



# Halal Food Slaughterhouse Disclosure (Poultry)



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 Poultry

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

### B. Origin of Poultry Slaughtered

- Poultry is raised on the premises.
- Poultry is purchased from the following farms:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Poultry is purchased from the following auctions:

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

### C. Slaughter

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

The slaughter of poultry is performed in the following manner:

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

- The poultry is slaughtered by a person who represents him/herself as a Muslim.
- The slaughterer pronounces an Islamic benediction while performing the slaughter.
- The poultry 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 poultry is drained of blood following slaughter.
- The poultry slaughtered to be sold as halal is stored in a cooler or freezer which contains only meat or poultry to be sold as halal.
- Poultry is 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 poultry to be sold as halal, the food packaging materials have been certified as halal by a halal certifying agency.
- If the slaughterhouse fabricates poultry to be sold as halal, the poultry 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.