



## **Halal Integrity Program**

**Products produced at  
Golden Platter Foods, Inc.  
Establishment P-8813 (Newark)  
Establishment P-3390 (Linden)**

Are Certified

By

**HALAL WATCH WORLD**

THE GOLD STANDARD IN JSL CERTIFICATION

## **1. Purpose**

The purpose of this Traceability Plan is to ensure the integrity, identification, segregation, and traceability of all Halal products manufactured by Golden Platter Foods throughout receiving, storage, production, packaging, warehousing, and distribution activities.

This program establishes controls to maintain continuity of Halal products and prevent cross-contamination, mislabeling, or product mix-up. The procedures described herein support compliance with Halal certification requirements and internal food safety standards.

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## **2. Scope**

This plan applies to:

- All Halal raw materials and ingredients
  - Packaging materials designated for Halal products
  - Work-in-process (WIP)
  - Rework designated as Halal
  - Finished Halal products
  - Shipping and distribution records
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## **3. Halal Product Continuity Controls**

Golden Platter Foods maintains Halal continuity throughout the manufacturing process using physical segregation, product identification systems, employee training, and documented controls.

a) Means by Which Continuity is Maintained

### Designated Storage Areas

- Halal ingredients and finished products are stored in specifically designated areas identified as “HALAL.”
- Segregation is maintained between Halal and non-Halal materials to prevent cross-contact.
- When physical separation space is limited, protective tarps and barriers are utilized to prevent contamination.

### Product Identification

- All Halal materials, WIP, rework, and finished products are clearly labeled as “HALAL.”
- Product tags, labels, and production records identify Halal status at every stage of production.

- Lot numbers and production dates are assigned to all Halal products for traceability.

### Signage

- Designated signage is used in storage and production areas to identify Halal materials and production zones.
- Color-coded identification systems may be utilized for:
  - Ingredient bins
  - Rework containers
  - Pallets
  - Product tags
  - Packaging materials

### Production Scheduling

- Halal production runs are scheduled to minimize the risk of cross-contamination.
- Equipment sanitation and inspection are completed prior to Halal production.

### Computerized Traceability

- Inventory and production systems are utilized to track:
  - Incoming raw materials
  - Production batches
  - Packaging usage
  - Finished product inventory
  - Shipment records

### Sanitation Controls

Prior to Halal production:

- Equipment is cleaned and sanitized according to SSOP procedures.
- ATP swabbing and sanitation verification are completed.
- Food contact surfaces are rinsed and inspected before use.

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## **4. Preventative Measures Against Mislabeling or Product Mix-Up**

### b) Preventative Measures

Golden Platter Foods implements the following controls to prevent mislabeling or mix-up of Halal products:

#### Ingredient Verification

- Only approved Halal-certified suppliers may provide Halal ingredients.
- New suppliers must submit:
  - Ingredient specifications

- Current Halal certification
- Supplier approval documentation

### Label Verification

- Packaging materials and labels are verified prior to production startup.
- Production personnel confirm:
  - Product name
  - Halal designation
  - Lot coding
  - Correct packaging material

### Line Clearance Procedures

- Production lines are cleared of non-Halal materials before Halal production begins.
- Previous labels, ingredients, and packaging are removed and verified.

### Employee Training

Employees handling Halal products receive training on:

- Halal handling requirements
- Product segregation
- Label verification
- Rework management
- Cross-contamination prevention

### Rework Controls

- Halal rework is identified and stored separately.
- Only Halal-designated rework may be incorporated into Halal production.

### Final Verification

Quality Assurance personnel verify:

- Correct labels
- Product identity
- Lot coding
- Packaging integrity before product release.

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## **5. Incoming and Outgoing Halal Product Documentation**

### c) Logging and Documentation Requirements

Golden Platter Foods maintains records for all incoming and outgoing Halal products to ensure full traceability.

Incoming Halal Material Logs

Receiving records include:

- Product/ingredient identifier
- Supplier name
- Raw material manufacturer
- Date received
- Quantity received
- Supplier lot number
- Internal lot number
- Halal certification verification status

Example Receiving Log Fields

Date Received	Product Identifier	Supplier	Manufacturer	Qty Received	Supplier Lot #	Internal Lot #	Halal Verified
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Production Logs

Production records include:

- Production date
- Product name
- Batch/lot number
- Ingredients used
- Packaging materials used
- Line identification
- Quantity produced
- Rework usage (if applicable)

Example Production Log Fields

Production Date	Product Name	Lot #	Ingredients Used	Qty Produced	Line #	QA Verification
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Finished Goods / Shipping Logs

Shipping records include:

- Finished product identifier
- Lot number
- Production date
- Quantity shipped
- Customer/distributor
- Shipment date

Example Shipping Log Fields

Shipment Date	Product Identifier	Lot #	Production Date	Qty Shipped	Customer
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## **6. Record Retention**

All Halal traceability and production records are maintained according to company record retention policies and are available for review during audits, inspections, or certification assessments.

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## **7. Responsibility**

The following departments are responsible for implementation and maintenance of this Traceability Plan:

- Regulatory Affairs
- FSQA
- Operations
- Warehouse
- Receiving
- Shipping

Management is responsible for ensuring compliance with all Halal certification requirements and maintaining product integrity throughout the supply chain.