



Halal Integrity Program
Sanitation

**Products produced at
Golden Platter Foods, Inc.
Establishment P-8813 (Newark)
Establishment P-3390 (Linden)**

Are Certified

By

HALAL WATCH WORLD

THE GOLD STANDARD IN JSL CERTIFICATION

1. Purpose

The purpose of this Halal Sanitation Program is to establish documented sanitation and hygiene procedures designed to maintain the integrity of Halal products and prevent contamination throughout production activities within the Halal Product Facility (HPF).

This program defines sanitation requirements for:

- Personnel (HPH)
- Equipment (HPE)
- Halal Products (HP)

The procedures outlined herein support compliance with Halal certification standards, food safety regulations, and Golden Platter Foods' internal sanitation and operational requirements.

2. Scope

This program applies to:

- All employees, contractors, and visitors entering Halal production areas
 - All food-contact and non-food-contact equipment utilized during Halal production
 - All Halal raw materials, work-in-process products, rework, packaging materials, and finished products
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3. Personnel Sanitation (HPH)

a) Personnel – Halal Product Handlers (HPH)

Any individual making physical contact with Halal products or entering Halal production areas must comply with the following sanitation and hygiene requirements.

Personal Hygiene Requirements

Hand Washing Procedures

Employees are required to:

- Wash and sanitize hands prior to entering production areas
- Wash hands after breaks, restroom use, eating, drinking, or any contamination event
- Use designated handwashing stations equipped with soap, sanitizer, and disposable towels

Protective Clothing

Personnel handling Halal products must wear:

- Clean coats or smocks
- Hairnets and beard nets (where applicable)

- Disposable gloves
- Aprons and sleeve covers when required

Fresh protective garments must be used at the start of Halal production.

Employee Health Controls

Employees exhibiting symptoms of illness, open wounds, or communicable diseases are prohibited from handling Halal products.

Jewelry and Personal Item Restrictions

The following are prohibited in production areas:

- Jewelry
- Watches
- Loose personal items
- Glass objects
- Non-approved tools

Personnel Movement Controls

Employees are trained to prevent cross-contamination between Halal and non-Halal areas. Movement between designated production zones is controlled and minimized.

Training Requirements

All personnel involved in Halal operations receive documented training on:

- Halal handling requirements
- Sanitation procedures
- Cross-contamination prevention
- Proper gowning and hygiene practices
- Product identification and segregation

Training records are maintained by management.

4. Equipment Sanitation (HPE)

b) Equipment – Halal Product Equipment (HPE)

Golden Platter Foods maintains sanitation procedures for all equipment, utensils, machinery, food-contact surfaces, and production tools used in Halal manufacturing.

Pre-Operational Sanitation

Prior to Halal production:

- Equipment is fully cleaned and sanitized according to SSOP procedures
- Food-contact surfaces are rinsed to remove detergent residues
- ATP swabbing and sanitation inspections are conducted to verify cleanliness
- Equipment is visually inspected before startup

Cleaning Procedures

Cleaning activities include:

1. Removal of gross debris and product residues
2. Application of approved cleaning chemicals
3. Rinsing with potable water
4. Application of approved sanitizer at verified concentration
5. Air drying or controlled drying prior to use

Equipment Segregation and Identification

Where applicable:

- Halal-designated utensils and containers are identified and segregated
- Rework bins and storage containers are labeled “HALAL”
- Production tools are maintained in designated storage areas

Sanitation Monitoring

The following sanitation records are maintained:

- Pre-operational inspection logs
- ATP verification results
- Sanitation chemical concentration logs
- Cleaning schedules
- Corrective action records

Preventative Maintenance

Equipment is routinely inspected and maintained to prevent:

- Physical contamination
- Lubricant leaks
- Equipment deterioration
- Foreign material hazards

Damaged or contaminated equipment is removed from service until corrected.

5. Product Sanitation and Contamination Prevention (HP)

c) Products – Halal Products (HP)

Golden Platter Foods maintains controls to protect Halal products from contamination during receiving, storage, processing, packaging, and distribution.

Raw Material Controls

- Only approved Halal-certified ingredients are accepted
- Incoming materials are inspected upon receipt
- Ingredients are verified against approved specifications and supplier documentation

- Halal certificates are reviewed and maintained on file

Product Segregation

Halal products are segregated from non-Halal materials by:

- Designated storage locations
- Clearly identified pallets and containers
- Labeling and signage
- Controlled production scheduling

When physical separation space is limited, protective coverings and barriers are utilized to prevent contamination.

Cross-Contamination Prevention

The following controls are implemented:

- Sanitation between production changes
- Line clearance verification
- Removal of non-Halal materials before Halal production
- Controlled handling of rework
- Dedicated or identified storage containers

Packaging Controls

Packaging materials are verified before use to ensure:

- Correct product identity
- Correct Halal labeling
- Proper lot coding
- Packaging integrity

Storage and Distribution

Finished Halal products are:

- Stored in designated locations
- Identified with product and lot information
- Protected from contamination during warehousing and transportation

Traceability and Documentation

Records are maintained for:

- Ingredient receiving
- Production lots
- Rework usage
- Packaging verification
- Shipment and distribution

These records support full traceability of Halal products throughout the supply chain.

6. Verification and Corrective Actions

Quality Assurance personnel routinely verify compliance with this sanitation program through:

- Internal inspections
- Pre-operational reviews
- Record verification
- Employee observations
- Audit activities

Any sanitation deviation or contamination risk identified will result in:

- Immediate corrective action
- Product evaluation
- Re-cleaning and sanitation if necessary
- Documentation of findings and corrective measures

7. Responsibility

Implementation and oversight of this Halal Sanitation Program are the responsibility of:

- FSQA Department
- Sanitation Department
- Operations Management
- Regulatory Affairs
- Plant Management

All employees are responsible for complying with the sanitation and hygiene requirements outlined in this program.