

A-Z QUICK GUIDE: JAKIM HALAL CERTIFICATION

A Comprehensive Blueprint for Food Manufacturing Excellence

PHASE 1: HALAL PREREQUISITES

Before entering the application portal, ensure these foundations are set to avoid rejection.

- 1. MeSTI Certification:** You must possess a valid MeSTI certificate or be in the final stages of the process.
- 2. Halal Committee Formation:** Form an internal Halal Committee consisting of at least 2 Muslims (one being a Muslim staff in a key position).
- 3. Material Halal Verification:** Every raw material, additive, and packaging must have a valid Halal certificate from JAKIM or a JAKIM-recognized Foreign Halal Certification Body (FHCB).
- 4. Premise Independence:** If you are a contract manufacturer (OEM), ensure you have full control over the production line or dedicated lines for Halal production.

PHASE 2: HALAL ASSURANCE MANAGEMENT SYSTEM (HAMS/SJH)

The core of the Halal certification is the Halal Assurance System, which replaces standard HACCP for Halal integrity.

- **Halal Policy:** A documented policy signed by top management committing to Halal compliance.
- **Halal Manual:** A comprehensive document detailing your Halal control procedures, flowcharts, and risk mitigation strategies.
- **Flowcharting:** Detailed production flowcharts identifying every step from raw material storage to finished goods dispatch. **Every step must be verified for Halal integrity.**
- **Training:** Regular Halal awareness training for all staff to prevent contamination (e.g., prohibition of non-Halal food in production areas).

PHASE 3: DOCUMENTATION & MYHALAL PORTAL

The online submission via the MYHALAL portal is precise and document-heavy.

- **Product Specification:** Submit a detailed product specification for every product intended for certification.
- **Supplier Matrix:** A complete list of all raw materials and their corresponding Halal certificates. Any missing certificate for a minor ingredient will halt the process.
- **Portal Submission:** Register at myhalal.halal.gov.my. Upload the Halal Manual, premise layout, and process flowcharts carefully.

PHASE 4: AUDIT & VERIFICATION

JAKIM auditors will perform a thorough onsite physical and document audit.

- **Physical Inspection:** Scrutiny of the warehouse, storage areas, and production lines.
- **Document Review:** Verification of HAMS implementation logs and staff training records.
- **Traceability Check:** Auditors will select a random product batch and request full trace-back to raw material sources.

PHASE 5: FINAL APPROVAL

The path to obtaining the Halal Certificate.

- **Corrective Action (CAR):** Address any Non-Conformances identified during the audit within the stipulated timeframe.
- **Halal Certification Panel:** Once the audit report is positive, it is tabled to the JAKIM Halal Panel for final approval.
- **Certificate Issuance:** Collect the certificate and display it prominently at your premise.

1. **Ingredient Vigilance:** Do not accept "Halal-status" letters from suppliers. JAKIM only accepts valid Halal certificates from recognized bodies.
2. **Zero-Tolerance Policy:** Implement a strict "No Pork, No Alcohol" policy within the premise. Ensure no employee brings non-Halal items into the cafeteria or production area.
3. **Engage early:** If you are struggling with the HAMS/SJH documentation, consult an experienced Halal Executive or a registered consultant. Their oversight can save you months of repetitive document revisions.