

**APPLICATION TO USE
HMA'S HALAL
CERTIFICATION MARK:
CUTTING / PROCESSING
PLANT**



HALAL MONITORING AUTHORITY (HMA) الرقابة الشرعية للحلال

HALAL FOODS DEPARTMENT OF JAMI'YATUL ULAMA CANADA, CANADIAN COUNCIL OF MUSLIM THEOLOGAINS (CCMT)

1825 Markham Road, Suite #: 211, Scarborough, Ontario, M1B 4Z9 Canada
Telephone: 416 731-2247 Fax: 416 981-3247 HMACanada.org



1. Business Name In Full: _____
2. Full Legal/Corporate Name: _____
3. Contact Person: _____
4. Trading Name/Business Name (if different from above): _____
5. Jurisdiction of incorporation/Registration (eg. Ontario/Federal): _____
6. Corporation No./ Business Registration No.: _____
7. Current Proprietor established since: _____
8. Registered Office Address: _____
 _____ Post Code: _____
9. Physical Address: _____
 _____ Post Code: _____
9. Tel: _____ 10. Fax: _____ 11. Cell: _____
12. Web Address: _____ 13. E-Mail: _____

14. Days of operation – please indicate your days and time of operation:

MON	TUES	WEDS	THURS	FRI	SAT	SUN

15. Production details:

PRODUCT	QUANTITY PER DAY

* All additional products should be included on the additional page

Initials: _____

HMA/CCMT

16. Cutting / De-Boning facility on site: (if applicable) state yes / no: _____

17. Details of other products (if applicable) yes / no: _____

(If yes, please provide a complete list of products and ingredients per product, together with supplier / manufacturer details). – please use additional sheets if required.

18. Kindly attach the schematics of your plant with this application.

19. Kindly attach the SOP for each product whose certification you are applying for.

20. Attach spec sheets for each product you wish certified.

21. Front/back/up/down image of all products purchased, so that the following items are captured on the picture (Name, manufacturer, UPC, ingredients, contact info, kosher authority) Please see appendix A.

I / We** understand that by virtue of this application, I must return the completed application form together with a *non-refundable* application fee of \$200.00 (Two Hundred Canadian Dollars) to: HMA, by cheque or directly into HMA's account :

TD Canada Trust, East York Town Centre, 45 Overlea Boulevard Toronto, ON. M4H 1C3,
Account: 0633-5232498, Branch Code: 18282

Please fax deposit slip to: 416 981-3247 for confirmation and record purposes.

I / We** understand that this is only an application to use the HMA's Halal Certification Mark and the attached application fee of \$200.00 does not constitute an approval by the HMA.

I / We** accept liability of the reasonable travel and administration costs of a preliminary inspection by **HMA**. I / We** understand that an initial audit inspection will only be undertaken by the HMA provided the 'Initial Audit Authorization Form' is completed and submitted to the HMA (see form below).

I / We** understand that after the initial audit, a security deposit of any amount not exceeding \$3,000.00 will be required to further process the application. The amount will be decided by the HMA board.

I / We** understand that by virtue of this application I / we** duly authorise **HMA** where necessary and in their sole discretion to approach other recognised Muslim Authorities or any supplier or manufacturer of any equipment or other peripherals used by the applicant to verify its conformity with the CRITERIA set by **HMA**.

Please note that no applicant is authorized to use and display the HMA name and/or logo at their outlet, website, advertising and marketing material prior to obtaining the HMA certification. HMA is a registered trademark. The HMA reserves the right to pursue legal action for trademark infringement.

**** Delete as appropriate.**

Name: _____

Position: _____

Signed: _____ Date: _____

For and on behalf of:

Kindly endorse with company rubber stamp:

* **Strictly Confidential:**

HMA, undertakes to treat all information supplied by or obtained from the application in respect of its processes, trade secrets, prices and operations in the strictest confidence and will not divulge such information for the benefit of any other person or company.

* Please complete the attached sheet, including raw products and ingredients used at the premises and also use additional place as continuation sheet or to include any additional information you feel may be appropriate.

Initials: _____

HMA/CCMT

HALAL MONITORING AUTHORITY (HMA OF CCMT)

Tel: 416 731-2247 Fax: 416 981-3247 Web: www.hmacanda.org

INITIAL AUDIT INSPECTION AUTHORIZATION FORM

HMA will only consider approving products and conducting an initial audit inspection of the applicant's facility/s, if the applicant is prepared to abide by the following HMA Standards:

Red Meat (beef, veal, sheep, goat, lamb) Facilities

- Hand slaughtered
- No Stunning
- Muslim Slaughter-men
- Equipment must be clean and sanitized prior to HMA halal production
- Allow HMA inspector to be present on site during entire halal slaughter & production.
- Allow HMA inspector to stamp and or label the certified meat products.
- Allow HMA inspector to be present during entire processing / de-boning / portioning.
- No contamination with non HMA certified products.
- Allow HMA supervisor to conduct periodic visits to ensure compliance of inspector/s and plant
- Supply HMA certified products to HMA certified facilities / outlets only.

Chicken / Poultry Facilities

- Hand slaughtered
- No Stunning or monitored low voltage water basin stunning
- Equipment must be clean and sanitized prior to HMA halal production
- Muslim Slaughter-men
- Allow HMA inspector to be present on site during entire halal slaughter & production.
- Allow HMA inspector to mark certified production in accordance to HMA guidelines.
- Allow HMA inspector to be present during entire processing / de-boning / portioning.
- No contamination with non HMA certified products.
- Allow HMA supervisor to conduct periodic visits to ensure compliance of inspector/s and plant
- Supply HMA certified products to HMA certified facilities / outlets only.

Non Meat Products Manufacturing / Processing Plant

- All ingredients must be pre-approved by HMA.
- Equipment must be clean and sanitized prior to HMA halal production
- Production equipment must not contain any non-halal material
- Packaging must be synthetic and not made with animal by-products
- Allow HMA inspector / supervisor unfettered access at facility for periodic supervision
- No contamination with non HMA certified products.

Retailer / Meat Store /Butcher/ Restaurant

- Retailer will only buy HMA certified products from HMA approved facilities/ suppliers.
- Retailer will display HMA certificate in a clear and visible area for the customers
- No contamination with non HMA certified products
- Allow HMA inspectors / supervisors unfettered access at facility for inspections on a daily basis

Company Name: _____

Name of Person Authorizing Audit Inspection: _____

Tel: _____ **Fax:** _____

The above stated company agrees to firstly complete an application, pay the HMA \$200.00 (application fee) and reasonable travel expense for the audit inspection, if outside the Greater Toronto Area.

Signature _____ **Date:** _____

PLEASE FAX BACK TO: 416 981-3247

Appendix A

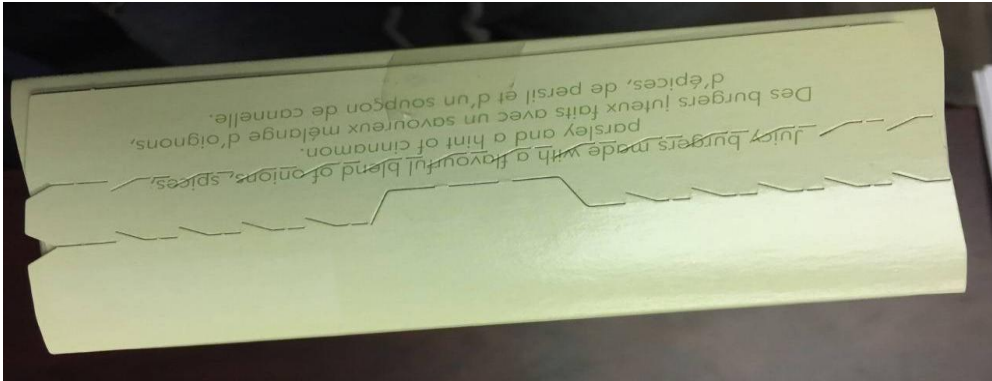
Our process is that we check the ingredients for each and every product purchased by the restaurant, this includes all fresh produce as well as drinks along with anything else that enters the establishment. Since this can be a time consuming task we ask the below info is provided to make the authentication process faster.

1. Front/Back/Up/Down image of all the products purchased, so that the following items are captured on the picture (Name, Manufacturer, UPC, Ingredients, contact info).
2. Please include additional certificates, if any.
3. Point of contact on your side, since there might be a lot of back and forth during the investigation process.
4. Any and all edible items purchased should be on our list, even if its fresh products like Tomatoes, Onions, and Mushrooms etc. Please send pictures of fresh products as well.
5. We also authenticate the drinks that you carry, please make sure pictures of all drinks are sent in as well.
6. All the information to be provided in one email/CD/USB.

Note: Spec sheet for some products maybe asked, especially for those products coming from a supplier.

Once we have verified all of the products purchased by your restaurant we will give the approved list to our inspectors; this way they can make sure that only approved products are within your establishment.

Picture demo:





PREPARATION INSTRUCTIONS
FOR BEST RESULTS, PREPARE ON THE BARBECUE.

BARBECUE:
COOK FROM FROZEN.
Preheat barbecue to **MEDIUM**. Oil grill.
Cook, lid down, for **3 - 4 minutes** per side or until cooked through.

PAN-FRY:
COOK FROM FROZEN.
Preheat a non-stick frying pan over **MEDIUM** heat.
Cook for **3 - 4 minutes** per side or until cooked through.

DO NOT COOK OVER HIGH HEAT. COOK THOROUGHLY TO AN INTERNAL TEMPERATURE OF 160°F (71°C). INDIVIDUAL APPLIANCES VARY, THESE ARE GUIDELINES ONLY.

HANDLING INSTRUCTIONS: ENSURE THAT RAW MEAT AND POULTRY PRODUCTS ARE HANDLED AND COOKED PROPERLY. KEEP FROZEN UNTIL READY TO PREPARE. KEEP COOKED READY-TO-EAT FOODS SEPARATE FROM RAW FOODS. REFRIGERATE LEFTOVERS IMMEDIATELY. THOROUGHLY WASH WORKING SURFACES, UTENSILS AND HANDS AFTER TOUCHING RAW MEAT AND POULTRY.

INGREDIENTS: BEEF, WATER, DRIED ONIONS, SPICES AND HERBS, SALT.

PREPARED FOR/PRÉPARÉ POUR
LOBLOWS INC.
TORONTO M4T 2S8, CANADA
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YOUR COMPLETE SATISFACTION WITH ALL OUR PRODUCTS IS GUARANTEED. IF YOU HAVE ANY QUESTIONS OR CONCERNS, PLEASE CONTACT US.
1-888-495-5111

NOUS VOUS GARANTISSONS ENTÈRE SATISFACTION POUR CHACUN DE NOS PRODUITS. POUR TOUTE QUESTION OU TOUT COMMENTAIRE, N'HÉSITEZ PAS À COMMUNIQUER AVEC NOUS.

MODE DE PRÉPARATION
POUR DE MEILLEURS RÉSULTATS, PRÉPARER SUR LE BARBECUE.

BARBECUE :
NE PAS DÉGELER AVANT LA CUISSON.
Préchauffer le barbecue à feu **MOYEN**. Huiler la grille.
Cuire, à couvercle fermé, de **3 à 4 minutes** de chaque côté ou jusqu'à cuisson complète.

POÊLE :
NE PAS DÉGELER AVANT LA CUISSON.
Préchauffer une poêle antiadhésive à feu **MOYEN**. Cuire de **3 à 4 minutes** de chaque côté ou jusqu'à cuisson complète.

NE PAS CUIRE À FEU ÉLEVÉ. BIEN CUIRE, JUSQU'À UNE TEMPÉRATURE INTERNE DE 160°F (71°C). LE TEMPS DE CUISSON PEUT VARIER SELON L'APPAREIL; À TITRE INDICATIF SEULEMENT.

INSTRUCTIONS DE MANIPULATION : S'ASSURER QUE LES PRODUITS DE VIANDE ET DE VOLAILLE CRUS SONT MANIPULÉS ET CUTÉS AVEC PRUDENCE. GARDER CE PRODUIT CONGELÉ JUSQU'AU MOMENT DE LA PRÉPARATION. GARDER LES ALIMENTS CUITS PRÊTS À MANGER À L'ÉCART DES ALIMENTS CRUS. RÉFRIGÉRER IMMÉDIATEMENT LES RESTES. BIEN NETTOYER LES SURFACES DE PRÉPARATION ET LES USTENSILES, ET SE LAVIER LES MAINS APRÈS TOUT CONTACT AVEC DE LA VIANDE ET DE LA VOLAILLE CRUES.

INGRÉDIENTS : BŒUF, EAU, OIGNONS SÈCHÉS, ÉPICES ET HERBES, SEL.

Carton made from 100% recycled paperboard, minimum 25% post-consumer content.
CETTE BOÎTE EST FABRIQUÉE DE CARTON RECYCLÉ À 100 %, DONC AU MOINS 25 % PROVIENT DE SOURCES POST-CONSOMMATION.

Canada

61483 05776

Nutrition Facts
Valeur nutritive
Per 1 burger (113 g)
pour 1 burger (113 g)

Amount Teneur	% Daily Value % valeur quotidienne
Calories / Calories 320	
Fat / Lipides 24 g	37 %
Saturates / saturés 11 g	63 %
+ Trans / trans 1.5 g	
Cholesterol / Cholestérol 60 mg	
Sodium / Sodium 470 mg	20 %
Carbohydrate / Glucides 9 g	3 %
Fibre / Fibres 1 g	4 %
Sugars / Sucres 0 g	
Protein / Protéines 17 g	
Vitamin A / Vitamine A	2 %
Vitamin C / Vitamine C	0 %
Calcium / Calcium	4 %
Iron / Fer	25 %

Juicy burgers made with a flavourful blend of onions, spices, parsley and a hint of cinnamon.
Des burgers juteux faits avec un savoureux mélange d'oignons, d'épices, de persil, et d'un soupçon de cannelle.

ZABEEHA BY HAND · ABATTU A LA MAIN

Suфра
HALAL

Kafta

Beef Burgers
Burgers de bœuf

907 g | 8 BURGERS (113 g (4 oz) EACH/CHACUN) UNCOOKED NON CUIT

PREPARED FOR/PRÉPARÉ POUR LOBLOWS INC. TORONTO M4T 2S8, CANADA © 2016

NOUS VOUS GARANTISSONS ENTÈRE SATISFACTION POUR CHACUN DE NOS PRODUITS. POUR TOUTE QUESTION OU TOUT COMMENTAIRE, N'HÉSITEZ PAS À COMMUNIQUER AVEC NOUS.

1-888-495-5111

COOK TO 160°F (71°C) / CUIRE JUSQU'À 160°F (71°C)

COOK TO 160°F (71°C) / CUIRE JUSQU'À 160°F (71°C)

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