

# DAILY RECORD FOR HALAL SLAUGHTERING

<b>Name and Number of Establishment</b>					
<b>Type of Animal Slaughtered</b>					
<b>Method of Stunning ( Electrical / Pneumatic Percussive / <del>No Stunning</del> )</b>					
<b>Date</b>					
<b>Total Slaughtering of the Day</b>					
<b>Total Slaughterman in Charged</b>					
No.	ID No. of Slaughtered	Method of Slaughtering (manual / mechanical)	Result of Halal Slaughtering (I) / (X)	Follow up Action (Non Conformance)	Remarks

**Slaughterman:**  
**Name:** .....  
**Signature:** .....

**HALAL Checker:**  
**Name:** .....  
**Signature:**.....

**Verified by HALAL Certification Body:** .....  
**(name and signature)**

*Source - Malaysian Protocol for the Halal Meat Production; issue 1, rev 4, 15th May 2008, page 22.  
 Completed forms should be retained as part of the daily process control records for the premises, and made available for audit.*