to be eaten and how they should be prepared. The application of the term 'Kosher' can only be used to permitted products or their dishes that have been correctly handled throughout the food chain.

Jewish dietary laws are complex, but one of the main principals is the practice of keeping meat and milk separate. In Kosher kitchens, different sets of cutlery, crockery, cooking utensils and washing up facilities should be made available for meat and for dairy meals. These items must also not be used for any non-kosher ingredients. Food that is neither milk nor dairy is called parev (neutral) and can be safely eaten.

Kosher Foods	Non-Kosher Foods
<ul style="list-style-type: none">• Meat from animals that chew the cud and that have cloven hooves e.g., lamb and beef• Poultry e.g., chicken, turkey, goose and duck• Fish must have fins and scales e.g., tuna, cod, salmon and mackerel.• Eggs (no blood spots are present)• For orthodox people, certified kosher bread, biscuits, cheese and milk	<ul style="list-style-type: none">• Pork• Birds of prey• Other seafood including shellfish e.g. shrimps, crabs, mussels, octopus and lobsters



Compass Position

A breach of someone's religious diets is extremely distressing and is something that should be protected but is unlikely to be life threatening. Therefore, we must prioritise the food safety aspect and as best we can control the other requirements within practical operational process.

Compass cannot offer a fully certified Halal food offer given the mixed service generally on offer, however where a Halal menu option is available this must be clearly communicated & labelled as **"Made with Halal approved ingredients"** or **"Halal friendly"**

All Compass suppliers agree to comply with our Compass meat sourcing standards:

- All products are manufactured on a halal certified site & labelled accordingly
- All processing must be segregated from any non-halal processing
- All product must be pre-stunned prior to slaughtering

Food Probing

Kosher and Halal meals bought in from external suppliers should be cooked and served in their packaging without being tampered with or re-plated.

If possible, aim to serve Halal and kosher meals first. It is acknowledged that this is not always possible or practical depending upon type of service.

All religious and cultural meals must be probed after cooking and must reach a minimum of 75° C. Always clean and sanitise the probe before each use. This not only protects the patients' religious, cultural and ethical needs stated above but also affects the integrity of meals for patients with food allergies or intolerances. We must do this to comply with legal food safety regulations and to ensure that all meals served are safe to eat. Reassure customer that the probe has been sanitised before use. If the customer/patient still objects, offer to do this in front of them and show that the probe has been sanitised.

Whilst some sites may wish to use a surface or an infra-red probe, these only take the surface temperature and not the core temperature of a meal, so they are not a suitable alternative to intrusive probing and must not be used

The statement below issued from the Hospital Kosher Meal Service (HKMS) and the attached Rabbinat document from HKMS can be shown to customers/patients. *"Whilst HKMS would prefer for meals not to be probed, where this is required for food safety, it does NOT invalidate the meal."*

Occasionally a patient may request for these meals to be removed from the packaging or some patients may require help to open the packaging; only in these instances and with the patient's consent may this be done.



Kedassia Rabbinat
Statement on Probing

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Halal Menu Offer

Our Compass halal policy states that Halal products must be purchased with the intention to serve as part of a Halal menu offer and not used within non-halal recipes.

To serve halal products a site must:

- Purchased food from an approved halal supplier only
- Handle, prepare, cook and serve halal food in accordance with the guidance contained within this Good Hygiene Practice Guide
- Label the dish on the menus and point of sale as **“Made with Halal approved ingredients”** or **“Halal friendly”** and not **“Halal”** or **“Halal certified”**

Careful consideration must be given to the need to provide a halal menu offer depending upon the additional operational requirements and increased costs associated with this.

The provision of a mixed halal and non halal menu offer will require additional storage, preparation & cooking space, segregated counters and additional resource to operate both food offers within the parameters of the guidance.

Where no special arrangements have been made to cater for halal meat, Muslims are generally happy to eat vegetarian food that has no animal fat or by-products used in its production. Most fish dishes are also permissible, provided there is no contamination with other non-Halal products or cooked in BEER batter.

Only use core menus which have been approved nutritionally and fully specified as Halal suitable. Should local adjustments need to be made these must be signed off by your Manager and Client before service

Halal Suppliers

Compass currently use two primary Halal meat suppliers:

- IHP Limited (via Brakes) for all Halal poultry
- IMS of Smithfield for all Halal red meat & meat products

All Compass Halal suppliers must demonstrate their commitment to providing authentic Halal products and hold current certification of conformity of Islamic shariah rules on all aspects of halal meat & poultry production to ensure dietary compliance with Islamic regulations such as GSO 993



Kosher Menu Offer

Due to the very strict dietary laws and the stringent rules that apply, it is not possible to source kosher ingredients to then cook in a regular kitchen. Meals cannot be prepared within a standard kitchen due to the complexity of Jewish dietary laws. The only exception is to have a completely kosher kitchen such as in a Jewish care home or Jewish school where there would be an advisor, (Shomer), as part of the catering team to ensure that all the kosher dietary regulations are adhered to. Therefore, the purchase of kosher meat to use in an ordinary kitchen is unnecessary.

Individual frozen or chilled pre prepared kosher meals must therefore be purchased from a recognised kosher meal provider with the required credentials and where food production must be overseen to ensure strict compliance to the Jewish dietary laws. These meals should then be cooked and served unopened with the seal intact.



Halal Operational Pre-requisites

Delivery

- Halal meat should be purchased from an authorised halal supplier only ensuring that they are clearly labelled as Halal.
- Halal and non-Halal meat must be separated during any mixed delivery and do not come into contact with each other.
- Note that additional halal meat deliveries may be required

Storage

- Ideally separate fridge and freezers for the storage of halal ingredients should be used to ensure segregation from non-halal foods
- If this is not possible ensure there adequate space within existing fridge and freezers to be able to segregate halal ingredients using dedicated storage containers and colour coded **YELLOW** to denote its is for halal only
- If decanted from its original packaging, all halal food should be suitably labelled to distinguish it from non-halal foods
- In combined refrigerated and frozen storage areas there must be a designated shelf situated above non-halal meat to store halal only products within a clearly marked and colour coded **YELLOW** box



Preparation

- Ideally a separate surface work area, food wash sink, chopping boards and knives should be used for HALAL MEAT AND PRODUCTS ONLY and should be labelled or colour coded **YELLOW** to denote it is for halal only.
- Where this is not possible ensure that halal food ingredients are the first to be prepared in the kitchen before any other non-halal meals are produced.
- All utensils, crockery, glass, serving dishes and food preparation surfaces must be thoroughly cleaned before use for the preparation of halal meals.
- The kitchen must have separate cut gloves for halal preparation.
- The kitchens colour code system must be adjusted to ensure **YELLOW** chopping boards and utensils are not used for any other food
- Take extra care to ensure that all the Halal food does not make even accidental contact with non-Halal food through mixing utensils, spillages and drops. Once such contact has been made the food cannot thereafter be consumed by Muslims.
- Do not use ingredients containing Gelatine derived from non halal meat products as this is not permissible. Vegetable and halal gelatine options should be used as an alternative.
- If making sandwiches, avoid any butter substitutes made with rendered beef fat.
- Alcohol should not be used in the preparation of any food.
- Ensure cheese labelled 'vegetarian' is used which indicates that it has not been made with rennet which comes from cows' stomachs.

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Cooking

- Never cook Halal and non-Halal meat in the same container.
- If possible, cook Halal meat in a separate oven to non-Halal.
- If separate ovens are not available, Halal meat should be cooked in a separate lidded containers to non-Halal, and the Halal foods should be on the upper shelf with the non-Halal on the lower shelf to avoid contamination with cooking juices.
- Use separate **YELLOW** colour coded utensils to stir or handle food.
- Use separate oil fryers when running a dual food service, e.g. chips cannot be offered as halal if they have been cooked in the same oil as non-halal foodstuffs, or use oven baked products as a solution.
- Ensure a separate probe thermometer is marked and labelled **YELLOW** and used for Halal foods only
- Once it's been cooked, keep the Halal meat and Halal dishes away from non-Halal meat and dishes and make sure that they are easily identified.
- Make sure that the disposables used in packaging the halal products have not been in contact with any non-halal foodstuffs. Ensure that the labelling states clearly that the product is halal and where possible use a colour coded container.



Service

- There should be clearly designated separate serving areas for halal foods.
- There should be separate service staff to serve halal and non halal foods.
- Halal food should be served using **YELLOW** food service utensils only.
- Where this is not possible there should be clearly designated separate service points for halal foods with separate service staff.
- Halal dishes should be clearly identified so not to cause confusion with the non-Halal dishes



Pre Go-Live Checklist

Before going ahead with dual service ensure you have carried out the below checks:

- All stakeholders are aware of any changes to operation
- The food being supplied is halal certified and packaged and labelled correctly
- **YELLOW** is the halal colour - ensure this colour is not used on equipment for the storage, preparation or cooking of non-halal
- Ensure you have clearly designated and/or colour coded storage and preparation areas in place
- All equipment and small wares are colour coded and stored in separate areas as above
- All staff have been trained in accordance with this manual, and training records have been updated
- All product codes for all halal products are up to date
- You have a colour coded separate probe for temperature taking of halal products
- All food being served is labelled at point of service as "Made with Halal approved ingredients" or "Halal friendly"



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Halal Audit

An audit to ensure conformity to these operational guidelines must be completed:

- Monthly by Unit Manager
- Termly by Operations Manager

QUESTION	Y	N	ACTION REQUIRED
SUPPLY			
1) Are all Halal foods supplied from a Compass approved supplier (IMS Smithfield or IHP)?			
2) Are all Halal meat products correctly labelled as Halal?			
3) Are Halal ingredients being segregated at point of delivery?			
STORAGE			
1) Are Halal ingredients stored in Yellow colour coded storage containers?			
2) Are all Halal ingredients segregated from non Halal ingredients ?			
3) If stored within the same fridge or freezer is Halal meat products stored above non Halal meat?			
PREPARATION			
1) Large Site – is a separate area identified and used for the preparation of Halal foods?			
2) Small Site – is clear segregation achieved between the preparation of Halal and non-halal foods?			
3) Are separate and Yellow colour coded food equipment and utensils used for the preparation of halal foods?			
COOKING			
1) Large site – is a separate oven being used for Halal?			
2) Small site – is the oven only used for Halal or non – Halal at one time?			
3) Are all cooking utensils colour coded or labelled and stored in a designated area?			
SERVICE			
1) Large site – is a separate service counter used for the service of Halal only meals?			
2) Small site – is clear segregation achieved between the service of Halal and non-halal meals and operated by separate colleagues?			
3) Are all serving utensils colour coded or labelled and stored in a designated area?			
4) Are Halal dishes clearly labelled as Halal Friendly menu items?			
CLEANLINESS & HYGIENE			
1) Are good cleanliness and personal hygiene standards observed within the kitchen?			