



## **HALAL PROCESSING PROGRAM.**

Our Halal program will be part of our SQF program and we be ran by our SQF team. The program will be part of SQF form 2.8 Identity Preserved Foods. Our Halal plan will be discussed during our monthly SQF meetings.

-Training: All members of the SQF team will receive training on the production of Halal products and once the SQF team has received training we will conduct training for all employees plant wide. We will also conduct more in depth training for employees that will be working directly with the Halal materials such as receiving and quality employees. This training will be conducted at least once per year.

-Materials: All items used in the production of Halal products will be approved for Halal usage. Halal materials should be inspected at receiving and should be stored in a way in which contamination with other prohibited materials can not take place. Prohibited materials include pork, blood, and alcoholic beverages. Currently our Halal products will not contain any alcohol. We will not produce any product until we receive a slaughter certificate verifying that the raw material that we are using is indeed Halal.

-Facility: Our internal auditing program will be updated to include verification of our Halal program. We currently conduct facility, storage, and operational audits within the plant right now. We will amend these audits to include questions in regards to the proper storage and production of Halal products.

-Written Procedure: Records will be gathered at all steps within the production of our Halal products. We currently use and record lot numbers for all of our raw materials, packaging supplies and ingredients for all products produced at the facility.

-Traceability: Lot numbers and bar codes will be used on our Halal products and we currently conduct mock recalls each quarter.

-Unacceptable product: If for any reason it is determined that a raw material or ingredient does not meet the requirements to be used in Halal production then the item will be segregated and tagged so that it is not used for Halal production.

-Internal Audits: Halal production will be added to our internal audits program as stated earlier. Currently all of our internal audits are completed on a monthly or quarterly basis. All audits will be conducted by members of the SQF team or a trained designee. All findings will be reviewed during our monthly SQF meeting and corrective actions will be determined at that time.

-Management Review: The SQF program requires that all programs within the plan must be reviewed at least once per year. The Halal plan will be reviewed at least yearly and reviewed with the team during one of our monthly meetings. Any changes to he plan will be documented.