



Traceability Plan for Zatar Grill - Ensuring Halal Product Continuity

a) Maintaining Continuity in Halal Product Facility:

- **Demarcation Markers:** Clearly defined demarcation markers will be established to separate halal and non-halal product areas. These may include floor markings, colored lines, or physical barriers.
- **Colors and Signage:** Halal and non-halal areas will be visually distinct through the use of specific colors. Signage will clearly indicate the boundaries, ensuring staff awareness and adherence.
- **Designated Locations:** Each storage area, workstation, and processing unit will be designated specifically for either halal or non-halal products. This will minimize the risk of cross-contamination.
- **Computer Systems:** A computerized traceability system will be implemented to track the movement of halal products within the facility. This system will provide real-time data on product locations, ensuring accurate monitoring.

b) Preventative Measures Against Mislabeling or Mix-up:

- **Labeling Protocols:** Halal products will be labeled prominently with distinct markers to avoid confusion. Labels will include clear indications of halal status, production date, and lot number.
- **Separate Storage:** Halal and non-halal products will be stored in physically separate areas with proper identification to prevent accidental mix-up during storage.
- **Training Programs:** Staff will undergo comprehensive training on the importance of preventing mislabeling and mix-up. Regular refresher courses will be conducted to reinforce awareness.

c) Logging/Documenting Incoming and Outgoing Halal Products:

- **Product Identifiers:** Each halal product will be assigned a unique identifier for tracking purposes. This may include barcodes, QR codes, or RFID tags.
- **Supplier/Raw Material Information:** Detailed records of halal raw material suppliers will be maintained, including contact information, certifications, and halal compliance documentation.
- **Date Received:** The date of receipt for each batch of halal products will be documented. This information is crucial for tracking shelf life and ensuring timely use.
- **Unit Amount:** The quantity received will be recorded, including the unit measurement (e.g., weight or volume), allowing for precise inventory management.
- **Production Date and Lot Number:** Every halal product will be assigned a production date and lot number. This information will aid in tracing the product's lifecycle within the facility.

Continuous Improvement:

Regular audits and reviews of the traceability plan will be conducted to identify areas for improvement. Feedback from staff and customers will be considered to refine the plan, ensuring ongoing compliance with halal standards and enhancing overall operational efficiency.