



Government of Pakistan
Ministry of Science & Technology
PAKISTAN HALAL AUTHORITY
www.pakistanhalalauthority.org.pk



Application Form for Slaughterhouses Registration/Recognition

Important Notice:

The information required by the Pakistan Halal Authority (PHA) Pakistan for the registration of slaughterhouses is set out below.

All information must be submitted in writing, with complete information in all respect, as inadequate/incomplete submissions will result in delays in processing. Feel free to include any additional information to support your application.

Slaughterhouse belonging to the same parent company but with different addresses must fill in a separate application form each.

Date of Application: -----

(A) Particulars:

No.	Particulars	Details
1.	Name of Slaughterhouse:	
2.	Business/ Registration Number:	
3.	Address of Slaughterhouse:	
4.	Name of Applicant	
5.	Contact No.	
6.	Email	
7.	Post Code:	
8.	District/City:	
9.	State/Province:	
10.	Year of Establishment:	
11.	Total Land Area:	
12.	Total Built-up Area:	

(B) Application Details:

<input type="checkbox"/> New Application	<input type="checkbox"/> Renewal
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(C) Bank Details:

Bank Name	
Account Title of	
Account No. with Branch Code	
Method of Payment (<i>Attach payment receipt</i>)	

(D) Category of Slaughterhouse: (*Check the appropriate boxes*)

<input type="checkbox"/> Slaughterhouse (Only Slaughtering)
<input type="checkbox"/> Cutting plant (please specify the name of slaughterhouse from which raw meat is obtained for cutting)
<input type="checkbox"/> Slaughterhouse with cutting plant
<input type="checkbox"/> Others (<i>Specify</i>): _____
<input type="checkbox"/> With Packaging <input type="checkbox"/> Without Packaging

(E) Slaughtering

1. Types of Meat Processed by the Slaughterhouse: (*Check the appropriate boxes*)

Name of Animal	Check box	Capacity	Name of Animal	Check box	Capacity
Buffaloes			Goats		
Calves			Ostrich		
Camel			Quail		
Chicken			Rabbit		
Geese			Sheep		
Others (<i>Specify</i>):					

**Capacity: number of animals per year*

2. Source of Livestock/Poultry:

(Attach additional documents where needed)

Livestock/poultry to be slaughtered are obtained from:-

- (1) Company's-owned farms
- (2) Imported contract farms *(Attach details)*
- (3) Others *(Specify)*

3. Target Market

Local International

4. Method of Slaughter

Manual Mechanical

5. Stunners used

No.	Type of Stunner	Voltage	Duration (Seconds)
1	Captive Bolt		
2	Electrical		
3	Other Method		
4	No stunning		

6. Bleeding time (Minutes)

7. Has the Slaughterhouse been certified by Halal Certification Body (HCB) registered with PHA?

<u>Y/N</u>	If yes, Name HCB _____ <i>(Attach a copy of the HCB Certificate)</i>
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(F) Location and Layout of the Slaughterhouse

1. Location of Slaughterhouse: *(Check the appropriate boxes)*

- Industrial area
- Agricultural area
- Residential area
- Others *(Specify)*:

2. Storage

No.	Particulars	Numbers	Capacity	Total
1.	Chillers			
2.	Plate Freezers			
3.	Blast Freezers			
4.	Cold Rooms			
5.	Other Storage (<i>Specify</i>)			

3. Water Supply

a. Source of Water: (*Specify*)

Describe the type of water treatment performed (if any).

b. Chlorination:

Y	N
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(i) If in-house chlorination is performed, please state the level: -----ppm

c. Chemical/ Bacteriological Examination of Water: (*Check the appropriate boxes*)

4. Manpower

<input type="checkbox"/> In house	
<input type="checkbox"/> External laboratory	Frequency: Method:
<i>Attach a copy of the latest test results.</i>	

a. Staff Information:

(i) Attach an organizational chart of the Slaughterhouse.
(ii) Total number of general workers employed in the Slaughterhouse: ____ <input type="checkbox"/> Permanent <input type="checkbox"/> Contractual <input type="checkbox"/> Daily Wages

(iii) Halal Butcher License No/Oath.
(iv) Sharia Expert Qualification Details (Attach details)
(v) List the names of professional and managerial staff, including their qualification and/or training in food safety and quality control programs. <i>(Attach details)</i>

b. Medical Examination and History: *(Attach the medical details, health checks of workers)*

c. Uniforms/Attire:

(i) Uniforms	Y	N	
(ii) Boots	Y	N	
(iii) Gloves and facemasks	Y	N	
(iv) Laundry is provided	In-plant/By contract		

(G) Quality Assurance

1. Food Safety Program and Slaughtering Procedure:

i. Are the processes based on Hazard Analysis Critical Control Point (HACCP) Concept or its equivalent? <i>If yes, attach a copy of the certificate of HACCP or equivalent</i>	<input type="checkbox"/> Y	<input type="checkbox"/> N
ii. Attach a flowchart of the slaughtering/cutting process, showing clearly the Halal Critical Control Point (HCCP).		
iii. Specify other food safety program		
iv. Line speed: __ number of animals per hour for each type of animal		
v. Laboratory testing is performed:		
<input type="checkbox"/> In-house		
<input type="checkbox"/> External		
<input type="checkbox"/> Not Applicable		
vi. Are sampling and testing procedures of finished products, food contact surfaces, and water performed by the Quality Control Staff <i>If yes, attach a brief description of the frequency of collection and testing of</i>		

	<i>samples.</i>
vii.	Attach copies of recent laboratory test reports certified by a laboratory microbiologist.
viii.	Attach a brief description on the criteria for acceptance/ rejection of raw materials and finished products.

2. Is there a Product Recall and Traceability System?

<p>If yes, attach a description of the traceability system from raw material to finished product.</p>	<table border="1"> <tr> <td>Y</td> <td>N</td> </tr> </table>	Y	N
Y	N		

3. Daily Throughput:

Number of shifts:	
Production per shift (in tons):	
Number of working days per week:	

4. Capacity:

Total annual slaughter capacity.....(In tons)

5. Meat Inspection System:

Is ante-mortem and post-mortem inspection done by:	<input type="checkbox"/> Government inspectors <input type="checkbox"/> Company's QC staff <input type="checkbox"/> Others (<i>Specify</i>)
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6. Is there a Sanitation Standard Operating Procedure (SSOP) in Place for facilities and equipment?

(i) If yes, <input type="checkbox"/> In-house <input type="checkbox"/> Contract
(ii) Attach a copy of the latest records of cleaning and sanitizing treatment of facilities and equipment.

7. Sanitary Measures:

(i) Is there a system of collection and disposal of inedible or condemned products? (<i>If yes, attach details</i>)	<table border="1"> <tr> <td>Y</td> <td>N</td> </tr> </table>	Y	N
Y	N		
(ii) Is there a system of effluent treatment and disposal of waste? <i>If yes,</i>			

<i>attach a brief description of this system and the frequency of waste disposal.</i>	Y N
(iii) Is there a pest control system? <i>(Attach the details)</i> If yes, state <input type="checkbox"/> In-house <input type="checkbox"/> Third Party	Y N
(iv) Are hands-free operated features for taps and toilet flushes available?	Y N
(v) Are disposable towels and hand disinfectant available?	Y N
(vi) Are there dedicated areas for the storage of chemicals and cleaning agents, Dry ingredients, packaging and canning materials?	Y N

(H) Videos / Photographs of Slaughterhouse

Attach the following items:

- Labeled photographs or video of processing facilities showing the various stages of production, starting from receipt of raw materials to packaging and storage of finished products, in operation.
- The external view of the Slaughterhouse (front, sides and back) and its surroundings.
- Every product with and without its final packaging.

(H) Declaration by Slaughterhouse

I declare that the information given above is true and correct. In case of any misleading information, the authority reserve rights to take legal action as per law under the PHA Act, Rules and Regulations.

Name and designation of person who submitted the above information

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Office address:

E-mail address:

Telephone:

Mobile:

Date:

Signature and Official Stamp

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(I) For Official Use Only

Date of Application received:

Received by:

Reviewed by:

Signatures:

Application No.