

WHAT IS HALAL?

Definition – Methodology - Implementation

An Over View For
California Department of Corrections and Rehabilitation

&

(Department of Mental Health)

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What is Zabiha / Halal and what is the Zabiha / Halal Standard

In an effort to assist the California Department of Corrections and Rehabilitation staff responsible for ordering, processing and handling Halal foods for Muslim inmates within the CDCR – This brief overview entitled “What Is Halal” is being provided. Halal is an Arabic term, which translated into English means allowed and/or permitted. In the consumer market the term Halal means items that are developed, manufactured, harvested, prepared and distributed according to the teachings of Islam as contained in the Holy Qur’an and the authentic sayings of Prophet Muhammad [pbuh] The following criterion is developed on the basis of the Divine teachings as contained in the Holy Qur’an and as described by the Prophet in his authentically recorded sayings. The term will apply to items that are prepared, harvested, developed, manufactured and distributed according to the Islamic religious laws and customs. To be Halal the process must be overseen and verified by a qualified a Muslim, i.e. Imam [Chaplain] [at each stage from processing to preparation, this includes the serving area and serving utensils]. *The initial processing site must be certified “Halal”* by a recognized Halal certification body, and have a current and valid Halal Certificate. [i.e., Islamic Food and Nutrition Council of America (IFANCA), Muslim American Food Council – Global Halal, (MAFC), and Islamic Services of America. *The Most essential act which qualifies the food to be Halal is the Special Islamic Prayer said over the food which is generally offered by the Imam.* In products of meat and poultry, the items must follow the methods as outlined in the authentic sayings of the prophet to be Halal it must adhere to the following:

1. The animal must be in the category approved in Holy Qur’an, [beef, lamb, chicken, turkey, fish],
2. The animal must be free of disease and physical defect;
3. The animal cannot be fed non-Halal feed and be free of animal by-products, steroids or hormones,
4. The Name of God must be mentioned over the animal at the time it is harvested; [slaughtered],
5. It must be prepared, harvested and manufactured according to Islamic teachings,
6. The animals should be clearly marked Halal as incorporated in the law of the state,
7. And not contain any substance or ingredient taken or extracted from a Haram [forbidden] animal or ingredient.

All the raw material and ingredients for such products as Jell-O, hot dog casings, etc, must be Halal that is must come from Halal animals, such as cattle, goat, sheep, etc. and must be harvested according to Islamic rites.

The products must be made, processed, produced, manufactured and/or stored by using utensils, equipment and/or machinery that have been cleansed according to Islamic law. The products must be free of contamination, whether the animal is Halal or not it cannot be used as feed for another animal. There cannot be any animal feed that comes from animal by-products, hormones or steroids. Also they must not come into contact with Haram [forbidden] substances during preparation, production, manufacture processing and/or storage. Halal ingredients must not be mixed with non-Halal ingredients.



**“So eat of (meats) on which Allah’s Name hath been pronounced,
if ye have faith in His signs” (Qur’an 6:118)**

**“Why should ye not eat of (meats) on which Allah’s name hath been pronounced, when He hath explained to you in detail what is forbidden to you - except under compulsion of necessity? But many do mislead (men) by their appetites unchecked by knowledge.”
(Qur’an 6:119)**

WHAT IS ZABIHA

Zabiha is the ritual performed at the time of harvesting (slaughtering) the animal intended for use as food by Muslims. The Name of Allah [God] must be mentioned at the time of harvesting. There must be conscious recognition verbally or silently of the fact that the life of the animal to be harvested as well as the life of the human being performing the harvesting are all in the Hands of Allah (God) and that the human being is able to harvest the animal by the permission of God. Lastly, the product must be prepared in a hygienic manner, Stored and distributed in hygienic conditions. This is the act that makes the animal Zabiha/Halal (permitted to be consumed as food by Muslims)

(Actual Zabiha Prayer)

With the Name of God and with the intention of pleasing God I take the life of this animal – knowing that my life as well as This animals life are in the Hand of God and as I now take its Life one day God will take mine, as we must all return to Him.

PROCEDURES FOR ESTABLISHING A HALAL KITCHEN AREA IN A CORRECTIONAL ENVIRONMENT

Islamic law, six categories of food have been designated "haram", i.e., prohibited for Muslims: (1) meat of dead animals (carrion); (2) pork and all products derived from pigs; (3) blood; (4) food dedicated to false gods; (5) intoxicants; and (6) carnivorous animals with fangs and birds of prey. Muslims are not permitted to eat these in any form, except under compulsion, if one is afraid of starvation and feels it is a necessity in order to survive. The parents of Muslim children take the responsibility of choosing Halal foods.

Halal products contaminated during production, processing, preparation and/or serving food, with any of the Haram items also become Haram, when one is aware of such contamination. Additionally, there are strict requirements for making the meat of permitted animals Halal. The animals have to be harvested by a Muslim in a prescribed Islamic manner.

When Halal foods are prepared in the same kitchen as non-Halal foods, either at the same time or on a batch basis, certain precautions must be taken. All food preparers, stockers, and handlers must be instructed in these precautions. If at any time, the integrity of the Halal food is compromised, it will be rendered non-Halal and must not be served as Halal. The following are key elements for a Halal kitchen:

1. **Food supplies** – all supplies must be Halal, certified by an authentic Islamic Halal certifying organization,
2. **Food storage** – Halal items must be isolated from non-Halal ingredients and products,
3. **Preparation** – food should be prepared in a way to prevent cross contamination from non-Halal items,
4. **Utensils** – Halal designated utensils should be used wherever practical, and isolated from non-Halal foods to prevent contamination,
5. **Supervision** – The area specified for Halal preparation will be operated under the Supervision of the Correctional Food Manager in conjunction with religious guidelines provided by The Muslim Chaplain or by a Muslim (Imam) certified by the American Muslim Community – Endorsement Agency, the sole Islamic Chaplain endorsement agency recognized by CDCR.

II. Preparation Method

- 1.** Minimal cooking will be involved in the Program.
- 2.** A separate Halal Work Station (HWS) in the main shall be assigned and secured exclusively for the preparation of Halal meals. This area will consist of equipment and utensils listed under Section III, "*Minimum Equipment and Utensils List*".
- 3.** All incoming packaged Halal food items must display Halal insignia intact.
- 4.** All meals are to be assembled at the (HWS) Halal Work Station
- 5.** Food temperatures will be taken and recorded in accordance with the Institution *Hazardous Analysis Critical Control Point* plan.

III. Minimum Equipment And Utensils List

1. All equipment used in the Halal meal Program must be clearly identified and marked. All equipment shall be used Only in the service of Halal meals.
2. **Large Appliances / Equipment**
3. One (1) conventional oven designated solely Halal Meal Preparation.
4. Dedicated and Separate Space for Halal foods in Walk-in refrigerator and freezer.
5. One Halal dedicated stainless steel food preparation table

Small Utensils

6. Two (2) Food thermometers, labeled for Halal Use Only. Additional thermometers may be needed based upon participants in Program.
7. Transport Equipment / Hot Carts (as determined by each institution)

IV. Religious Meat Alternative Program

The following Checklist for Halal Meal Workers must be posted in The Halal Program Preparation Area.

1. All workers in the RMA Program, prior to entering and/or handling any item in the Halal Preparation Area, must thoroughly wash their hands with hot soapy water for 20 seconds, scrubbing under fingernails with a nailbrush. (Make sure you are in a state of Wudu – cleanliness)
2. Make sure all necessary equipment is in the Halal work area
(a. Copy of the day's menu, Program designated equipment (thermometers etc), Disposable plastic forks, knives, spoons, beverage cups, disposal gloves, aprons, head covering, disposable towels, food transportation carts.)
3. Make sure all necessary food items in your area display the Halal insignia.
4. Put on disposable gloves, aprons and head covering.

Halal Food Supplies

All supplies for Halal meals must bear current Halal certificates. Meat and poultry products must be harvested, in the Islamic way, often referred to as Zabiha/Halal, which means harvested by Muslims according to Islamic requirements. It is preferred that all supplies be certified Halal.

Storage

Halal supplies should be stored in separate cabinets, bins, and storage vessels to prevent contamination with non-Halal food. Items that are dry should be stored in sealed containers. Liquids or wet items should be stored in leak proof containers, which prevent other liquids from accidentally mixing with them. They should be clearly labeled as Halal to prevent confusion or contamination. It is preferable to have the items marked "Halal". For refrigerated items, it is preferred they are stored in Halal designated refrigerators with no non-Halal products. If stored in mixed refrigerators with non-Halal products, Halal items must be stored in sealed containers on the top shelves, with no non-Halal items stored in shelves above them.

Preparation:

To maintain the Halal integrity of the food, Halal meals must be prepared in clean equipment. The equipment should be designated for Halal preparation and no other meals should be prepared in this equipment. If this is not possible, Halal meals should be prepared first in equipment and with utensils that have been designated for "Halal" RMA *use only*. They should not have been used for any other preparation after being cleaned. It is preferred that Halal foods are cooked in designated RMA (Halal) ovens. If cooked in common ovens, Halal foods must be cooked first, on just cleaned ovens, and then isolated from any non-Halal items. Warmers for Halal foods should not be used for non-Halal food products. Food preparers can contaminate food in a number of ways, including:

Food preparers should be sure not to work on both Halal and non-Halal items at the same time. Hands and utensils must be thoroughly washed before working or touching Halal food items or ingredients. If during the preparation of Halal foods, one touches non-Halal items, intentionally or by accident, they must wash their hands and utensils thoroughly before returning to work on the Halal food items. Preparers should avoid allowing clothing, aprons, etc. to come in contact with Halal foods and ingredients.

It is recommended that certain aprons be designated as Halal use aprons and used exclusively when preparing and serving Halal food items.

Utensils:

Cooking and serving utensils for Halal foods should be thoroughly cleaned before use and no non-Halal items should be cooked in or come in contact with the utensils throughout the preparation process. It is preferred that all food items be Halal when Halal meals are served. If not, serving utensils used for Halal meals should not be used for non-Halal meals and vice versa. It is better if Muslims are allowed to prepare the Halal meals.

Contamination may also occur on food distribution lines, in various ways, including 1) when utensils used to serve non-Halal dish are also used to serve food which would otherwise be Halal; 2) when non-Halal and Halal dishes are placed next to each other on the serving line and non-Halal drippings spill into the Halal dish; 3) when food is served on dishes that contain residue from earlier non-Halal meals because the dishes were not properly washed; and 4) using common dish waters for Halal and non-Halal serving dishes. Paper and plastic disposable utensils may serve the purpose better to avoid any problems.

Halal Supervision

Halal food preparation is a matter of commitment to one's faith. It is imperative that Halal food be prepared under the supervision of individuals knowledgeable in Halal food regulations and food preparation techniques. On The Job Training (OJT) should be provided to all culinary staff, custody staff supervising culinary preparation or serving and all inmate food service workers. Help in purchasing the Halal supplies as well as supervising the preparation of Halal meals should be available through the institutional Muslim chaplaincy or an Imam with the department.

Annual Islamic Special Occasions

For Muslims there are Three Special Holidays during a lunar calendar year.

- 1.) **Fasting** – Fasting during the month of Ramadan
- 2.) **Eid ul Fitr** – Feast after fasting
- 3.) **Eid ul Adha** – Feast of sacrifice (seventy days after Eid ul Fitr)

FASTING RAMADAN

Ramadan is the ninth month in the lunar calendar. Most Muslims observe fasting for 29 or 30 days (Lunar month) by eating first meal before dawn and eating second meal after sunset. Provision should be made to adjust the meal patterns during this month called Ramadan.

***Please Note:** This occasion is **not** similar to Passover for Jews, so additional restrictions about the type of food allowed, do not apply. The food that is good year round is good during the month of fasting. However, it is customary to end the fast each day with dry pitted dates.*

EID UL FITR

At the end of the month of fasting Muslims, celebrate with Special Prayers and food that includes treats.

EID UL ADHA

About 70 days after Eid ul Fitr, Muslims celebrate feast of sacrifice to commemorate Prophet Ibrahim's tradition of sacrifice. Most families in the USA sacrifice a lamb or goat etc. and give away one third of the meat to the needy and less privileged.

STRATEGIC FUNCTION OF CHAPLAINS WITHIN THE CORRECTIONAL DEPARTMENT

A strategic function of chaplains within CDCR is to provide the Institutional Head with information on the respective faith traditions in order to facilitate religious programs. In addition, the Chaplains role is to eliminate and/or minimize the Department's legal exposure due to violations of valid religious observances that are in concert with the rules and policies of CDCR.

Some areas of concern:

1. Safety and Security - The present plan will breed resentment on the part of Muslim and Non-Muslim inmates and could create security concerns.
2. CDCR possible exposure to litigation - *Only Muslim Chaplains* will be subject to the resulting 602's and lawsuits as they respond to Inmates who may attempt to exploit and manipulate the Halal program by selling trays etc.
3. Inevitability of over burdening Muslim chaplains through Disproportionate workload due to over-broad language that will open the flood gates of opportunistic inmates.

Question: Could the "Over-broad" language of New subsection 3054.3(a) cause the Muslim chaplains to become the conduit for every Institutional religious group seeking a "Special or religious diet," thereby placing a Disproportionate workload on Muslim chaplains, diminishing their effectiveness in providing religious educational classes and spiritual services.

Question: Do we want to expose CDCR to the type of problems the Halal Religious Diet Program was designed to avoid?

Question: How can we avoid CDCR appearing to be legislating religion, dictating tenants of religion and defining what is or is not religious criteria for Muslim inmates with regard to Halal?

Question: How can we prevent CDCR's exposure to possible litigation based on what might be interpreted as unequal treatment in that our Jewish inmates have Kosher as an exclusive religious diet for Jews while the proposed Halal religious diet is open to non-practicing Muslim inmates?

Question: Is there a process in place for Muslim Imams knowledgeable in Zabiha/Halal religious requirements based on the Holy Qur'an to verify that selected vendors possess legitimate current Halal certificates from reputable National Zabiha/Halal certification bodies?

Question: Is the Halal meat substitution on "Par" with the kosher meat substitute in regard to breakfast meals, meat served in sack lunches and evening meals?

KOSHER DIETARY LAW IS DERIVED FROM JEWISH RELIGIOUS SCRIPTURE AND IS OBSERVED EXCLUSIVELY BY JEWS.

Kosher foods are those that conform to the culture of Jewish religion. These rules form the main aspect of kashrut. The source of all Kosher dietary laws is the Bible, in the Five Books of Moses (the Pentateuch). The Bible details, which forms of meat, fowl, fish and insects, are not Kosher. The Jewish people have observed Kosher law for over 3000 years. Kosher and Halal describe what is "fit and proper" to eat for two groups of people, Jews and Muslims. Both of these food laws have their roots in scripture, The Holy Bible and Torah for Kosher and The Quran for Halal. (See: Deuteronomy 14:3-10, Exodus 23:19; Exodus 34:26; Deuteronomy 14:21, Deuteronomy 12:21-25.)

New subsection 3054.3(a) Subsection 3054.3 (a) proposes: "[t]o provide that Halal meat alternates shall be available at all institutions. Muslim inmates and other inmates with a religious dietary need may participate in the Halal meat alternate program, as determined by a Muslim Chaplain."

The Term Halal emanates from Islamic Scripture and is exclusively utilized by Muslims and has been for over 1400 years.

Holy Qur'an 6:121 "Eat not of (meats) on which Allah's name hath not been pronounced: That would be impiety but the evil ones ever inspire their friends to contend with you if ye were to obey them, ye would indeed be Pagans."

يَتَأْتِيهَا اللَّيْمَانُ كُلُّوْا مِمَّا فِي الْأَرْضِ حَلٰلًا طَيِّبًا وَلَا تَتَّبِعُوا خُطُوٰتِ
الشَّيْطٰنِ ۗ إِنَّهُ لَكُمْ عَدُوٌّ مُّبِينٌ ﴿١٢١﴾

Holy Qur'an 2:168 "O ye people! Eat of what is on earth, Lawful and good; and do not follow the footsteps of the evil one, for he is to you an avowed enemy.