



**The Gambia
Standards Bureau**

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FOREWORD iv

INTRODUCTION v

1 SCOPE 1

2 NORMATIVE REFERENCES 1

3 TERMS AND DEFINITIONS 2

4 PRINCIPLES 4

4.1 General 4

4.2 Islamic sensitivity 4

4.3 Commitment to Islamic values 4

4.4 Risk based approach 4

5 GENERAL REQUIREMENTS 4

5.1 General 4

5.1.1 Legal and contractual matters and Islamic responsibility 5

5.1.2 Halal certification agreement 5

5.1.3 Responsibility for halal certification decisions 5

5.1.4 Use of license, certificates and marks of conformity 5

5.2 Management of impartiality 5

5.3 Liability and financing 6

5.4 Operations 6

5.5 Non-discriminatory conditions 6

5.6 Traceability 6

5.7 Transparency 7

6 STRUCTURAL REQUIREMENTS 7

6.1 Organizational structure and top management 7

6.2 Mechanism for safeguarding impartiality 7

6.3 Operational Control 8

7 RESOURCE REQUIREMENTS 8

7.1 Competence of management and personnel 8

7.2 Personnel involved in the halal certification activities 8

7.2.1 General 8

| | |
|---|-----------|
| 7.2.2 Personnel carrying out contract review | 9 |
| 7.2.3 Personnel granting halal certification..... | 10 |
| 7.2.4 Technical auditors | 11 |
| 7.2.5 Technical experts | 13 |
| 7.2.6 Islamic affairs experts | 13 |
| 7.2.7 Selection of the audit team | 14 |
| 7.3 Use of individual external technical auditors and external technical experts/Islamic affairs experts | 14 |
| 7.4 Personnel records | 14 |
| 7.5 Outsourcing | 14 |

8 INFORMATION REQUIREMENTS15

8.1 Publicly accessible information15

8.2 Halal certification documents.....15

8.3 Directory of certified clients15

8.4 Reference to halal certification and use of halal marks/licences15

8.5 Confidentiality.....16

8.6 Information exchange between a Halal certification body and its clients16

9 PROCESS REQUIREMENTS16

9.1 General requirements.....16

9.2 Initial audit and halal certification18

9.2.1 Application18

9.2.2 Application review18

9.2.3 Initial halal certification audit18

9.2.4 Initial halal certification audit and its conclusions20

9.2.5 Information for granting initial halal certification20

9.2.6 Sampling20

9.2.7 Inspections and tests20

9.2.8 Audit report21

9.3 Surveillance activities22

9.4 Recertification.....22

9.5 Special audits23

9.6 Suspending, withdrawing or reducing the scope of halal certification23

9.7 Appeals and complaints23

9.8 Records of applicants and clients23

9.9 Changes affecting certification23

10 MANAGEMENT SYSTEM REQUIREMENTS FOR CERTIFICATION BODIES ..23

10.1 General23

10.2 Management system manual.....24

10.3 Control of documents24

10.4 Control of records24

10.5 Management review.....24

10.6 Internal audits24

10.7 Corrective actions24

10.8 Preventive actions24

Annex A (normative) Classification of halal product/service/process and/or management system categories25

Annex B (informative) Minimum audit time.....27

Annex C (normative) Required Competence Criteria for HCB functions31

Bibliography.....36

FOREWORD

The Standards and Metrology Institute for the Islamic Countries (SMIIC), as an intergovernmental organization, aims to set common standards to be implemented across the Organisation of the Islamic Cooperation (OIC) region where the Institute aims to ensure the protection of consumers and the interoperability of products, and also to strengthen marketplace position of the OIC Member States in the global economy while fostering innovation and free trade initiatives.

Halal certification for products, services, processes or management systems is carried out to ascertain the halal status of the products, and hence, they can provide confidence to Muslim consumers that the consumed products are halal. On the producers' side, halal certification can prevent any confusions and disputes on the halal status of the commodity they produce.

This standard has been prepared by the representatives of following OIC Standardization Expert Group (SEG) Member Countries and the OIC and its Organs after 3 years of hard work and by consensus in 2010:

a) Afghanistan, Albania, Azerbaijan, Bangladesh, United Arab Emirates, Brunei Darussalam, Algeria, Indonesia, Morocco, Palestine, Gabon, Iraq, Iran, Cameroon, Qatar, Kyrgyzstan, Kuwait, Libya, Lebanon, Maldives, Malaysia, Egypt, Nigeria, Oman, Uzbekistan, Pakistan, Senegal, Somalia, Sudan, Syria , Saudi Arabia, Tajikistan, Tunisia, Turkey, Turkmenistan, Uganda, Jordan, Yemen, Bosnia and Herzegovina,

b) The Organization of the Islamic Conference (OIC), COMCEC Coordination Office, Islamic Chamber of Commerce and Industry (ICCI), Statistical, Economic and Social Research and Training Centre for Islamic Countries (SESRI), Islamic Centre for Development of Trade (ICDT) and the SEG Secretariat.

The first edition has been dully considered and adopted OIC/SMIIC 2:2011 - Guidelines for Bodies Providing Halal Certification by the SMIIC Technical Committee Meeting on Halal Food Issues which was held in Yaoundé, Republic of Cameroon on 16-17 May 2011.

The second edition of this standard was developed by SMIIC Committee on Standards for Conformity Assessment (SMIIC/CCA) and adopted by SMIIC as OIC/SMIIC 2:2019 - Conformity Assessment – Requirements for Bodies Providing Halal Certification.

SMIIC/CCA was established with the BOD Resolution 16/2015 of the 11th SMIIC Board of Directors Meeting which was held on 30 November 2015 in İstanbul, Republic of Turkey. Main objectives of the SMIIC/CCA are the preparation of policies and standards (*including guidelines, criteria, technical specifications etc.*) for bodies involved in testing, calibration, certification, inspection, accreditation, and other related standards especially halal conformity assessment and accreditation.

This standard is based on sources of Islamic Rules and Laws.

In this standard, Islamic Rules and Laws refer to those commonly accepted rules and schools of the Islam, regardless of variations in different countries.

INTRODUCTION

Certification of a halal product or service or process or management system of an organization is one means of providing assurance that the product or service or process or management system in question complies with specified standards and other normative documents and the organization has implemented a system for the management of the relevant aspects of its activities, in line with its policy in conformity with Islamic rules.

This standard specifies requirements for halal certification bodies. Observance of these requirements is intended to ensure that halal certification bodies operate halal product or service or process or management system certification in a competent, consistent and impartial manner, thereby facilitating the recognition of such bodies and the acceptance of their certifications on a national, OIC and international basis. This standard serves as a foundation for facilitating the recognition and acceptance of halal certification in the interests of international trade.

This standard mainly draws on ISO/IEC 17065 with normative references to ISO/IEC 17021-1 and ISO/TS 22003 and aims at defining requirements for halal certification bodies, rules for the execution of halal certification activities at national and international level, and the rules and procedures for the use of certificates and mark granted as a result of halal certification.

For the purposes of this standard, the terms “Management system standard” or “Requirements” found in the relevant clauses of ISO/IEC 17021-1 and herein referred to shall be taken to mean “OIC/SMIIC halal standard or halal requirements” and/or “Management system standard” or “Requirements”.

REQUIREMENTS FOR BODIES PROVIDING HALAL CERTIFICATION

1 SCOPE

1.1 This standard specifies the rules that the halal certification bodies shall satisfy and the requirements for the execution of halal certification activities.

1.2 The halal certification system used by the halal certification body may include one or more of the following, which could be coupled with production surveillance or assessment and surveillance of the supplier's management system like food safety management system (FSMS) and/or both, as described in ISO/IEC TR 17026:

- a) type testing or examination;
- b) testing or inspection of samples taken from the market or from supplier's stock or from a combination of both;
- c) testing or inspection of every product or of a particular product, whether new or already in use;
- d) batch testing or inspection; and
- e) design appraisal.

This standard contains principles and requirements for the competence, consistency and impartiality of the audit and certification of halal product/service/process and/or management systems for bodies providing these activities.

Certification of halal product/service/process and/or management systems (named in this standard "halal certification") is a third-party conformity assessment activity. Bodies performing this activity are therefore third-party conformity assessment bodies (named in this standard "halal certification body/bodies").

NOTE 1 A halal certification body can be non-governmental or governmental.

NOTE 2 This OIC/SMIIC Standard can be used as a criteria document for accreditation (comply with OIC/SMIIC 3) or peer assessment or other audit processes.

2 NORMATIVE REFERENCES

The following referenced documents are indispensable for the application of this standard. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

- | ISO/IEC 17021-1, Conformity assessment - Requirements for bodies providing audit and certification of management systems – Part 1: Requirements,
- | ISO/IEC 17065, General requirements for bodies operating product certification systems,
- | ISO/IEC 17000, Conformity assessment - Vocabulary and general principles,
- | ISO/IEC 17020, General criteria for the operation of various types of bodies performing inspection,

- | ISO/IEC 17025, General requirements for the competence of testing and calibration laboratories,
- | ISO 9000, Quality management systems - Fundamentals and vocabulary,
- | ISO/TS 22003, Food safety management systems - Requirements for bodies providing audit and certification of food safety management systems.