Study on the effectiveness of Halal certification in slaughtering house around Kota Kinabalu, Sabah

Abstract

The study was carried out to assess the compliance of the chicken slaughterhouses management toward Halal Certification Standard and Condition. This study used two different methods; face-to-face interviews, and participation and individual observational surveys. Interviews involved personnel from JHEAINS, JAKIM Sabah Branch, Sabah State MGI Committee, and the owner of halal chicken slaughterhouses. Participating observations on slaughterhouses was performed with cooperation of MGI Committee Staff under the Halal Monitoring Schedules, meanwhile individual observations was done personally after obtaining permission from slaughterhouses personnel. The result showed that there were weaknesses in filing record system and halal monitoring by JHEAINS, including differentiation of guidelines and terms of Islamic Animal Slaughter and slaughterhouse scales compared to JAKIM. All slaughterhouses in study were found to comply with halal certification documentation system and halal chicken processing. Meanwhile, Halal inspectors from RSA, RSB, and RSC leave their location without replacement and did not perform detail observation on post slaughtered chicken.