



Regulations and Conditions

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Rev. No. 6

Effective on 22/02/2023

Audit and Halal Certification

Arranged by

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21/02/2023

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22/02/2023


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22/02/2023

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16) Information from the previous audit.

17) A report on the results of an audit of food safety management system from another certification body.

5. Audit Procedure for Stage 1 Audit

5.1 General

5.1.1 The audit shall be made for applicants in the kingdom.

5.1.2 Period of audit shall depend on number of staff and diversity in products of place of business of the applicant. In case the audit cannot be done during working time, it shall be done from records of the applicants in normal hours.

5.1.3 The audit for Stage 1 Audit is consisted of 3 steps as follows:

- (1) Appointment of Halal Auditor Team
- (2) Stage 1 Audit
- (3) Stage 2 Audit

5.2 Appointment of Halal Auditor Team

5.2.1 Halal Affairs shall appoint Halal Auditor Team to check compliance of the applicant.

5.2.2 Halal Auditor Team shall be officially appointed and consisted of Halal Lead Auditor Team, Halal Auditor and Halal Islamic affairs Experts in at appropriate amount. There may be technical experts too. The duty of the team must be clearly defined and informed to the applicant.


5.2.3 Appointment of Halal Auditor Team shall be on these following principles.

5.2.3.1 Having qualifications as defined in the Operating Procedure Manual

Selection, Appointment, Competency Assessment and Upgrade of Halal Product Auditor (P-CICOT-03).

5.2.3.2 Having knowledge and understanding in regulations of Halal certification and process for the certification.

5.2.3.3 Having knowledge in relevant audit procedures and documents.

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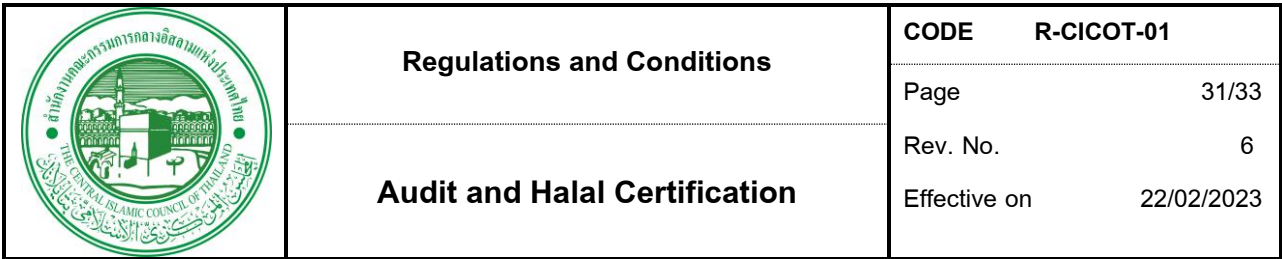
shall prepare list of the found non-conformity categorizing it according to the non-conformity criteria. In case of major non-conformity, correction and Surveillance Audit shall be done within 30 days starting from the day of issuing non-conformity report. If exceeding such period, the whole system must be re-audited. However, if the newly found non-conformity is minor, the Halal Auditor Team can prepare report presenting to the Sub-Committee to grant certification after the Halal Auditor Team has considered corrective and protective actions to be acceptable.

5.4.7 Consideration of contamination test result by Rule of Islam by laboratory


- 1) Halal Auditor Team considers the result and informs the contamination test result in Halal product by laboratory to the applicant with following documents.
 - (1) Letter to inform the lab result
 - (2) Lab result report
 - (3) Non-conformity report (if any)
- 2) If no contamination is found, the Halal Auditor Team shall prepare summary report presenting to the Sub-Committee to certify.
- 3) If contamination of forbidden substance is found, the Halal Auditor Team shall prepare report presenting to the Sub-Committee to reject the application and inform the applicant.

6. Surveillance Audit

6.1 After the applicant passes the audit and gets certification, Halal Affairs shall regularly do the Surveillance Audit with in 1 and 2 years of certification period. Halal Affairs shall prepare Surveillance Audit plan. For every audit, Halal Affairs shall inspect internal audit, management review, review of corrective and preventive actions for non-conformity found in the previous audit, management of complaints, effectiveness of relevant management system to achievement of goals of the certified person, progress of



			animal and plant products including pizza, lasagna, sandwich, dumpling, ready-to-eat meals	<ul style="list-style-type: none"> ● UAE.S GSO 9 ● UAE.S GSO 21 ● OIC/SMIIC 1 ● Kepkaban No.57/2021 	
		CIV	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt	<ul style="list-style-type: none"> ● UAE.S GSO 2055-1 ● UAE.S GSO 9 ● UAE.S GSO 21 ● OIC/SMIIC 1 ● Kepkaban No.57/2021 	N
		CV	Processing of carcasses including slaughtering in slaughterhouses, cutting, cleaning and packing	<ul style="list-style-type: none"> ● UAE.S GSO 2055-1 ● UAE.S GSO 993 ● UAE.S GSO 713 ● OIC/SMIIC 1 ● Kepkaban No.57/2021 	N
Biochemical	K-Production of (Bio) Chemicals		Microbiology, Production of food and feed additives, vitamins, minerals, bio-cultures, flavouring, enzymes and processing aids Pesticides, drugs, fertilizers, cleaning agents, cosmetics, textiles, leather products, ... etc	<ul style="list-style-type: none"> ● UAE.S GSO 2055-1 ● UAE.S GSO 9 ● UAE.S GSO 21 ● OIC/SMIIC 1 ● Kepkaban No.57/2021 	N

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