Halal Food at the University of Guelph
Frequently Asked Questions compiled by the Muslim Students’ Association
Updated September 2021

1. **ARE THERE HALAL OPTIONS ON CAMPUS?**

   Yes! There is a wide selection of halal options on campus. These are served out of:
   - Mom’s Kitchen in UC, Prairie, Creelman
   - Hot Entrée’s in OVC, LA, Mountain
   - Infusion in UC Food Court
   - Need a Pita, Pasta, Pizza, Grab N Go

2. **WHAT ABOUT THE SAUCES?**

   The Hospitality Services team has been working diligently to update processes along every step of the way to ensure that all food labelled Halal follows appropriate Halal protocol. With respect to sauces and broths, the Hospitality team is working to remove wines from all sauces. All sauce/ stock recipes are being modified to ensure only Halal certified or vegetarian products are used.

3. **WHO ARE THE SUPPLIERS?**

   **CHICKEN BREASTS** - Sargent Farms, Milton (https://sargentfarms.ca/), used in Hot Entrees in Mom’s, Catering, Salads

   **CHICKEN CUBES (Raw Diced Chicken)** - DD Poultry, Toronto (http://ddpoultry.ca/product-category/halal/), used in Butter Chicken, Stews, Curries

   **BONE-IN CHICKEN (8 Cut)** - Butcher Shoppe, Toronto (http://butchershoppe.com/Home/Products), used in Roast Chicken Entrees

   **OTHER CHICKEN PRODUCTS** - Mina Halal, Maple Leaf (https://minahalalfoodservice.com/about-us/) and Zabiha Halal, Maple Lodge (https://www.zabihahalal.com/), used in Chicken Entrees

   **COOKED CHICKEN STRIPS** - Olymel (https://olymelfoodservice.com/catalogsearch/result/?q=halal), used in Pita, Pasta, Pizza, Grab N Go

   **BONELESS LAMB LEG** - Sysco, used in Lamb Stew, Curries

4. **WHAT OTHER HALAL OPTIONS ARE THERE?**

   Chicken and Beef used in "Made in Japan" and "Mongolian Grill" are Halal. We are also following up to source cheeses prepared with cultured bacteria and not rennet.

5. **WHAT DOES THE FOOD-PREPARATION PROCESS LOOK LIKE?**

   Menus for the dining units are written by the Chefs and a range of Halal options are always thought of
for each meal period. These menus are sent to the Marketing team to post on social media.

Food is prepared in the various kitchens as per menus with attention to dietary, allergy and food safety standards.

Ingredient cards are written for each item prepared and checked 3-4 times at various stages. These are placed next to the food item. This card is the most accurate label!

6. **WHAT IF I SEE SOMETHING MISLABELED?**

   The ingredient card will be the most accurate as it is checked and double-checked many times before being displayed. Hospitality staff try hard not make any mistakes. When in doubt, ASK!

   If you do see an item that you believe was mislabeled as Halal, bring it to the Supervisor/Manager’s attention right away! They are incredibly approachable and very quick at resolving these matters 😊

7. **BIGGEST TAKEAWAY?**

   When in doubt: ASK!

**HALAL CERTIFICATES**

Our lovely UofGChefs team at Hospitality Services sent us the Halal Certificates for the Halal food offered on campus. See below.
Sargent Farms
3410 Semenyk Crt,
Mississauga, ON
L5C 4P6

January 1, 2019

HMA HALAL REGISTRATION / VERIFICATION

All Chicken processed and sold at this facility is inspected and monitored by an HMA inspector. All products produced at this facility are being identified by the Halal Monitoring Authority’s certification mark on the case labels.

Sargent Farms also operates a chicken abattoir located in Milton at 61 Garden Lane. All products that are further processed at this location originate from the Milton facility.

Please note that HMA only guarantees the authenticity of Sargent Farms products that are delivered directly by Sargent Farms to retail outlets, suppliers and wholesalers which contain the HMA certification mark on the Sargent Farm label. This by no means implies that the retail outlets, suppliers and wholesalers that are not under the HMA monitoring program are automatically certified, as there is no guarantee that such outlets, suppliers and wholesalers are purchasing their chicken exclusively from HMA certified suppliers. Hence caution must be exercised.

This letter of verification expires on December 31, 2019.

Shaykh Imam Omar Subedar
COO - Halal Monitoring Authority

www.HMACanada.org
1825 Markham Road, Suite #211, Scarborough, Ontario, M1B 4Z9, Canada
Toll Free Hotline: 1855 462-1462 Email: info@hmacanada.org
TO WHOM IT MAY CONCERN

CERTIFICATE

This is to certify that the **Alliance Group Limited** Slaughterhouses listed below have been certified by The **Federation of Islamic Associations of New Zealand (Inc.)** as Halal for the period of **01 July 2017 to 30 June 2020**, and these are regularly inspected by the Halal Assessing Officers of the Federation.

- **ME17** Smithfield Ovine (Meat & Casings)
- **ME18** Pukeuri Ovine, Bovine, Bobby Calves
- **ME21** Mataura Bovine
- **ME40** Nelson Ovine, Bobby Calves
- **ME50** Lorneville Ovine, Bobby Calves
- **ME134** Dannevirke Ovine, Bobby Calves
- **ME136** Levin Ovine, Bovine, Bobby Calves

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**MOHAMMED SULTAN EUSOFF**
EXECUTIVE MANAGER

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*A United and Progressive Community*

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Maple Leaf Foods Inc.
6897 Financial Drive Mississauga, ON L5N 0A2

November 12, 2018

HMA HALAL REGISTRATION / VERIFICATION

This is to verify that Maple Leaf Foods Inc. of Mississauga, Ontario, Canada is approved to provide HMA certified products on MINA™ and SUFRA™ products at the below mentioned facilities. Production of poultry and other items at the facilities is under the supervision and endorsement of the Halal Monitoring Authority of CCMT when HMA inspectors are physically present to supervise the Halal process for HMA certified production. The company is also authorized to process MINA and SUFRA products, under HMA supervision that includes certification of ingredients are Halal. Please note that products are only certified as long as they bear proper HMA identification such as HMA labels, stamps, seals, ties, etc.

Please feel free to contact the Halal Monitoring Authority (HMA) at info@hmacanada.org if you have any further questions or concerns.

- Toronto, Ontario Plant – EST 47
- St. Mary’s, Ontario Plant – EST 439
- Brampton, Ontario Plant – EST 196
- Courtney Park, Ontario Plant – EST 371
- Edmonton, Alberta Plant – EST 07F
- Maple Leaf Foods, Brantford Plant – EST 7M
- Maple Leaf Foods – Walker Drive, Brampton – EST 640
- Maple Leaf Foods - Guelph - EST 645

Please kindly contact the Halal Monitoring Authority for details as to where the HMA certified fresh and frozen meat products produced at the above mentioned facilities may be purchased.

This letter of verification expires on December 31, 2019.

Shaykh Imam Omar Subedar
COO - Halal Monitoring Authority

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1825 Markham Road, Suite #211, Scarborough, Ontario, M1B 4Z9, Canada
Toll Free Hotline: 1855 462-1462     Email: info@hmacanada.org
December 3, 2018

HMA MINA CERTIFICATE

This is to verify that all Mina Halal Products that bear the HMA seal are monitored and certified by the Halal Monitoring Authority.

All Mina Halal meat and poultry products are slaughtered (zabeeha) by hand.

This certification expires December 2019.

Shaykh Imam Omar Subedar
COO - Halal Monitoring Authority

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December 3, 2018

HMA HALAL REGISTRATION/VERIFICATION

This is to verify that all Sufra Products that bear the HMA seal are monitored and certified by the Halal Monitoring Authority.

All Sufra Halal poultry products are slaughtered (Zabieha) by hand.

Current certification expires December 2019

Shaykh Imam Omar Subedar
COO - Halal Monitoring Authority
FOOD SAFETY

**SunGold Specialty Meats Ltd.** is a federally registered meat establishment with HACCP recognition and bearing the establishment number 136 from Canadian Food Inspection Agency (CFIA). The species of animals slaughtered, fabricated and packaged are lamb, mutton and goat in compliance with the requirements of the Halal method of slaughtering. SunGold Specialty Meats Ltd. is a CFIA approved establishment to export products internationally, currently to USA, Mexico, Hong Kong and U.A.E.

SunGold Specialty Meats complies with the CFIA requirements of the Food Safety Enhancement Program (FSEP), which includes requirements of the Meat Hygiene Manual of Procedures (MOP), Standard Operating Practices (SOPs), Good Manufacturing Practices (GMPs), HACCP Plans for both slaughtering and fabrication.

Critical Control Points (CCPs) are monitored and controlled under the HACCP plan and pre-requisite programs such as, premises program, receiving, storage and shipping program, equipment program, personnel program, sanitation program, pest control program and recall program are in place to assure good manufacturing practices are adhered at all times.

Pre-operational inspection by Quality Assurance Division is a daily routine, which includes monitoring check lists and on-site verification activities to enhance the food safety program and quality perspectives. As well microbiology testing of product and equipment is also tested to verify the effectiveness of the process controls, monitoring and inspection activities.

An Animal Welfare Policy is in place to ensure animals are handled humanely at all times. These protocols are monitored and verified daily.

Having all above GMPs, SOPs and HACCP systems in place, at SunGold Specialty Meats Ltd., we are committed to provide safe, high quality and nutritious lamb and goat products to our valued customers with the contribution of our skilled workforce, while complying with statutory and regulatory requirements at a competitive and affordable price.

Canadian Food Inspection Agency
This is to certify that MARKETING 3000 PLUS Inc. O.T D Poultry is approved for halal production subject to compliance with the terms and conditions stated in the contract with HALAL PRODUCT DEVELOPMENT SERVICES.

Expiry date: September 03/2020

Ehsan Samad
President