



Job Description

Position: Halal Supervisor & Inspector

The Halal Food Authority (HFA) requires a Halal Supervisor to oversee halal production from start to finish including: goods intake, debugging / preparation area, processing, cooking, chilling, freezing, storage, warehousing and despatch.

During the entire process flow of the production, the supervisor must monitor and / or inspect the following:

- Goods receipt records
- Supplier delivery notes to match with approved supply chain
- Segregation and control procedures in debugging or preparation area
- Segregation controls in place in processing or production area
- General cleaning and hygiene conditions with relevant paperwork
- Process of packaging and usage of halal label
- Segregation in storage including chiller(s) and freezer(s)
- Ensure compliance of approved stunning method and stunning parameters (if applicable)
- Closely monitoring the handling of animals and birds before or at the slaughter, ensuring that animal welfare is not compromised at any stage of operation
- Ensuring that licenced Muslims slaughter birds as prescribed by HFA halal standard, in line with relevant rules and regulations
- Recording stunning parameters, slaughtering data, and production details on HFA log sheet (wherever applicable and relevant)

Full training will be provided by the HFA and having a full UK driving licence or own mode of transportation is preferred.

Application form to be filled in and sent to info@halalfoodauthority.com

Salary: negotiable