SUPERVISION SCHEME

Version:
2.0

Authored and managed by:
Halal Quality Control Headquarters, The Netherlands

Target Audience:
Applicable to slaughtering facilities and related meat operations that require HQC Halal supervision, including facilities operating under continuous, scheduled, or event-based supervision arrangements.

How to Use This Scheme
This document only show the executive summary. The full version is available upon request.

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Laan van Meerdervoort 53d, 2517AE, The Hague, The Netherlands
Tel: +31 (0) 70 346 97 95 | Email: info@halalqualitycontrol.com | Website: www.halalqualitycontrol.com
Edited and typeset by: Wasim al Shaman | Quality Control conducted by: Kinda al Kassab and Laila al Chaman

Executive Summary of this Scheme

What this document is

The HQC Supervision Scheme defines the requirements for supervision activities performed by HQC at slaughtering facilities and related meat operations.
The Scheme explains how Halal Supervisors are appointed, how supervision visits are planned and carried out, which activities are verified during supervision, and how supervision results are recorded and used to protect Halal integrity.

Why this Scheme exists

Halal slaughtering is a high-sensitivity certification activity. Even where a facility has been audited and certified, Halal integrity must continue to be maintained during operational slaughtering activities.
This Scheme exists to ensure that slaughtering, bleeding, post-slaughtering handling, segregation, storage, transportation, and related records remain controlled during production. It also supports the issuance of Halal Shipment Certificates and compliance with authority-specific requirements where supervision is required.

What the Scheme covers

I. supervision principles and applicability;
II. planning and frequency of supervision visits;
III. requirements for Halal Supervisors;
IV. access to facilities and relevant records;
V. activities to be verified during supervision;
VI. slaughtering, bleeding, immobilization, and animal welfare controls;
VII. segregation, identification, and traceability;
VIII. reporting and recordkeeping;
IX. non-conformities, escalation, and corrective actions;
X. relationship between supervision, audits, certificates, and certification decisions.

Core requirements

The Scheme requires supervision activities to be risk-based, documented, and carried out by competent and authorized Halal Supervisors.
The facility shall provide access to relevant areas, personnel, records, and processes. Supervision findings shall be recorded and may be used for certification control, certificate issuance, internal monitoring, authority review, or corrective action follow-up.
Where a serious issue affects Halal integrity, the affected products shall not be released as Halal unless HQC has reviewed and accepted objective evidence that Halal integrity was maintained.

Conclusion

The HQC Supervision Scheme provides a structured framework for monitoring Halal slaughtering activities in a consistent and verifiable manner.
By implementing this Scheme, HQC and certified slaughtering facilities can demonstrate that operational Halal requirements are monitored during production and that Halal integrity is protected beyond the certification audit.

Need Help?

Your HQC contact or office partner can guide you through this scheme or answer any questions you have.

You may contact us by emailing **info@halalqualitycontrol.com** or by calling/messaging us at **+31 70 346 97 95** (WhatsApp available for multilingual communication).