

## Sanitation Method for Halal Products (Fully Packaged)

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**a) Personnel (HPH) – Individuals who make physical contact with halal products in the home-based room**

### 1. Personal Hygiene Practices:

- **Hand Hygiene:**
    - Wash hands thoroughly before handling the packaged products, especially if you have touched other items or surfaces. Use soap and water or hand sanitizer.
    - Hand sanitizing stations can be placed at the entrance of the room where the products are stored, encouraging clean handling.
  - **Protective Clothing (PPE):**
    - If you're handling the packages, wear clean clothing, and optionally, disposable gloves to avoid direct contact with the packages. This ensures you don't transfer dirt or dust onto the packaging.
    - You may also want to wear a hairnet or cap, especially if you're frequently handling multiple packages.
  - **Health Monitoring:**
    - Make sure you are in good health and avoid handling products if you're unwell. This helps prevent any potential contamination from personal hygiene issues.
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**b) Equipment (HPE) – Appliances and surfaces in contact with all halal products**

### 1. Handling and Storage Areas:

- **Storage Area Cleanliness:** Ensure the space where you store the fully packaged halal products is clean, dry, and free from dust or dirt. Regularly wipe down shelves, storage bins, or surfaces that come into contact with the packaging.
- **Climate Control:** Ensure that the room is kept at the proper temperature and humidity levels according to the product's storage guidelines (e.g., cool, dry, or refrigerated). This helps maintain the quality of the product while preventing degradation or spoilage.

### 2. Cleaning and Sanitizing:

- **General Cleaning:** Clean and sanitize the room where products are handled and stored. Sweep or vacuum the floor regularly, and wipe down surfaces that come in contact with the packaging.

- **Disinfection:** If needed, disinfect the surfaces with non-toxic cleaners, especially after receiving new batches of products. This ensures there is no buildup of dirt or potential contaminants in the environment.

### 3. Packaging Handling:

- **Handling with Care:** Handle the packaged products with care. Avoid damaging or tearing the packaging, which could expose the product to contamination or cause it to become unsuitable for sale or consumption.
  - **Minimal Contact:** Since the products are fully packaged, reduce the amount of direct handling of the products. Only touch the packaging when necessary.
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## c) Products (HP) – Preventing contamination of the halal product itself

### 1. Product Storage:

- **Proper Storage:** Store the fully packaged halal products in a clean, dry, and organized area, away from any potential contaminants (e.g., cleaning chemicals, waste, or non-food items).
- **Sealed and Untouched:** Ensure that the packaging remains sealed and undamaged. If any packages are opened, ensure they are consumed or used immediately.
- **Avoid Cross-Contamination:** Keep halal products separate from any non-food items or waste in the room to prevent any accidental contamination.

### 2. Air Quality:

- Ensure the room is properly ventilated to avoid the buildup of odors or humidity that could affect the quality of the products. Use an air purifier if needed to maintain good air quality in the room.

### 3. Product Handling for Distribution:

- When preparing products for distribution or sale, make sure to wear gloves and handle the packaged products gently, keeping them clean and intact.
- If you're repackaging or moving products into new containers for further distribution, make sure that all containers and surfaces are clean and sanitized.