

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



HALAL MONITORING AUTHORITY (HMA) الرقابة الشرعية للحلال

HALAL FOODS DEPARTMENT OF JAMIYYATUL ULAMA CANADA, CANADIAN COUNCIL OF MUSLIM THEOLOGIANS (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+HST to HMA by cheque, e-transfer 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

E-transfer to: mshaikh@hmacanada.org

Please fax the 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+HST does not constitute an approval by the HMA.

I / We** accept liability for 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 may be required to further process the application. The amount will be decided by the HMA board.

I / We** understand and accept that the HMA may cancel this application at any time without being required to provide an explanation.

I / We** understand that by virtue of this application I / we** duly authorize **HMA** where necessary and in their sole discretion to approach other recognized 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

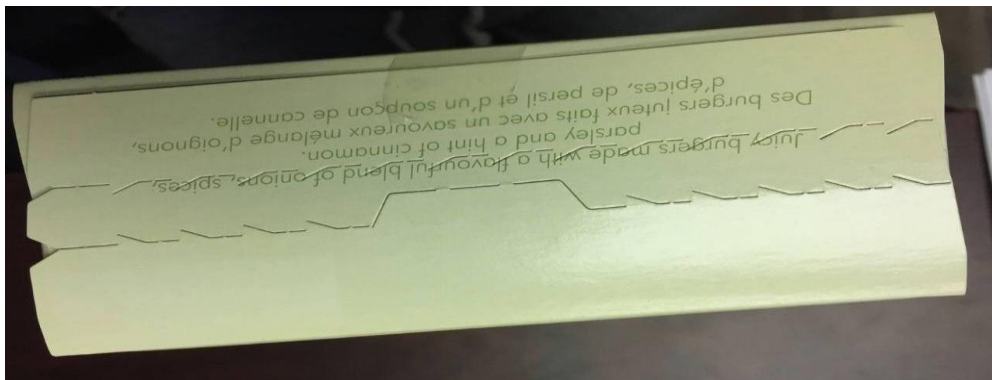
Our process is that we check the ingredients for each and every product purchased by the restaurant, this includes all fresh produce as well as drinks along with anything else that enters the establishment. Since this can be a time consuming task we ask the below info is provided to make the authentication 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
 Faj p m h i l : n i w b k .

BARBECUE:
 K I - FROZEN.
 M E I I M

PAN-FRÏE:
 COOK FROM FROZEN.

Preheat a non-stick frying pan over MEDIUM heat.
 Cook for 3 - 4 minutes per side.

MODE DE PRÉPARATION
 TOUT DÉGELER AVANT LA CUISSON.

BARBECUE:
 NE PAS DIGERER AVANT LA CUISSON.
 Préchauffer une poêle antiadhésive à feu MOYEN.
 Cuisiner de 3 à 4 minutes de chaque côté.

PDELE:
 NE PAS DÉGELER AVANT LA CUISSON.
 Préchauffer une poêle antiadhésive à feu MOYIN.
 Cuisiner de 3 à 4 minutes de chaque côté.

Nutrition Facts / Valeur nutritive
 Burger 113g

Saturated Fat	11g	22%
Trans Fat	1g	2%
Cholesterol	0mg	0%
Sodium	70mg	14%
Total Fat	16g	32%
Total Crap	113g	100%
Vitamin C	2%	
Vitamin A	0%	
Iron	4%	
Non-Fat	25%	

0 61483 05776 9

Julcy 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

Sufra
 HALAL

Kafta
 Beef Burgers
 Burgers de bœuf

907g | 8 BURGERS (113g (4oz) EACH) UNCOOKED NON-CLUT