



Halal Food Slaughterhouse Disclosure

(Cattle, goats, sheep and lambs)



Name of establishment: _____

The owner has specified the business practices of this establishment below by checking those items which apply to their establishment.

Please check all that apply (A checked box means "yes"):

A. Raising of Animals

- This establishment slaughters only cattle, goats, sheep, and lambs that have been fed only 100% vegetarian feed, organic feed or Amish feed, none of which contain any animal by-products.
- The cattle, goats, sheep, and lambs slaughtered here were not treated with hormones.

B. Origin of Animals Slaughtered

- Animals are raised on the premises.

Animals are purchased from the following farms:

Animals are purchased from the following auctions:

C. Slaughter

The U.S.D.A. Plant Number of this slaughterhouse is _____.

The slaughter of animals is performed in the following manner:

- The animal is alive at the time of slaughter.
- The animal is not stunned before slaughter.
- The animal is hand-slaughtered with a sharp knife.
- The knife used during the slaughter is sharpened/cleaned after each use.
- The animal is facing Mecca when slaughtered.

- The animal is slaughtered by a person who represents him/herself as a Muslim.
- The slaughterer pronounces an Islamic benediction while performing the slaughter.
- The animal is slaughtered with a swift, deep incision on the neck which cuts the jugular veins and carotid arteries on both sides and also the trachea and esophagus.
- The spinal cord is not severed at the time of slaughter.
- If any additional steps or procedures are performed, they are:

- Pigs are slaughtered in this slaughterhouse. If the box above is checked, answer the following:

- Pigs are slaughtered on separate equipment.
- Pigs are slaughtered on the same day as animals that are slaughtered to be sold as halal.

D. Post-Slaughter

- Only non-animal derived/non-alcohol based cleansers and sanitizers are used to wash/clean the equipment.
- The animal is drained of blood following slaughter.
- The animal slaughtered to be sold as halal is stored in a cooler or freezer which contains only meat or poultry to be sold as halal.
- Animals are labeled as halal or zabiha halal consistent with the Food Standards and Labeling Policy Book of the U.S.D.A.
- If the slaughterhouse fabricates meat to be sold as halal, the food packaging materials have been certified as halal by a halal certifying agency.
- If the slaughterhouse fabricates meat to be sold as halal, the meat has not been co-mingled with any food or food product not represented to be halal.

N.J.A.C. 13:45A-22.3

Please Note: The State of New Jersey regulates only whether statements made on this disclosure represent actual procedures in this establishment. The State of New Jersey does not determine the religious legitimacy or acceptability of this establishment.