

# Olive Dining Ltd

---

Halal Provision

# What do we currently provide when we are asked for Halal meat?

---

- Olive Dining currently uses a HFA accredited Supplier of Poultry, Beef and Lamb
- We believe that our Halal Meat comes from a reputable supplier with good practises
- We have been assured by the HFA that our current supplier has been checked in the last 6 months and is compliant to their standards which should meet the needs of the Muslim community
- HFA accredited Meat is deemed to be a good option to satisfy the needs of most faiths, not just Muslim.

# HFA vs HMC Main Points

---

- **Halal Food Authority**

- Use of stunning is deemed better by animal Rights organisations
- Yearly visits to accredited suppliers
- It has been rumoured that the shahada is sometimes pronounced over a tannoy, our Butcher can confirm that this does not happen.
- Mistrust by some of the Muslim community
- Non profit making organisation
- Mass slaughter production is common
- Our Abattoir can be visited for inspection by the general public
- More widely acceptable for other faiths

- **Halal Monitoring Committee**

- More Trust from some of the Muslim Community
- Monitoring visits monthly and quarterly
- No mechanical slaughter allowed
- No stunning allowed
- Registered Muslim Slaughter men
- No use of Tannoy
- Non profit making organisation
- Less slaughter production
- Deemed to be cruel by some Animal rights organisations