



# SICHMA

Supreme Islamic Council of Halal Meat in Australia

Unit 13, 10 Straits Avenue  
South Granville, NSW 2142

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Website: [www.sichma.com.au](http://www.sichma.com.au)

Tel : 02 8764 8833

## APPLICATION FOR HALAL CERTIFICATION

### SECTION 1: APPLICANT INFORMATION (PLEASE USE CAPITAL LETTERS)

Name of Organisation: \_\_\_\_\_

Business / Trading Name: \_\_\_\_\_

Est No: \_\_\_\_\_ ABN No \_\_\_\_\_ Type of Business \_\_\_\_\_

Legal Status (Please tick one or more)

- |  |   |                                |
|--|---|--------------------------------|
| <input type="checkbox"/> Sole Trader     | <input type="checkbox"/> Partnership    | <input type="checkbox"/> Trust |
| <input type="checkbox"/> Private Company | <input type="checkbox"/> Public Company | <input type="checkbox"/> Other |

Situation address: \_\_\_\_\_

Mailing address: \_\_\_\_\_ Post Code \_\_\_\_\_

Accounts email address \_\_\_\_\_

Business establishment date: \_\_\_\_\_

Is the applicant part of a larger group?  Yes  No

Name of the parent company: \_\_\_\_\_

Website address: \_\_\_\_\_

### SECTION 2: AUTHORISED REPRESENTATIVE FOR THIS APPLICATION

Full Name of Authorised Representative: \_\_\_\_\_

Position: \_\_\_\_\_

Postal address: \_\_\_\_\_ Post Code: \_\_\_\_\_

Phone number: \_\_\_\_\_

Mobile number: \_\_\_\_\_

E mail \_\_\_\_\_



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### SECTION 3: LOCATION DETAILS AND SCOPE (Separate application form required for each location)

Name of the Facility/Site: \_\_\_\_\_

Physical address of the Production Site/Facility \_\_\_\_\_

Scope of the certification applied for: (e.g., production and packaging of Fresh Chilled Meat)

Geographical location (Countries) where the accredited product/s are to be sold/exported from this facility

#### Certification Standard/s

- A.  BPJPH Indonesia Laws and Regulations: Indonesia Regulation on Halal Product Assurance Criteria System (SJPH): Kepkaban 57/2021 & Kepkaban 20/2023
- B.  GSO Halal Standard:  
 GSO- 2055.1 Halal Products - Part one: General Requirements for Halal Food  
 GSO - 993 Animal Slaughtering Requirements According to Islamic Rules
- C.  Malaysian Standards:  
 Malaysian Protocol 2011 for the Halal Meat and Poultry Production.  
 Malaysian Standards- MS 1500
- D.  Majlis Ugama Islam Singapura (MUIS)
- E.  OIC/SMIIC 1 General Requirements for Halal Food
- F.  Brunei Halal Guidelines GD24:2010 (First Edition, May 2010)
- G.  Any other Halal Standard (Specify) \_\_\_\_\_

#### Audit type:

- A.  Initial Certification
- B.  Change of Scope – Addition of Products/Services
- C.  Change of Scope – Addition of Sites or Decrease of Scope

As per your scope, what are the significant processes and /or products to be covered under the certification?

Is there any part of the processes being outsourced or Co-manufactured? If yes, please provide details of the Co- manufacturing site (business legal name, address, email, and phone number contact details):



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Are there legal/regulatory requirements relevant to the scope of the Certification?  
(e.g., Food Safety Certification, Government/Local Council regulations)?

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Provide details of any management system certification already accredited:  
(e.g., HACCP, ISO 22000, ISO 9001, ISO 14001, FSSC 22000, BRC, SQF, WQA, Halal, Kosher, Organic,)

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Are you currently or previously certified by any Halal Certification Bodies (HCB)?

Yes  No

If yes, provide details.

Name of the HCB: \_\_\_\_\_

Date of the Certification: \_\_\_\_\_ Expiry date of the current Halal Certificate \_\_\_\_\_

Provide details of any products produced at the same site that is Non-Halal:

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Provide details of any other products produced at the same site that contains pork or pork's derivatives:

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Provide details of any other products produced at the same site that contains Alcohol:

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### Facility Information

Total Number of Facility Employees	Total Numbers of Facility Shifts and Hours	Total Numbers of Facility Employees (per shift)

Note: Employees include permanent and non-permanent (Seasonal, Temporary, and sub-Contractors) personnel.

### Preferred days, dates, and times for Audit

Days	Monday	Tuesday	Wednesday	Thursday	Friday
Time					



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If abattoir, please provide the last three months slaughter numbers:

	MM/YYYY	Total slaughter numbers
01		
02		
03		

### Products and Ingredients Information

Total number of Halal products			
Total Number of HACCP Analysis Plans			
Product Variety & Complexity			
Category	Subcategory		Examples of included activities
<b>C</b> <input type="checkbox"/>	<b>Food Manufacturing</b>	<b>CI</b> Processing of perishable animal products	Production of animal products including fish and sea food, meat, eggs, dairy, and fish products.
		<b>CII</b> Processing of perishable plant products	Production of plant products including fruits and fresh juices, vegetables, grains, nuts, and pulses.
		<b>CIII</b> Processing of perishable animal and plant products (mixed products)	Production of mixed animal and plant products including pizza, lasagne, sandwich, dumpling, ready to eat meals.
		<b>CIV</b> Processing of ambient stable products	Production of food products from any source that are stored and sold at ambient temperature, including canned foods, biscuits, snacks, oil, drinking water, beverages, pasta, flour, sugar, food-grade salt.
		<b>CV</b> Animal slaughtering	Processing of carcasses including slaughtering in slaughterhouses, cutting, cleaning, and packaging.
<b>K</b> <input type="checkbox"/>	<b>Production of (Bio) Chemicals</b>		Microbiology, production of food and feed additives, vitamins, minerals, bio-cultures, flavourings, enzymes and processing aids, pesticides, drugs, fertilizers, cleaning agents, cosmetics, textiles, leather products, etc.



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### Table A - Classification of Halal product / Service Categories (as per Table A.1 – Food chain categories GSO 2055:2-2021)

Do you agree to use SICHMA's preferred laboratory & pay any related costs?  Yes  No

If No, provide details.

Laboratory Name: \_\_\_\_\_ Telephone No: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Position: \_\_\_\_\_

Address: \_\_\_\_\_ Post Code: \_\_\_\_\_

### Production and processing Line:

Are Halal and Non-Halal products processed by the same equipment?

No  Yes

Are Halal and Non-Halal products processed on the same day?

No  Yes

Are Halal and Non-Halal products separated or segregated in Cold Storage?

No  Yes

Is there daily documentation for the Halal and Non-Halal Production?

No  Yes

Name of the Document \_\_\_\_\_

### Halal Integrity and Tracking

Is there a Halal program?

No  Yes (Attach your site halal program)

Is Halal covered in the organisation's induction program?

No  Yes

Is there a procedure to trace or back track Halal and Non-Halal products?

No  Yes

Is there a routine cleaning procedure for the equipment and premises?

No  Yes

Is the cleaning product free from Non-Halal ingredients or materials?

No  Yes



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Additional Details/Information (use additional page if required)

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**Note:** Provide details of finished products, raw materials, and packaging materials by completing the provided excel spread sheets along with this application.

### SECTION 4: POLICIES

**Confidentiality Policy:**

SICHMA has policies and procedures in place regarding its management of confidential information. All information obtained from the application will remain confidential.

**Non-Discriminatory Policy:**

SICHMA shall make its services accessible to all applicants whose activities fall within its scope of operations. All applications will be treated fairly.

### SECTION 5: CONDITIONS OF CERTIFICATION

**To attain and maintain certification, an applicant must agree to:**

1. At all times abide by rules, fulfill the requirements and the guidelines for certification set by Supreme Islamic Council on Halal Meat in Australia and/or other halal certification standards.
2. Allow the Authorised Officers / Inspectors of SICHMA unrestricted access to inspect the premises at any time without prior notice.
3. Immediately notify SICHMA of any change of the nature of business and / or ownership.
4. Pay the agreed fee for the Halal Certificate and any additional fees that may be imposed.
5. Not to transfer the Certificate to anyone or duplicate it under any circumstances.
6. Not to use or display SICHMA label or logo once the Halal Certificate has expired, suspended, cancelled or has been withdrawn and to return the certificate to SICHMA.
7. Not to display the Halal Certificate at any premises other than for which it has been issued to.
8. Not to use Halal Certificate in a manner which will discredit SICHMA.
9. Retain all Quality management and technical records while certified.
10. All requested information must be provided to SICHMA.



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The applicant's authorised representative agrees to the above conditions for Certification and attests that all statements made on the application are correct to the best of their knowledge.

I acknowledge that any breach of the above conditions and / or guidelines may result in the cancellation of the Halal Certificate.

Signed on behalf of the Applicant:

\_\_\_\_\_  
**Name of Authorised Representative**

\_\_\_\_\_  
**Signature**

\_\_\_\_\_  
**Position**

\_\_\_\_\_  
**Date**

### OFFICE USE

Reviewed by \_\_\_\_\_

Signature \_\_\_\_\_

Date: \_\_\_\_\_

Approved

Declined

Please note:

Completed application form should be emailed to: [halal@sichma.com.au](mailto:halal@sichma.com.au)

For further enquiries please contact:

Quality Assurance Manager Tel: (02) 8764 8833