



Cleaning & Sanitizing Agent Pre-Validation Questionnaire

This document is an additional questionnaire supporting the assessment of materials
(Namely: Risk Categorization of ingredients, processing aids, additives) during the halal certification process.
This Questionnaire is valid for (3) three years.

The information provided will remain confidential and used solely for certification purposes by Halal Certification Solutions USA.
Complete all sections of the questionnaire. If a question doesn't apply, write 'N/A' (Not Applicable).
Return this form with all supporting documents.

Material Name & Description/CAS Nr (If Available)			
Company Name		Address	
Production site		Telephone/email	
Scope of Company	<input type="checkbox"/> Manufacturer	<input type="checkbox"/> Private Label Owner	<input type="checkbox"/> Toll Manufacturer
	<input type="checkbox"/> Supplier	<input type="checkbox"/> Trader	<input type="checkbox"/> Toll Packaging

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Product Info

Remark

- 1.1 Is the cleaning agent Halal certified? (if yes, attach certificate) ☐ Yes ☐ No
- 1.2 State the source of the cleaning/Sanitizing agent
- ☐ Acid and Base ☐ Enzymatic ☐ Soap ☐ Water ☐ Organic Solvents
- 1.3 Are animal derived ingredients used in the cleaning/sanitizing agent (Stearate, Tallow, Enzymes etc) (If yes, State the source of animal derived ingredients) ☐ Yes ☐ No
- ☐ Porc ☐ Others

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Process & Production

- 3.1 Does any production process of the above-mentioned cleaning agent involve porcine derivatives? ☐ Yes ☐ No ☐ N/A
- 3.2 Is/are any process(es) outsourced? (If yes, please define the outsourced process and indicate to whom it has been outsourced) ☐ Yes ☐ No



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Signee's Undertaking



I/We hereby declare that, following careful verification, the information given in this questionnaire is to the best of my/our knowledge and belief true, correct, and complete. Any additional documents attached are true and complete copies of original documents.

Authorized Person:

Position:

Place and Date:

Signature:

This document can be submitted with digital or E-Signature

Note :This questionnaire shall be endorsed and signed by a management/supplier/trader representative, preferably someone with a scientific background, from the manufacturing company.

Failing which, HCS reserves the right to reject this halal questionnaire.

General Guidelines for Halal Food

HALAL	Islamic terms which indicate what is may or permissible to be used or contacted or consumable in accordance with the provision of (Islamic Jurisprudence)
NON-HALAL	The following are considered to non-Halal: Porc meat and any product/ingredients containing porc or its derivatives Alcoholic drinks and products/ingredients containing intoxicating materials Meat from dead and Carnivorous animals Blood and its by-products Animals that have not been slaughtered according to the Islamic norms Toxic material, all products and ingredients, which might be contaminated by the above-mentioned materials
HALAL PROCESSING	Processed food is halal if it meets the following requirements: Products or ingredients do not contain any non-halal sources by (Islamic Jurisprudence) Products or their ingredients shall be safe for human consumption Products are prepared, processed, or manufactured using equipment and facilities that are not contaminated with non-halal materials During the preparation, processing, packaging, storage, and/or transportation of halal products, they are separated from any other food that does not meet the requirements specified in the above items.
MACHINERY, UTENSILS, PRODUCTION LINE	Machinery, utensils, production lines used for processing halal food shall not be made of or materials that are decreed as non-halal according to Islamic Jurisprudence In case of converting any processing line contaminated by non-halal products into halal product, the line should be cleansed according to cleaning procedure defined by Islamic Jurisprudence. Food grade oils which can have accidental food contact shall be of H1-grade and free of non -halal components
REFERENCES	https://www.halalcs.org/ Farhan https://www.fao.org/fao-who-codexalimentarius/sh-proxy/es/?lnk=1&url=https%253A%252F%252Fworkspace.fao.org%252Fsites%252Fcodex%252FMeetings%252FCX-734-10%252FWorking%2Bdocuments%252Fne10_15e.pdf