

Al Noor Farm Halal System Traceability Plan

1. Introduction

Al Noor Farm is committed to maintaining the integrity and authenticity of its halal products. This traceability plan outlines the procedures and measures in place to ensure the continuity, accuracy, and documentation of halal products throughout the production process.

2. Continuity Maintenance within the Halal Product Facility

2.1 Demarcation Markers and Colors

- Demarcation Markers: Clear physical barriers and floor markings are used to separate halal production areas from non-halal areas.
- Color Coding: Different colors are used for equipment, containers, and uniforms to distinguish halal products from non-halal products. For example, green is designated for halal products and red for non-halal products.

2.2 Signage

- Prominent signs are placed throughout the facility to indicate halal production zones, storage areas, and processing lines. These signs are in multiple languages to ensure understanding by all staff.

2.3 Designated Locations

- Designated Locations: Specific areas are designated for the receipt, storage, processing, and packaging of halal products. These areas are clearly marked and monitored to prevent cross-contamination.

2.4 Computer Systems

- Computer Systems: An integrated traceability software system is used to track the movement of halal products through each stage of production. This system logs all relevant data and provides real-time updates to ensure continuity and traceability.

3. Preventative Measures Against Mislabeling and Mix-Up

3.1 Labeling Protocols

- Labeling Protocols: Strict labeling protocols are in place to ensure that all halal products are correctly labeled. Labels include product identifiers, halal certification marks, and other relevant information.
- Double-Check System: A double-check system is implemented where two staff members verify the labels before products are moved to the next stage of production.

3.2 Training

- Staff Training: Regular training sessions are conducted for all staff members to ensure they understand the importance of maintaining halal integrity and the procedures to prevent mislabeling and mix-ups.

3.3 Segregation

- Segregation: Halal products are segregated from non-halal products at all times. Separate storage areas, processing lines, and packaging stations are used to prevent any mix-up.

4. Logging and Documenting Incoming and Outgoing Halal Products (HPs)

4.1 Incoming Halal Products

- Log Entries: All incoming halal products are logged into the traceability system upon receipt. The log includes the following details:

- Product Identifier
- Supplier/Raw Material Manufacturer
- Date Received
- Unit Amount
- Production Date
- Lot Number

4.2 Outgoing Halal Products

- Log Entries: All outgoing halal products are logged into the traceability system before dispatch. The log includes the following details:

- Product Identifier
- Customer/Recipient
- Date Dispatched
- Unit Amount
- Production Date
- Lot Number

4.3 Sample Log Format

Log Type	Product Identifier	Supplier/Customer	Date	Unit Amount	Production Date	Lot Number
Incoming	HP12345	Supplier A	2024-07-25	100 lb	2024-07-20	L12345
Outgoing	HP12345	Customer B	2024-07-26	50 lb	2024-07-20	L12345

5. Conclusion

Al Noor Farm is dedicated to ensuring the highest standards of halal integrity and traceability. This traceability plan is a critical component of our commitment to providing authentic halal products to our customers. Regular audits and reviews will be conducted to ensure compliance and continuous improvement.

Signature: [Liaquat Ali](#)

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