

ROCKER BROS MEAT & PROVISION, INC.

SOP - Standard Operating Procedures

PROCEDURES FOR HALAL PRODUCT

Receiving

Halal product is purchased by approved vendors and delivered with halal certificated or annual certificate is on file. Halal product is purchased from approved halal vendors. Labeling and invoiceing at checked at receiving to verify product. Tracibility of product is by date of processing, invoice.

Cold Storage

Halal items stored in designated areas throughout and separated from any pork product. Halal signs are posted in areas where product is stored. When a halal item is ordered it is easily identified and not confused with any other items because we have separated item codes for all Halal items.

Production - further processing

All Halal product is segregated by time and/or space. Examples as follows:

Halal beef & lamb products to be further processed will be done on a separate table in production at the start of production. The product produced will only be processed on our designated beef lamb and veal tables, by our beef butchers.

All butchers in our facility are designated per protein. Each butcher has their own set of knives which never cross contact with other proteins.

Halal ground beef will also be processed at the start of production on an off-line grinder and packaged in a separated room that has never been introduced to pork. Vacuumed packaged in a separate designated packaging machine

Halal Product will be further processed in a separate room will only have Halal product while in production.

Halal sign will be posted. The room and all equipment in the room has never been introduced to pork products at anytime.

NO Halal product will come in contact with any pork equipment. Pork is separated by space. Pork has designated butcher equipment and utilities

Minimal amount of pork is processed in our establishment, therefore easy to keep segregated. Only two butcher are designated for pork processing. Pork has its own table, band-saw equipment, bins & knives.

Any butcher cutting pork is easily identified by color of bump cap.

Our color coding system to separate butchers bump caps are defined as follows- White is for beef, blue is for pork, gray is for poultry, yellow for marinade.

Cross stack bins used to tote raw product throughout production is blue for beef, white for pork, gray for poultry, yellow for marinade with no allergens, and red for marinade containing soy.

Rooms are divided as follows: Beef has its own room with the exception of 1 table designated for pork. This table is in the corner completely segregated and clearly define with blue bump caps

and white totes for product. Pork is packaged on its own table using separate scale

Ground beef has its process in our grinding room However halal product will be grinded at start of production in off-line grinder that has never been introduced to pork. The product is then transferred to halal room for packaging.

Poultry has its own room If product is not done at the start of production it will then be processed in the segregated room that is used for packaging of Halal product.

Labeling

Halal product will be identified with halal label throughout production. All Halal product will be identified on boxes to be delivered

Packaging

Halal product as well as all product is cryovaced and boxed in its own box with all proper labeling to identify halal product. .

Halal product is not boxed with any other non halal items.

Delivery

Halal product will not come into contact with any exposed non-halal items up until the time of delivery.

All halal items are identified on packaging and invoicing.

Certification will accompany all deliveries.

Post-production and cleaning

Cleaning is performed daily, all equipment, bins, machinery is washed separately according to protein, NO pork equipment is washed or comes into with any equipment used for halal product.

SOP