

Facility Traceability & Halal Assurance Plan

Corporation Name: Hattrick Foods LLC

DBA: Corndogs By Mr. Cow

Facility Type: Food Kiosk (Mall Location)

Location: Glendale, Queens, New York

Hours of Operation: 12:00 PM – 8:00 PM

Revision Date: 01/02/2026

1. Purpose

- To establish a practical and effective traceability and halal assurance system for all ingredients used and sold at the facility.
- To ensure halal integrity from purchase through storage, preparation, and sale.

2. Scope

- This plan applies to all ingredients, products, and food items handled and sold at the facility.
- The facility handles one halal-certified meat product; all other items are halal-compliant by ingredient review.

3. Responsibility

- The Owner is fully responsible for purchasing, transporting, receiving, verification, recordkeeping, and oversight of halal compliance and traceability.

4. Approved Meat Product

- Product Name: Halal Beef Corn Dog Sausage
- Supplier: Restaurant Depot – College Point, NY
- Storage Type: Refrigerated
- Halal Certification Body: Halal Watch World

5. Procurement & Transportation

- All ingredients and products are purchased directly by the Owner.
- The Owner personally transports all items from the supplier to the facility.
- Products are handled to maintain food safety and halal integrity during transport.

6. Receiving & Verification

- Since products are owner-purchased, receiving occurs upon arrival at the facility.
- Packaging integrity is visually inspected.
- Halal certification and ingredient compliance are verified.
- Temperature conditions are checked for refrigerated items.

7. Storage & Segregation

- Only halal meat is present in the facility.
- All ingredients stored in general refrigeration or dry storage are halal-compliant.
- No non-halal meat or ingredients are permitted on-site.

8. Preparation & Handling Controls

- All food preparation follows halal-compliant handling practices.
- Cross-contamination risks are minimized through controlled handling and cleaning.
- Only halal-approved ingredients are used in food preparation.

9. Training

- Training is provided by the Owner.
- Training is conducted informally and through on-the-job instruction.
- Training focuses on halal requirements, ingredient awareness, and traceability responsibility.

10. Traceability Records

- Internal records are maintained by management.
- Records include supplier information, product names, purchase dates, and quantities.
- Records are retained for a minimum of one (1) year.

11. Non-Meat Ingredient Control

- All non-meat ingredients are reviewed for halal compliance based on ingredient labels.
- A risk-based assessment approach is used following best-practice guidance.
- Ingredients deemed non-compliant are not purchased or used.

12. Incident & Recall Procedure

- In the event of a suspected halal or food safety issue, the affected product is immediately removed from use.
- The Owner investigates the issue and contacts the supplier if necessary.
- Corrective actions are documented and implemented as needed.

13. Review & Updates

- This plan is reviewed annually or as operational changes occur.
- Revisions are documented and implemented by management.

14. Approval

Approved By: Owner, Hattrick Foods LLC

Date: 01/02/2026

