
	MANAGEMENT SYSTEM REQUIREMENTS	Code: HFQ-7.4-P01
	GENERAL GUIDELINES FOR HALAL ASSESSMENT OF HF&Q	Date : 05/12/2025 Edition : 07 Version : 02




REQUIREMENTS FOR HALAL CERTIFICATION EVALUATION


Edition: 7.2
Date: December 05, 2025

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- 7.2.9. Supervision, monitoring and sealing of carcasses**¡Error! Marcador no definido.**
- 7.2.10. Utensils, equipment for slaughtering and blood collection **¡Error! Marcador no definido.**
- 7.2.11. Scalding tanks**¡Error! Marcador no definido.**
- 7.2.12. Plucking machine**¡Error! Marcador no definido.**
- 7.2.13. Evisceration of birds**¡Error! Marcador no definido.**
- 7.2.14. Slaughter and evisceration**¡Error! Marcador no definido.**
- 7.2.15. Ante-mortem health inspection**¡Error! Marcador no definido.**
- 7.2.16. Post-mortem inspection**¡Error! Marcador no definido.**
- 7.2.17. Cutting and boning operation**¡Error! Marcador no definido.**
- 7.2.18. Cooling process**¡Error! Marcador no definido.**
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- 7.4. **Halal Packaging and Packaging Requirements** **¡Error! Marcador no definido.**
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- 7.7. **Transportation requirements for Halal products** **¡Error! Marcador no definido.**
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- 8.3. **Plant layout and Halal process flow** **¡Error! Marcador no definido.**
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- 8.6.4. Windows and other openings**¡Error! Marcador no definido.**
- 8.6.5. Access doors**¡Error! Marcador no definido.**
- 8.6.6. Lighting**¡Error! Marcador no definido.**
- 8.6.7. Ventilation**¡Error! Marcador no definido.**
- 8.6.8. Air conditioning and ventilation**¡Error! Marcador no definido.**
- 8.6.9. Water supplies and filters**¡Error! Marcador no definido.**
- 8.6.10. Compressed air**¡Error! Marcador no definido.**
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- 8.9. **Control of foreign objects (metals, plastic, glass and wood)** **¡Error! Marcador no definido.**
- 8.10. **Waste management and removal** **¡Error! Marcador no definido.**
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- 8.10.2. Drainage and waste disposal:**¡Error! Marcador no definido.**
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- 9. **FOOD DEFENSE AND EXTERNAL INSPECTIONS** **¡Error! Marcador no definido.**

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- 9.1. Food Defense ¡Error! Marcador no definido.**
- 9.1.1. Physical security outside the plant.¡Error! Marcador no definido.
- 9.1.2. Security of processing areas¡Error! Marcador no definido.
- 9.1.3. Safety of ingredients and water¡Error! Marcador no definido.
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- 10.1. Hygiene requirements and good Halal practices ¡Error! Marcador no definido.
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- 10.3. Procedure applied to infectious diseases ¡Error! Marcador no definido.**
- 10.4. Changing rooms, facilities and equipment for personnel hygiene and access ¡Error! Marcador no definido.**
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- 11.1.1. Internal auditor rating:¡Error! Marcador no definido.
- 11.1.2. The objectives of internal audit:¡Error! Marcador no definido.
- 11.2. Management of non-conformities and non-compliant Halal products . ¡Error! Marcador no definido.**
- 11.3. Corrections, corrective and preventive actions ¡Error! Marcador no definido.**
- 11.4. Management Review ¡Error! Marcador no definido.**
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1. PREFACE

Halal Food & Quality (HFQ) is a Halal certification body, holder of the Halal Guarantee Mark with the same name registered and patented in the Spanish Patent and Trademark Office (Ministry of Industry, Tourism and Commerce), since February 2013, with the number **M3045430** and is legally protected by the Law of Guarantee Marks.

Halal Food & Quality (HFQ) was the first Spanish certification body accredited according to ISO 17065 and GSO 2055-2 standards by the **GCC Accreditation Center, Emirate International Accreditation Center “EIAC.”** It was also the first to be officially recognized by several leading halal authorities, such as **JAKIM** (Jabatan Kemajuan Islam Malaysia, government agency for Halal Certification and Control), **BPJPH** (Badan Penyelenggara Jaminan Produk Halal, Indonesia), **SASO** (Saudi Standards, Metrology and Quality Organization), **IMANOR** (Moroccan Institute of Standardization) and **MUIS** (Majlis Ugama Islam Singapura), **IANOR** (Algerian Institute of Standardization), **SFDA** (Saudi Food & Drug Authority) & Saudi Halal Center, as well as being recognized on the list of the Qatari Ministry of Health and recognized by **CICOT** (Central Islamic Council of Thailand). **HFQ** is in the process of being accredited by **SAAC** (Saudi Accreditation Center).

In turn, **HFQ** is the first and only Spanish certification body recognized by **GIMDES** (Association for the Inspection and Certification of Food and Necessity Materials) in Turkey and accredited by **HAK** (Halal Accreditation Agency) in accordance with **OIC/SMIIC 2** standards, in addition to other international recognitions.

Furthermore, **HFQ** is also registered on the list of the **MOPH** (Ministry of Public Health of Qatar) and **MOIAT** (Ministry of Industry and Advanced Technology).


Thanks to these extensive accreditations and recognitions, the HFQ halal certificate is accepted and recognized across all Islamic countries worldwide.

The objectives of this regulation are to provide knowledge about the requirements for ingredients and processes of production, preparation, handling, storage and transportation of Halal products, to ensure maximum **Halal Tayyiban control. Bayyinan** in accordance with **GSO 993, GSO 2055-1, GSO 1694, GSO 58, GSO 21, GSO 9 and other GSO standards, OIC/SMIIC 1, OIC/SMIIC 2, other OIC/SMIIC standards, SNI99002, SNI99003, SNI99004, MS 1500, MS 2400-1, MS 2400-2, MS 2400-3, HAS- LPPOM-MUI, SMHS (MUIS-HC-5001)** and In addition to other national and European food safety and quality standards, **ISO 22000, IFS**, upon which the HFQ Halal certification scheme is based, ensuring that the requirements are met and that are suitable for all Muslim consumers around the world.

The **Halal Certification scheme** by **Halal Food & Quality** combines the international Halal requirements of the accreditation bodies listed above, as well as food safety and quality requirements in accordance with Spanish and EU legislation, and other internal HFQ requirements that apply to the products and services of public or private entities seeking Halal certification.

The implementation of this certification scheme and its requirements for certifying products and services aims to ensure minimum compliance for all public and private companies and organizations to obtain certification.

This regulation does not replace any of the or sector-specific regulations. For more information, consult the relevant regulations for the sector in question.

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This is an abbreviated version of the manager system requirements to achieve the Halal Certification. HFQ's MSR's do not supersede halal standards.

To obtain the MSR in full, you should apply for the Halal certificate or obtain a quote from our office. For reasons of protecting our intellectual property rights.