

Halal Procedure

Whilst we are contracted to provide Red Tractor meat throughout all schools in the Redbridge contract, our contract also stipulates that we must make a 'catering provision for the diverse cultural and religious backgrounds of the schools' populations as necessary'.

Accordingly, where we are requested to offer a Halal meat option we produce two meat dishes, one being made using Halal meat and the other made using Red Tractor meat.

In these kitchens strict controls are put in place to ensure the meats are kept separate to minimise the risk of cross contamination and include:

1. The Halal and non-Halal meats are purchased from authorized suppliers and clearly labeled either 'Halal' or 'Red Tractor'.
2. Ideally we store the Halal and non-Halal meat in separate fridges or freezers. However, where storage space is limited the two types of meats are stored on separate shelves.
3. When preparing the food separate and dedicated utensils (knives, chopping boards) and cooking vessels are used.
4. At service the two types of meat are served from separate containers using dedicated serving implements. Where space allows the food is also labeled.
5. Some schools have dedicated a particular colour tray (yellow) for the children to use who will be opting for the Halal option, further minimizing the risk of cross contamination.
6. Full training on the Company's Halal Procedure is provided to all staff responsible for the preparation, cooking and serving of Halal meals and this is signed off on the employee's training cards.

Our Halal meat is supplied by Marbec Meats who guarantee the meat is HFA approved. Copies of the certifications are available on request. Links to both organisations are below:

www.marbecmeats.co.uk/
www.halalfoodauthority.com