

HALAL FOOD HANDLING & PREPARATION FLOW

1



ORDER APPROVED HALAL ITEMS

Order only approved Halal items from verified vendors.



2



RECEIVE & SEPARATE

Upon receipt, identify and separate all Halal items. Store in designated, segregated area for Halal.



3



DAILY VERIFICATION

Ensure only Halal items are in the designated area daily.



4



SANITIZE AREA BEFORE PREP

Sanitize designated Halal prep area according to sanitation process.



5



PREP ALL ITEMS

Prep all items in the designated Halal prep area.



6



USE CORRECT COOKS

Use trained/approved staff ("correct cooks") for Halal preparation.



7



COOK USING SEPARATE OVEN AND/OR PANS

Cook Halal items using separate oven and/or dedicated pans and equipment.



8



SANITIZE PANS BEFORE & AFTER USE

Sanitize all pans and equipment before and after use.



9



SANITIZE AREA AFTER ALL PREP

Clean and sanitize designated Halal prep area after all production is complete.



11



PACKAGE FOOD ON HALAL FOOD SEALER

Package all Halal food using the designated Halal food sealer.



10



COMPLETE & DOCUMENT

Complete required documentation and maintain records.



PROCESS COMPLETE