



BCW Food Products, Inc.
6000 Denton Drive
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Document #416
Halal Product Management

Approved by:

A handwritten signature in black ink, appearing to read 'Omar Aron', is written over a horizontal line.

1. Purpose

- 1.1. The purpose of this procedure is to define the process for managing halal materials in order to minimize the risk of contamination and meet the legal requirement for labeling for Halal finish products.

2. Scope

- 2.1. This document defines the process used in the management of all halal materials to prevent cross-contamination from non-halal products.

3. Responsibilities

- 3.1. It is the responsibility of the Food Safety Team to assess all raw materials through Food Safety Ingredient and Packaging Hazard Analysis.

4. Procedure

4.1. Receiving and Storage

- 4.1.1. Receiving shall label all halal ingredients with a purple color label. Refer to #416.1 Halal Material List.
- 4.1.2. Halal ingredient labeling shall be confirmed upon receipt.
- 4.1.3. Upon receipt, halal ingredients shall be confirmed to be enclosed in impermeable packaging.
- 4.1.4. Halal ingredients shall be stored in a designated area so as to prevent cross-contamination.
- 4.1.5. Rejected halal finished product and halal rework shall be stored in the same designated area to avoid cross-contamination.

4.2. Manufacturing, Sanitation and Processing

- 4.2.1. Production shall be scheduled to reduce the potential for cross-contamination.
- 4.2.2. All equipment used in the manufacturing of halal product shall be cleaned just prior to the manufacturing process.
- 4.2.3. Prior to scaling raw materials, one of the scaling rooms shall be cleaned as per #555 Cleaning the Scaling Rooms Procedure.
- 4.2.4. Tools to be used in the halal production room shall be cleaned prior to being brought into the room.
- 4.2.5. Dedicated halal utensils shall be used.
- 4.2.6. Knives shall be exchanged out for clean knives.
- 4.2.7. Scaling and ingredient bags shall not be re-used.
- 4.2.8. Containers shall not be re-used.
- 4.2.9. Soybean oil totes shall not be brought into the halal production room.

- Soybean oil shall be pulled from the oil tank, the appropriate amount of soybean oil shall be measured into a clean container, covered, and then taken into the halal production room.
- 4.2.10. The effectiveness of halal specific sanitation activities shall be verified prior to each halal changeover.
- Cleaning verification shall be performed per #417 Halal Changeover Cleanout Procedure for Production 2 Procedure prior to the start of halal production and documented on #417.1 Halal Equipment Cleaning and Verification.
- 4.2.11. Packaging, label, and printed code correctness verification shall be completed per #402 Changeover Procedure.
- Prior to start-up
 - At changeover
 - When changing of lot # of packaging material
 - At the end of the production run
- 4.2.12. Cleaning verification shall be performed per the Cleaning Verification procedure prior to the start of organic production.
- 4.2.13. Rework shall be used like into like products.
- 4.3. Finished Product
- 4.3.1. Finished product shall be stored separately from halal containing finished product.
- 4.3.2. Finished product shall be labeled as halal with a purple color label.
- 4.4. Food
- 4.4.1. Food brought on site shall be in closed containers and stored in the break room. Open containers shall not be allowed in production or storage areas.
- 4.4.2. Non-halal waste shall be removed in a manner so as not to present a hazard.
- 4.5. Halal certification shall be maintained.
- 4.6. Halal certification audits shall take place annually.

5. Verification

- 5.1. Management shall review this procedure for compliance annually.

6. Revision History

12/10/2021 – New