

FREQUENTLY ASKED QUESTIONS

LAUNCH OF MUIS HALAL CERTIFICATION CONDITIONS (FOOD PREPARATION AREA)

- 1. I have a central kitchen supplying to both Halal-certified outlets and non-Halal certified outlets. Do I need to apply for Product scheme as I am supplying to non-certified premises?**

You no longer need to apply for Product (PRO) scheme. The Food Preparation Area (FPA) scheme will be sufficient. However, any transfer of food from the central kitchen to non-certified premises shall be one-way and no cross-mixing shall occur.

- 2. I have a catering business and I supply to a food shop which will sell my catered food as part of its menu. Do I need to apply for Product scheme as I am supplying to the food shop?**

No, you will not need to apply for PRO Scheme. You will only be required to apply for FPA scheme. However, please ensure that you have obtained the relevant licenses or approvals from the Singapore Food Agency (SFA).

- 3. I am catering for a wedding in a hotel. Can I display my Halal certificate so that attendees know the food catered is Halal?**

Yes, you may display the Halal certificate in a manner that is clear and not misleading.

If both Halal and non-Halal food are catered for the same event, you shall ensure that your personnel (at the event) are able to attend to any queries relating to the Halal status of the food served.

- 4. I have an active application (in progress) on 1 September 2022. Will my application be based on the new HCC?**

Applications where the audit is scheduled on 1 September 2022 onwards will be based on the new Muis HCC 2022 (Version 1.0).

Audits conducted before 1 September 2022 will follow the existing HCC (effective from 1 June 2016).