

A Processors Perspective on the HALAL SYSTEM

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The Halal System

- Australia's Halal System is based on the Australian Standard.
- The Australian Government Supervised Muslim Slaughter program (AGSMS).

AGSMS

- The AGSMS system provides Australia with the ability to maintain market access to major trading customers under a shared responsibility with Government, Industry and Islamic Certifiers.
- The AGSMS is legally underpinned within the Export Control Orders under the Export Control Act 1982.

AGSMS cont

- The AGSMS provides a single Halal Standard and takes into account animal welfare through to processing and product integrity:
 - NLIS
 - NVD
 - Slaughtering
 - Competency/Training
- All Islamic Certifiers must be accredited under AQIS and will be subject to audit by AQIS.

Certifiers Must Audit AGSMS

- AIOs must audit establishments at least every 3 months
- Examples of the areas that should be considered by the AIO include:
 - Records: number of Halal eligible slaughtered/day etc
 - product integrity eg reversible stun, Halal cut, cracked skulls
 - assessment of Muslim slaughterman
 - Halal segregation at all stages of production
 - adequate wash down between non-Halal and Halal production
 - procedures to prevent the introduction of haram while halal production is occurring (and what the establishment's actions are should this occur)
 - storage and transport
 - the security of stamps and certification

Certifiers Must Audit AGSMS 2

- All establishments to whom the AIO provide Halal supervision/certification must be audited every 3 months
 - Including slaughter establishments AND non-slaughter establishments such as boning rooms, further processors and cold stores
- Documented audit outcomes essential
 - Copy to establishment management
 - Copy to AQIS: On Plant AQIS representative, or the AQIS Food Safety Manager (c/o AQIS, GPO Box 858, Canberra ACT 2601)
- Non-conformances and corrective actions must be documented
 - Should be closed out at subsequent audit
 - If not closed out, reasons should be documented

AQIS Halal Consultative Committee

- The committee is made up of AQIS, Islamic Certifiers, AUSMEAT, M.L.A and AMIC.
- The Committee is chaired by AQIS.
- The Committee views the system regularly.
- The Committee discusses the accreditation of Halal providers.
- The Committee ensures policy and integrity is maintained through:
 - Competency and Training
 - Auditing and Verification

AQIS Halal Consultative Committee cont

- Also facilitates discussion on importing country requirements and the need for national consistency.
- The Committee will assist and participate with International audits and understand specific requirements such as the Malaysian Protocol and Saudi Program.
- The Committee will promote the Australian Halal single standard and Halal Logo.

Conclusion

- The AMIC Halal Committee is proud to participate in forums such as this.
- Australia is serious about the INTEGRITY OF HALAL from farm to fork