Qurbani operating procedures

Qurbani supplied direct to final consumer

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| Authorised by: | Issue date/Version no.: |

Objective: Supply of meat direct to the consumer over the Eid al-Adha Festival 2023

Responsibility and authority: The FBO [name] is ultimately responsible and has delegated this to [insert name(s)]

### The act of Qurbani

In the Islamic faith, Qurbani is a religious act of worship following in the footsteps of Prophet Abraham (PBUH). Animals are allocated to specific pre-designated consumers at or before the point of slaughter since the act is being done on behalf of the consumer. At this point, the ownership of the animal or carcase changes to the consumer.

The act of Qurbani can only begin after Eid prayers on the day of Eid al-Adha. Therefore, the earliest the first Qurbani slaughter can be conducted is approximately 30–45 minutes after sunrise in the abattoir’s location. The last time is sunset three or four days after the day of Qurbani (depending on the consumer’s religious perspective).

### Procedure

Animals will be selected based on orders received from final consumers at the abattoir (preorder or on the day).

After post-mortem inspection, health marking, weighing, grading and stamping (HMC, for example, if applicable), the Qurbani carcases going to specific designated domestic customers will begin the chilling process.

The time and date must be printed on the Qurbani carcase tag when it is printed at the weighing or grading station.

Carcases must be moved to a chilling area to begin a continuous chilling curve and remain there until the carcase is ready to dispatch. Each carcase must undergo a minimum chilling time of 30 minutes.

Each consignment must be dispatched with a specific document detailing the name of the abattoir, date of dispatch, number of Qurbani units and who it was for. Examples include a receipt or order confirmation (the usual dispatch records required in law).

Each consignment will be accompanied by a consumer advice note of the requirement to cook the product thoroughly before consumption (or freezing if appropriate). This information will also be available electronically if required. There will also be a consumer declaration form that may be signed before or at the time of dispatch, stating that the customer is aware that the meat has not been chilled fully.

To minimise contamination risk, carcases and products must be plastic-wrapped or boxed hygienically if not placed in a refrigerated vehicle. All vehicles must be clean and contamination-free before placing the carcases within, and where necessary, the area should be lined with a suitable material and the carcases/products wrapped/boxed as appropriate to prevent contamination.

### Control measures and frequency

**Temperature** [insert name of responsible individual/department]

Random checks of surface temperatures of carcases intended for direct supply will be undertaken on an hourly basis and recorded and retained for at least one year.

**Documentation** [insert name of responsible individual/department]

Check that the following documents have been completed and issued for everyconsignment as appropriate:

* Order confirmation, receipt or dispatch document
* Consumer advice document/consumer declaration form (with consumer acceptance signature, may not be a separate document but may be contained within any of the previous documents)

**Transport** [insert name of responsible individual/department]

To monitor the type of vehicles used by Qurbani consumers, dispatch colleagues will record the number and type of vehicles used to collect Qurbanis (see example below). This information must be retained for at least one year.

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| **Day** | **Comments** | **Vehicle type** |
| Tuesday | 21 | Car (up to 5 passengers) |
| Tuesday | 3 | People carrier/minibus (5+) |
| Tuesday | 2 | Unrefrigerated van |
| Tuesday | 1 | Refrigerated van |
| Wednesday | 10 | Car (up to 5 passengers) |
| Wednesday | 2 | People carrier/minibus(5+) |
| Wednesday | 1 | Unrefrigerated van |
| Wednesday | 2 | Refrigerated van |

Products must be plastic-wrapped or boxed as appropriate to prevent contamination.

### Corrective action

* No corrective actions are required for temperature checks – this is data gathering only
* If paperwork checks reveal missing documentation, the responsible individual will provide them
* If required, the FBO will provide (bags/Dolav liners/boxes) as needed

### Records

* Temperature checks
* Consignment check record (book or form) – documentation and transport

### Traceability records

FBOs must undertake verification of the supply of Qurbani meat only to final consumers or their representatives to ensure customer declaration/traceability for all relevant sales/supplies during the festival.

For each consignment, documentation must be completed and retained detailing the name of the abattoir, date of dispatch, number of Qurbani units and who it was for. Examples of such documentation include a receipt or order confirmation. This information must be retained for at least one year and made available to the competent authorities on demand.

### Certificate of competence

All staff involved in handling and slaughtering live animals must have a valid certificate of competence for all of the tasks they are undertaking.