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London Borough of Hackney,  
in partnership with the London Central Mosque  
& the Islamic Cultural Centre  
146 Park Road, London NW8 7RG  
[www.iccuk.org](http://www.iccuk.org)

For further information contact  
Hackney Environmental Health on 020 8356 4911  
or email [environment.health@hackney.gov.uk](mailto:environment.health@hackney.gov.uk)

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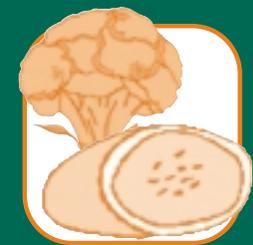
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a food guide for

## Muslim traders



**This guide contains information designed to advise Muslims traders on the requirements they must adhere to when supplying meat and other foods as Halal. Halal foods should meet the requirements of food safety legislation and be wholesome as required in the Al-Quran and Al-Sunnah (the sayings and behaviour of the Prophet Mohammed, peace be upon Him).**

**In the name of Allah Most Gracious Most Merciful  
“So eat of the lawful and good food which Allah hath provided for you and give ye thanks for Allah’s bounty, if it is Him ye worship.”  
Al-Quran 16:114**

## **Advice to Halal food business operators**

You must comply with:

- 🍴 Islamic Shariah and
- 🍴 Food Safety Act and associated legislation

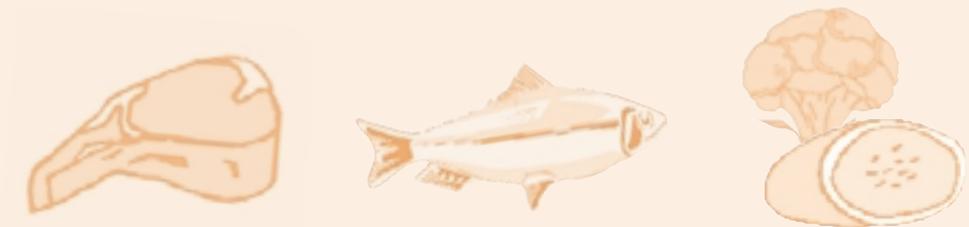
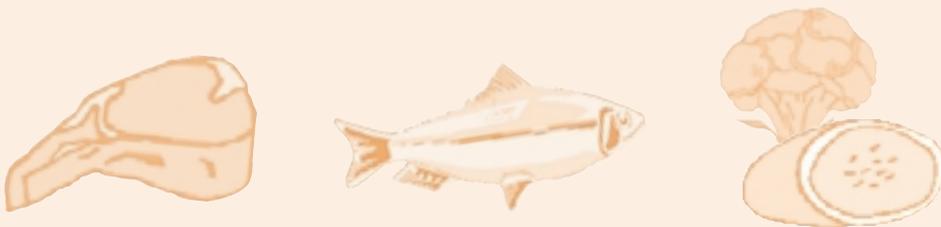
When preparing, handling, processing, manufacturing, packing, storing, importing, distributing, supplying or transporting Halal meat and other foods

When selling or distributing Halal meat and other foods, whether for profit or not, from a shop, factory, warehouse, mobile van, restaurant, village hall, community centre, vending machine or any other source

**Islamic Shariah requires meat and other foods, including all ingredients, to be Halal**

**Halal food means food considered lawful under Islamic law.**

- 🍴 Food must not consist of, contain or come into contact with anything that is Haram - unlawful according to Islamic law
- 🍴 All stages of preparation, processing and storage must be under direct supervision of a Muslim who is competent and knowledgeable in Halal dietary laws
- 🍴 Food must also be Tayyib - natural, pure, wholesome and of good nutritional quality
- 🍴 Food can be prepared, processed or stored in the same premises as non-Halal foods, provided there is no contact between Halal and non-Halal foods
- 🍴 Food can be prepared, processed, transported or stored using facilities previously used for non-Halal foods provided proper cleaning procedures, according to Islamic requirements, are observed



- 🍴 All plants and vegetables are Halal if naturally grown, safe and healthy, provided there is no cross contamination with non-Halal food or substances
- 🍴 All fish is Halal, provided there is no cross contamination with non-Halal food or substances

**All sources of food are lawful except those forbidden in the Al-Quran and Al-Sunnah.**

### Unlawful food of animal origin

- 🍴 Pigs, carnivorous animals, birds of prey, any meat or derivative from an animal which died before proper Islamic slaughter, any meat or derivative from animals not slaughtered according to Islamic Law
- 🍴 Blood and blood by-products
- 🍴 Non-vegetarian cheese

### Unlawful drink

- 🍴 Alcoholic drinks including sherry and wine; special attention should be given to artificial flavourings as the majority have alcohol as solvents when processed
- 🍴 All forms of intoxicating and hazardous drinks

### Unlawful food additives

- 🍴 All food additives and ingredients such as gelatine, enzymes, and emulsifiers derived from unlawful animals or blood
- 🍴 Additives with E-numbers - E120, E441, E542, are definitely non-Halal. Many other additives with E-numbers are doubtful as they can originate from an animal or vegetarian source

**All lawful land animals should be slaughtered in compliance with the following requirements in a licensed slaughterhouse:**

The animal must be healthy and fit for human consumption. It must be fully conscious at the time of slaughtering and not stunned. Its

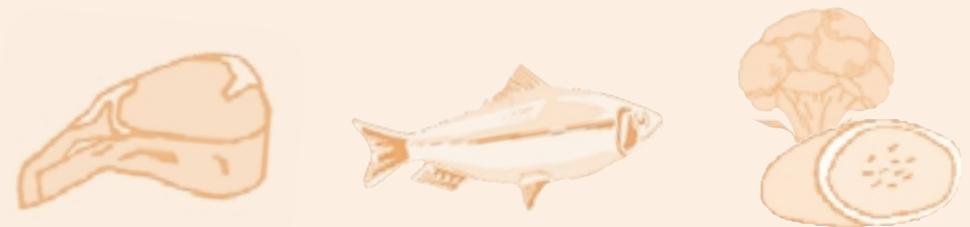
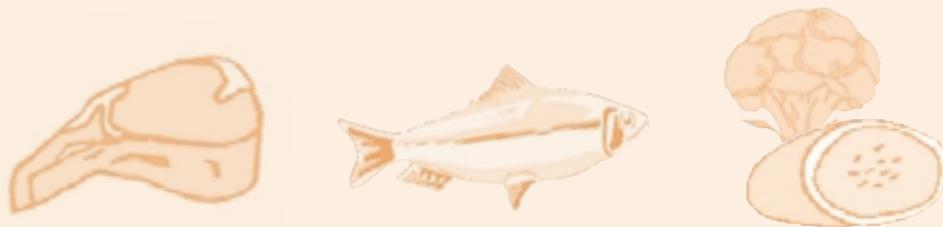
throat should be slit with a very sharp, clean knife ensuring that the three main blood vessels are severed but the spinal cord remains intact. The slaughterman should be a Muslim conversant with Islamic slaughtering procedures, fully trained and licensed according to UK legislation. The phrase “Bismillah Allaahu Akbar” (in the name of Allaah, Allaah is the Greatest) should be pronounced immediately prior to slaughtering each animal.

There are no requirements for slaughtering marine animals.

## Food Safety Act 1990 and associated legislation

**Halal food traders must comply with the Food Safety Act and associated legislation, including the following key issues:**

- 🍴 To supply food of the nature, substance and quality demanded by the consumer
- 🍴 To ensure food is fit for consumption and meets food safety requirements
- 🍴 To provide good hygiene standards for food premises and food handler training
- 🍴 To carry out hazard analysis
- 🍴 To adhere to compositional standards using only permitted additives and ingredients, with clear declaration of ingredients on the label
- 🍴 To prevent the presence of contaminants and chemical residues in food
- 🍴 To adhere to Trading Standards requirements, such as weights, measures and pricing
- 🍴 To adhere to Health and Safety issues, such as safe equipment and working practices



**Our advice to all Halal food business operators is to ensure the following minimum requirements are met at all times:**

- 🍽️ Food must be Halal, produced or obtained according to Islamic law and practice
- 🍽️ Food premises must be kept clean and free of pests
- 🍽️ Wash hand basins must be provided with running water, soap and a clean towel
- 🍽️ Equipment and food vehicles must be kept clean and in good repair
- 🍽️ Food ingredients must be sourced from a reliable supplier
- 🍽️ Food stock should be used within its shelf life
- 🍽️ Cross contamination must be avoided – raw and cooked foods must be kept apart
- 🍽️ Different preparation surfaces and equipment should be used for raw and cooked foods
- 🍽️ Frozen foods should be properly thawed before cooking, unless the manufacturer advises otherwise on the food label
- 🍽️ All food must be protected against contamination with non-Halal foods
- 🍽️ Clean utensils must be used to prepare and serve food
- 🍽️ Proper cleaning schedules should be adopted and adhered to
- 🍽️ Food must be correctly described

**You must ensure food handlers working in your premises comply with the following:**

- 🍽️ Wear clean protective clothing daily and use footwear suitable for a food handling area
- 🍽️ Wash their hands frequently and particularly after going to the toilet
- 🍽️ Cover cuts or sores with easily-seen waterproof dressings
- 🍽️ Maintain a high standard of personal cleanliness
- 🍽️ Keep nails short and clean
- 🍽️ Avoid scratching, nose picking, coughing and sneezing in the presence of food

- 🍽️ Apart from a plain ring or sleeper earrings, do not wear jewellery whilst handling food
- 🍽️ Do not eat any food, chew gum, smoke or spit in food rooms
- 🍽️ Avoid directly touching ready-to-eat food with their hands, use tongs or another instrument instead
- 🍽️ Cook food thoroughly and reheat until piping hot
- 🍽️ Keep hot food hot, above 63°C and chilled foods cold below 8°C
- 🍽️ Do not allow waste to gather in food rooms or outside the premises except in suitable waste bins
- 🍽️ Be adequately trained to enable them to carry out their work hygienically
- 🍽️ Tell the manager about any illness, such as jaundice, stomach upset, diarrhoea, boils or infected sores
- 🍽️ Report the presence of any pests to the manager

**More detailed information may be obtained in the following publications:**

- 🍽️ A Guide to Food Hygiene
- 🍽️ A Guide to Food Hazards and Your Business
- Both free from the Food Standards Agency publications call 0845 606 0667 or visit [www.food.gov.uk](http://www.food.gov.uk)
- 🍽️ Industry Guide to Good Hygiene Practice: Retail Guide price £3.60
- 🍽️ Industry Guide to Good Hygiene Practice: Catering Guide price £3.60
- Both available from Chartered Institute of Environmental Health (CIEH) call 020 7827 5882 or visit [www.cieh.org](http://www.cieh.org)

Advice on food safety and associated legislation is also available from Hackney Environmental Health call 020 8356 4911 or email [environment.health@hackney.gov.uk](mailto:environment.health@hackney.gov.uk)

