

## **Halal Catering Recall Plan**

### **1. Identification of Contamination:**

- If contamination is suspected or confirmed, immediately stop the production or distribution of affected products.

### **2. Notification:**

- Inform the designated recall team and management.

### **3. Product Identification:**

- Identify affected products with batch or lot numbers, production date, and location.

### **4. Isolation:**

- Isolate contaminated products to prevent further distribution.

### **5. Halal Integrity Assessment:**

- Conduct an assessment to determine the extent of halal contamination and whether affected products are still considered halal.

### **6. Customer Notification:**

- Notify customers and clients who received affected products. Provide clear information on the issue, including batch numbers and potential health risks.

### **7. Recall Execution:**

- Implement the recall plan, including retrieval of affected products from customers and distributors.

### **8. Corrective Actions:**

- Identify and rectify the source of contamination. Implement measures to prevent a recurrence.

### **9. Record Keeping:**

- Maintain detailed records of the contamination incident, recall actions, and any corrective measures taken.

### **10. Communication:**

- Ensure open and transparent communication with halal certification bodies and regulatory authorities.

### **11. Review and Improvement:**

- Periodically review and enhance the recall plan based on experiences and lessons learned.

### **12. Contacts:**

- List contact information for relevant regulatory authorities and halal certification bodies.

Remember, the key to an effective recall plan is rapid response and clear communication to protect both halal integrity and public health. Regularly train your team on these procedures to ensure they can execute the plan efficiently in case of contamination.