



Innovating Halal Assurance in Individual Broiler Chicken Slaughterhouses: A Model for Ethical and Decentralized Meat Processing

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ABSTRACT

Chicken is the most widely consumed source of animal protein in Indonesia. However, individual broiler chicken slaughter practices often prioritize consumer satisfaction and high consumption over halal compliance and health standards. This study highlights a critical gap in halal assurance, particularly within informal or individual slaughtering systems, which are often overlooked in previous research that focuses on large-scale or mechanized slaughterhouses for cattle. This research aims to develop a business model and standard operating procedure (SOP) for halal assurance management specifically tailored to individual broiler chicken slaughterhouses. Using a mixed-methods approach, the study engages stakeholders including slaughterhouse communities, the Ministry of Religious Affairs, the Animal Husbandry Service, Islamic Higher Education (Halal Study Centers), and Islamic law experts. The findings contribute to the formulation of practical guidelines for ensuring halal, safe, healthy, and high-quality (ASUH) chicken products. Globally, this study addresses the increasing demand for ethical and religiously compliant food systems, offering a model that integrates halal principles into decentralized meat processing. Its implications support consumer protection, supply chain transparency, and the promotion of ethical food practices in both Muslim-majority and international markets concerned with halal certification and food integrity.

Keywords: halal guarantee, consumer protection, consumer sensitivity, chicken slaughterhouse.

INTRODUCTION

Every living thing needs food and water to stay alive. Food for the body is useful as the main source of energy for the body. Humans need energy to be active. This energy can be obtained from the food they consume. Humans need food to survive because food provides energy, nutrients, and substances needed by the body. Without food, humans will have difficulty carrying out daily activities and are at risk of starvation and death. Islam is the majority religion in Indonesia, with 87.08% of the Indonesian population being Muslim in the first semester of 2024. The number reached

245,973,915 people.¹ Halal food is important in Islam because it is part of worship and the command of Allah SWT. In addition, consuming halal food is also good for physical and mental health. Researchers are interested in conducting research on this topic because food is something that is very much needed by humans and the guarantee of halalness is very important for people who are mostly Muslim.²

The foods we like and consider suitable for (human) nutrition differ depending on our place and time of day and our beliefs³. Product halal assurance is a combination of traditional and Islamic economic consumption. This case refers to developing a broiler chicken slaughterhouse business limited to the Kudus district. The Maslahah aspect, which relies on the concept of Halal, becomes the basis for scholars to monitor the compliance of practices in the field with regulations. A product's halalness is seen physically, as well as its process and distribution. One of the processes is to slaughter livestock following Islamic law guidelines and maintain its sustainability until it reaches the hands of consumers.

The need for broiler meat in Indonesia continues to increase. Central Java is the second-largest province in terms of chicken demand. Over the last three years, broiler production in Central Java Province has increased. Chicken meat is a source of animal protein that is most in demand by the people of Indonesia compared to other animal meats because the price is cheaper and the production is abundant. In addition, processing is also relatively simple⁴. Households, restaurants, kiosks, restaurants, industry, hotels, and others often consume chicken.

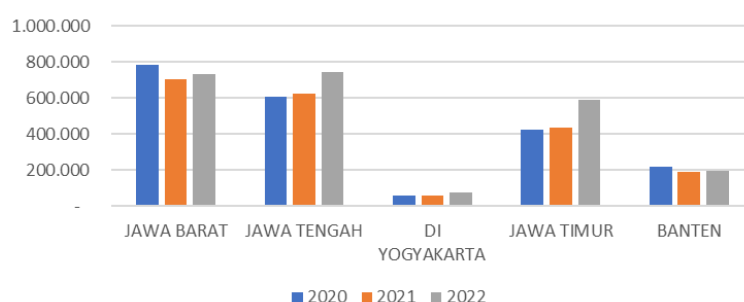


Figure 1. Production of Broiler Chickens

Source: ⁵

¹ Endeh Suhartini et al., "Analysis of Halal Certification for Micro and Small Business Actors from the Perspective of Maslahah Principles and Legal Certainty," *Al-'Adalah* 21, no. 2 (2024): 401-426, <https://ejournal.radenintan.ac.id/index.php/adalah/article/view/23442>.

² Miftah Farid and Hasan Basri, "The Effects of Haram Food on Human Emotional and Spiritual Intelligence Levels," *Indonesian Journal of Halal Research* 2, no. 1 (2020): 21-26.

³ Li Chen Cheng, Chia-Chi Wu, and Chih-Yi Chen, "Behavior Analysis of Customer Churn for a Customer Relationship System: An Empirical Case Study," *Journal of Global Information Management (JGIM)* 27, no. 1 (2019): 111-127; Gui Tang and Dong Li, "Is There a Relation between Religiosity and Customer Loyalty in the C Hinese Context?," *International Journal of Consumer Studies* 39, no. 6 (2015): 639-647.

⁴ Nasir Akbar Mir et al., "Determinants of Broiler Chicken Meat Quality and Factors Affecting Them: A Review," *Journal of food science and technology* 54 (2017): 2997-3009.

⁵ Badan Pusat Statistik, *Produksi Daging Ayam Ras Pedaging Menurut Provinsi*, 2022.

Badan Pusat Statistik (BPS) reports that there will be 1,644 slaughterhouses (RPH) and slaughterhouses (TPH) in Indonesia in 2022. The Java region dominates the number of national RPH/TPH. 36.74% or 604 RPH/TPH were recorded in the Java region. RPH plays an important role as a starting point in several processes of guaranteeing the halalness of chicken meat. The nature of meat products according to Law No. 33 of 2014 concerning Guarantees for Halal Products: They must be safe, healthy, healthy, and halal (ASUH). ASUH meat can only be produced in slaughterhouses that meet the NKV standard (veterinary inspection number) and the RPH Halal Product Assurance System.

The halal traceability system must be strengthened to maintain the halal integrity of slaughtered animal products, especially in slaughterhouses that individuals own. The novelty of this research concerns individual slaughterhouses where previous research has targeted slaughterhouses such as cattle and buffalo ⁶ using a more modern system. Matching the reputation of halal products with the guarantee of halal products is very important for a brand to maintain its presence in the Islamic market ⁷. Currently, chicken meat is mostly slaughtered at home. The hygiene factor of the meat supply is questionable (halal, but not toyyib) ⁸. Adequate slaughter facilities need a place to clean meat to smooth the slaughter process and qualified personnel to carry out slaughter according to Islamic law.

Meanwhile, the way of slaughtering in individual slaughterhouses is still traditional. This condition raises doubts about the halal quality of the chicken. Through the Law on Halal Product Guarantee and the Law on Consumer Protection, the Government strictly regulates that all products circulating in Indonesia must be halal-certified or have guaranteed safety. The need for halal and healthy products is not only a concern of the Muslim community but also non-Muslim communities because halal products naturally guarantee the purity and safety of these products ⁹. Previous studies conducted by the National Sharia Economic and Finance Committee

⁶ Dwi Aprilia Anggraini Mail et al., "Kebijakan Pemotongan Sapi Di RPH (Rumah Potong Hewan) Dalam Kaitannya Dengan Prinsip Manajemen Halal Dan HACPP (Hazard Analysis Critical Control Point)," *Halal Research Journal* 1, no. 1 (2021): 20-38; A Tutut Subadyo, "Pengelolaan Dampak Pembangunan Rumah Potong Hewan Ruminansia Di Kota Batu," *Abdimas: Jurnal Pengabdian Masyarakat Universitas Merdeka Malang* 2, no. 2 (2017); Liliya Dewi Susanawati, Ruslan Wirosodarmo, and Siti Desiree Nasfhia, "Analisa Potensi Penerapan Produksi Bersih Di Rumah Pemotongan Hewan Kota Malang," *Jurnal Sumberdaya Alam dan Lingkungan* 3, no. 2 (2018): 22-30.

⁷ Marco Tieman, "Measuring Corporate Halal Reputation: A Corporate Halal Reputation Index and Research Propositions," *Journal of Islamic marketing* 11, no. 3 (2020): 591-601.

⁸ M Fitri et al., "Implementasi Higiene Sanitasi Pada RPH Kategori I Sebagai Syarat Produksi Daging Sehat," *Jurnal Ilmu Produksi dan Teknologi Hasil Peternakan* 9, no. 3 (2021): 138-143.

⁹ Neneng Uswatun Khasanah, "Regulation of Halal and Healthy Products for Small-Scaled Businesses as Consumer Protection," *Open Access Macedonian Journal of Medical Sciences* 9, no. E (2021): 749-753; M Petracci et al., "Wooden-breast, White Striping, and Spaghetti Meat: Causes, Consequences and Consumer Perception of Emerging Broiler Meat Abnormalities," *Comprehensive Reviews in Food Science and Food Safety* 18, no. 2 (2019): 565-583; Angerlique M Thomas et al., "Challenges and Practices in Halal Meat Preparation: A Case Study Investigation of a UK Slaughterhouse," *Total Quality Management & Business Excellence* 28, no. 1-2 (2017): 12-31.

(KNEKS) recommended the establishment of a food oversight committee and further research to support this policy so that it can work properly¹⁰. Previous research conducted by Munachifdlil'Ula¹¹, stated that so far poultry slaughterhouse business actors are still not fully aware of the obligation to guarantee halal meat production and also veterinary public health, after the research partners have knowledge of halal standards, kesmavet and semi-automatic lathes according to the type of poultry slaughtered. In the study Khoiriyah¹², some of the existing broiler chicken farming business actors comply with the fulfillment of halal product guarantees and some do not comply with the fulfillment of halal product guarantees. Because there are indicators of legal awareness and legal compliance, where legal awareness itself is the lack of comprehensive legal knowledge. So that it causes different legal understandings, farmers also have different legal attitudes so that the legal behavior carried out by broiler chicken farmers in practice is already halal, it's just that some broiler chicken farming business actors do not yet have legal legality. Other studies state that there are differences in understanding and response to the obligation of halal certification between small and medium-scale poultry slaughterhouses. Large poultry slaughterhouses tend to be more prepared to comply with this obligation, seeing it as an important step to maintain product quality and increase consumer confidence. Meanwhile, small poultry slaughterhouses feel that certification costs are an additional burden that will affect the price of their products¹³.

This research develops the standardization of halal products for individual slaughterhouses, which can be viewed in terms of materials, processes, and distribution. This development model guarantees the implementation of ASUH principles (safe, healthy, intact, halal). Consider clause: 1) Halal at the moment of slaughter, No guarantee of halal during the production process; 2) Worries moment slaughter chicken, die not because slaughtered but moment heated ; 3) Knowledge in the buying process from interpreter buy at home cut chicken; 4) Rules from Government that whole product purchases and services slaughter must halal certified maximum October 17, 2024. Operation procedure standard management halal guarantee on the product meat chicken race in the form of a development model business House cut chicken lawful individual used by the perpetrator industry cutting

¹⁰ K. Muladno, Syamsu, H. Nuraini, and Supratikno., "Kerangka Modernisasi" (Komite Nasional dan Keuangan Syariah, 2022).

¹¹ Ahmad Nilnal Munachifdlil'Ula, Rozaq M Yasin, and Sigit Arrohman, "Pengembangan Usaha Rumah Potong Unggas Dalam Upaya Menjamin Peredaran Daging Unggas Halal Dan Meningkatkan Kesehatan Masyarakat Veteriner," *Jurnal Pembelajaran Pemberdayaan Masyarakat (JP2M)* 5, no. 4 (2024): 1001-1010.

¹² Laily Khoiriyah, "Kepatuhan Hukum Pelaku Usaha Ternak Ayam Potong Dalam Pemenuhan Jaminan Produk Halal (Studi Kasus Kampung Haji Pemanggilan Kecamatan Anak Tuha Kabupaten Lampung Tengah)" (IAIN Metro, 2023), <https://repository.metrouniv.ac.id/id/eprint/7718/>.

¹³ M Faiz Nashrullah, "Analisis Kesiapan Pelaku Usaha Rumah Potong Unggas Di Kecamatan Tanah Merah Kabupaten Bangkalan Terhadap Sertifikasi Halal," *Journal of Islamic Economic and Law (JIEL)* 1, no. 1 (2024): 74-81.

chickens and traders. The existing framework can help perpetrator businesses meet certain in producing healthy chicken quality while guarding the product's halal.

The novelty of this research is specifically for individual system broiler chicken slaughterhouses, while previous studies tend to be on slaughterhouses such as cows and buffaloes using more modern systems. This research is important to be conducted considering the high consumption of chicken by the community, especially the majority of Muslims who prioritize halal food in every consumption. This research aims to find a business development model for individual broiler slaughterhouses that can guarantee halal products in the community.

Literature Review

Islamic Business

Islamic business is a form of economic and trade activity that is carried out based on the principles of Islamic sharia.¹⁴ The main objective of Islamic business is to achieve halal profits while adhering to the rules and ethics set out in Islamic teachings. Here are some of the main characteristics of Islamic business, Sharia Compliance, Fair Transactions, Prohibition of Usury, Ethics and Morality, Zakat and Social Responsibility, Innovation and Quality. Thus, Islamic business does not only focus on financial profits, but also on achieving wider social and moral welfare.

Islamic business refers to business practices that are in accordance with the principles of Islamic sharia. In this context, there are several important aspects that need to be considered, namely Halal and Haram, Transparency and Honesty, Justice, Usury, Social Responsibility, Business Ethics, and Zakat. By following these principles, Islamic business aims to create prosperity not only for business owners, but also for society as a whole.¹⁵

Islamic business has various benefits that are not only felt by business owners, but also by the community and the surrounding environment.¹⁶ Here are some of the main benefits of Islamic business, namely Blessings in Business, Justice and Ethics, Avoidance of Usury Practices, Social Responsibility, Economic Stability, Improving the Quality of Products and Services, Community Development, Education and Awareness. Thus, Islamic business is not only oriented towards financial profit, but also contributes to the social, economic and moral welfare of society as a whole.

¹⁴ Hendrianto Hendrianto and Juhaya S Praja, "Sharia Philosophy Correlation and the Islamic Economic Philosophy," *Economit Journal: Scientific Journal of Accountancy, Management and Finance* 1, no. 1 (2021): 12–20, <https://biarjournal.com/index.php/economit/article/view/370>.

¹⁵ Lukman Raimi, Ibrahim Adeniyi Abdur-Rauf, and Basirat Olaide Raimi, "Interdependence of Halal Entrepreneurship and Islamic Finance for Creating a Strong Halal Ecosystem," *Journal of Islamic Marketing* 16, no. 3 (2025): 929–954.

¹⁶ Rafael Cáceres-Feria, Macarena Hernández-Ramírez, and Esteban Ruiz-Ballesteros, "Depopulation, Community-Based Tourism, and Community Resilience in Southwest Spain," *Journal of Rural Studies* 88 (2021): 108–116.

Consumption

Economic activity arises from scarcity, where needs and population are not balanced. Someone tries to satisfy their needs by consuming certain goods or services. Referring to the consumption theory initiated by Keynes, consumption is based on people's income. High-income people affect the level of consumption of goods and services¹⁷. Conversely, the amount of consumption cannot be based solely on the income factor but on the amount of wealth, such as savings, investment, and others. This condition is seen as a consumption function in which consumer satisfaction is the goal. The use value (profit) of a product of goods and services is proportional to the value (margin) of consumer satisfaction. The theoretical review is in traditional economics. All needs must be met through human consumption because there are opportunities for income and ownership of other assets.

Consumption is necessary for actors in economic activity, like Government, the community, the business world, and the outside community. One of the other economists experienced the process of consumption. People who need to fulfill their primary food needs are a specific example of consumption. Traditional economic development only focuses on consumer satisfaction and cannot pay attention to problems or goodness. Feed ingredients in the form of livestock that must be slaughtered in the usual way show consumer satisfaction through high consumption. But *maslahah*, the process of inspecting food, such as animals, must comply with procedures that guarantee it is *halal*¹⁸. *Halal* product guarantees violate consumer protection¹⁹.

Halal Product

The words "halal" and "haram" are terms of the Al-Qu'ran and it is used in various places with different concepts, and some of them are related to food and Drink. Those two words too used in the Hadith of the Prophet SAW. Linguistically *halal*, according to some opinions, comes from the root *الحل* which means (الإباحة) means something that is permissible according to the Sharia. Al-Jurjani wrote, the word "halal" comes from the word *الحل* which means "open" (الفتح). In terms of terms, it means anything that is not subject to sanctions for its use or an action that is exempt from being carried out by the Sharia²⁰.

¹⁷ Leonardo Becchetti, Luigino Bruni, and Stefano Zamagni, *The Microeconomics of Wellbeing and Sustainability: Recasting the Economic Process* (Academic Press, 2019).

¹⁸ Ali Abdallah, Mohammed Abdel Rahem, and Antonella Pasqualone, "The Multiplicity of Halal Standards: A Case Study of Application to Slaughterhouses," *Journal of Ethnic Foods* 8, no. 1 (2021): 7; Mail et al., "Kebijakan Pematangan Sapi Di RPH (Rumah Potong Hewan) Dalam Kaitannya Dengan Prinsip Manajemen Halal Dan HACCP (Hazard Analysis Critical Control Point)."

¹⁹ M A Ab Halim and Mohd Salleh MM, "Consumer Rights in Halal Products: A Study Based on Legal and Syariah Perspectives," *Food Research* (2020); Cita Ayu Alfioni Wenovita, "Penegakan Hukum Sertifikasi Halal Rumah Potong Hewan," *Jurist-Diction* 4 (2021): 1357-1378.

²⁰ Muchtar Ali, "Konsep Makanan Halal Dalam Tinjauan Syariah dan Tanggung Jawab Produk Atas Produsen Industri Halal," *AHKAM: Jurnal Ilmu Syariah* 16, no. 2 (2016): 291-306.

The halal industry is part of the Islamic economic ecosystem²¹. Therefore, the management of the halal industry should be in line with the concepts and principles of Islamic economics which are based on sharia provisions and Islamic worldview. The management of the halal industry is seen from the aspect of the materials used, both raw materials, processed materials, additives and auxiliary materials must use halal materials.

Halal products are goods or services that are permissible for consumption or use according to Islamic sharia law. The term "halal" comes from Arabic meaning "permitted" or "allowed." Here are the common categories of halal food products, Meat and meat products (such as chicken, beef, goat) that are slaughtered according to Islamic law. Seafood (fish and other seafood) that are not prohibited. Plant products, such as vegetables, fruits, grains, and spices. For Muslims, consuming halal products is an obligation regulated in the Qur'an and Hadith.²² Choosing halal products is a form of obedience to Allah and carrying out religious teachings.

METHODS

The deep method study is contained in Figure 1. Research started with the survey²³ and ethnography about the business carried out by the perpetrator business cutter chicken race in the Central Java. The survey aims to dig for related to the business phenomenon. Result of the survey to obtain data regarding standardization operational Slaughterhouse focus to chicken managed race in an individual owner. Participation action research is carried out as the feasibility test step of the draft model arranged for the right model use and easy implementation²⁴. For stabilization, return to a joint study of the Slaughterhouse community, Organizing Body Guarantee Halal Products, and the Animal Husbandry Service.

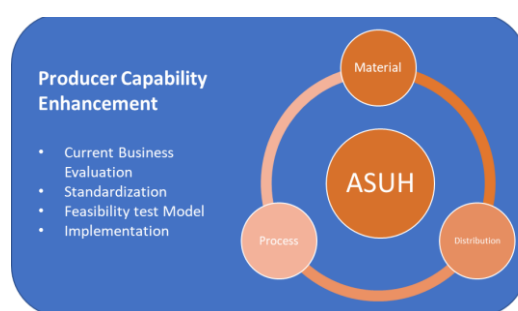


Figure 2 Research Methods

²¹ Siti Harizah and Mohammad Usman, "Industri Halal Dalam Perspektif Ekonomi Islam," *IZZU: JURNAL EKONOMI ISLAM* 2, no. 3 (2022): 149–161.

²² Muhammad Turhan Yani and Sri Abidah Suryaningsih, "Muslim Consumer Behavior and Halal Product Consumption," *Al-Uqud: Journal of Islamic Economics* 3, no. 2 (2019): 161–173.

²³ V Sujarweni Wiratna, "Metodologi Penelitian Bisnis & Ekonomi," *Cetakan ke I. Yogyakarta: Pustakabarupress* (2015).

²⁴ Sanskriti Menon and Janette Hartz-Karp, "Applying Mixed Methods Action Research to Explore How Public Participation in an Indian City Could Better Resolve Urban Sustainability Problems," *Action Research* 21, no. 2 (2023): 230–253.

Population in study This covers whole businessman House cut chicken individuals in Pati Residency, Central Java, Indonesia. Research sample, namely the perpetrators business House cut chicken individual as many as 212 respondents. Community in the study includes the Department of Trade, Industry and Cooperatives, Offices of the Ministry of Religion in Regencies /Cities, Islamic Universities (Center for Halal Studies), experts in fiqh and meat logistics. Using a sample-use approach of purposive sampling based on consideration ²⁵, a businessman Slaughter Cut Chicken individual who has been operating for at least three years is still operating his efforts.

This study uses primary and secondary data. Primary data is taken through Focus Group Discussion (FGD), surveys field, ethnography, in-depth interviews, and filling questionnaires. FGDs involve entrepreneurs' chicken slaughterhouses, agency government, and academics/experts. Results of the next FGD used For base field testing in the field standardization halal product meat cut chicken individual, improvement strategy sale through guarantee quality, packaging, and halal branding. Furthermore, we arranged questionnaires and in-depth interview guidelines for the respondents – secondary data taken through desk study and numbers of businessman slaughterhouses in Central Java.

Producer Capability Enhancement is Safe, Healthy, Whole, and Halal, broken down into ingredients, process, and distribution. The material consists of indicator condition chickens, laboratories, and cages. Process indicators include condition location, facilities infrastructure, building and layout, equipment, conditions employees, public health supervision veterinary, and halal in the buying process. Distribution indicators form vehicle carrier meat chicken, space storage frozen, and space processing meat chicken. Data analysis was performed using analysis associated with descriptive statistics of profile respondents. Answer respondents from the interview process will be analyzed using statistical software assistance

RESULT AND DISCUSSION

Our research begins with analyzing business. Observation showed 212 slaughterhouse chickens in Kudus, Jepara, Demak, Pati, Semarang Regency, and surroundings. To see the production process carried out Individual Slaughterhouse, we collect several manager slaughterhouse chickens, stakeholders, and stakeholders.

Individual Chicken Slaughterhouse needs a standard development model structured business to obtain guarantee protection consumer on quality chicken is safe, healthy, intact, and halal. Standard business model development Chicken Slaughterhouse chicken arranged as results discussion forum discussions community, who participated attended by the Regular Fundamental Research Team at Muria

²⁵ Mohamad Rizan, Fathi Balfas, and Unggul Purwohedi, "The Influence of Strategic Orientation, Organizational Innovation Capabilities and Strategic Planning on the Performance of Technology-Based Firms," *Academy of Strategic Management Journal* 18, no. 3 (2019): 1-11.

Kudus University, Chicken Slaughterhouse Business Operators in the Kudus, Pati, Demak and surrounding areas as Representative Slaughterhouse Community, Organizing Agency Guarantee Halal Products, Animal Husbandry Service, Islamic College (Center for Halal Studies), experts in fiqh and logistics meat kosher chicken.

Standard covers reference: definition; material; a process that includes: requirements location, facilities, building and layout, equipment, hygiene employees, supervision health public veterinary; and distribution which includes: vehicles carrier meat broiler chicken, space storage frozen, space processing meat broiler chickens, and laboratory. Individual Chicken Slaughterhouse Standards refer to findings results research, results community forum discussions, and regulations earlier ²⁶

Individual Chicken Slaughterhouse is a defined building with design and construction fulfilling special technical and hygiene requirements. It is used as place-cut broiler chicken for consumption by the general public. Broiler chickens are a race with superior results across nations. Chicken has power productivity, especially high in producing meat chicken. The carcass is part body broiler chickens after slaughter, repeal fur and production offal, fine included or without head-neck, foot start from the tarsus, or lungs and kidneys.

Meat broiler chickens are from slaughtered chickens, common and properly eaten humans, including skin. Meat, a fresh broiler chicken, is meat from new chickens slaughtered without treatment. Meat broiler chickens are meat broiler chickens that

²⁶ Direktorat Jenderal Bina Sarana Pertanian, "Pedoman Pengembangan Sarana Usaha Rumah Pemotongan Hewan" (2003); G. C. Mead, "Book Review Poultry Science," *British Poultry Science* 19, no. 3 (1978): 397; Menteri Pertanian, "Keputusan Menteri Pertanian Mengenai Syarat-Syarat Rumah Pemotongan Hewan Dan Usaha Pemotongan Unggas," 1987; M. Silverside, D., & Jones, "Small-Scale Poultry Processing" (Food and Agriculture Organization of the United Nations, 1992); Ayuni Adawiyah and Yuni Kulsum, "Study of Critical Point Analysis on Meat-Based Foods in Bandung," *Indonesian Journal of Halal Research* 1, no. 2 (2019): 40–45; Miftahul Lathif Adzakiyyi et al., "Sus Sp. DNA Encoding Cyt b Gene Detection Test on Meat Grinding Samples Using Conventional PCR," *Indonesian Journal of Halal Research (IJHAR)* 2, no. 2 (2020): 40–45; Samuel E Aggrey et al., "Quantitative and Molecular Aspects of Water Intake in Meat-Type Chickens," *Poultry Science* (2023): 102973; World Health Organization, "Recommended International Code of Hygienic Practice for Poultry Processing" (n.d.); Md Omar Faruque et al., "Bacteriological Analysis and Public Health Impact of Broiler Meat: A Study on Nalitabari Paurosova, Sherpur, Bangladesh," *Advances in Microbiology* 9, no. 7 (2019): 581–601; Elena Gonzalez-Fandos et al., "Efficacy of Lactic Acid and Modified Atmosphere Packaging against *Campylobacter* Jejuni on Chicken during Refrigerated Storage," *Foods* 9, no. 1 (2020): 109; Irfan Irfan et al., "Effect of Halal-Certified Slaughterhouses and Storage Time on Microbiology and Organoleptic Quality of Broiler Chicken Meat," *Indonesian Journal of Halal Research* 5, no. 1 (2023): 1–11; E W A Pacholewicz et al., "Explanatory Variables Associated with *Campylobacter* and *Escherichia Coli* Concentrations on Broiler Chicken Carcasses during Processing in Two Slaughterhouses," *Journal of food protection* 79, no. 12 (2016): 2038–2047; Tomasz Seliwiorstow et al., "Transfer of *Campylobacter* from a Positive Batch to Broiler Carcasses of a Subsequently Slaughtered Negative Batch: A Quantitative Approach," *Journal of Food Protection* 79, no. 6 (2016): 896–901; Sucipto Sucipto et al., "Traceability of Halal Control Point in Material, Production, and Serving to Support Halal Certification in Universitas Brawijaya Canteen," *Indonesian Journal of Halal Research* 3, no. 2 (2021): 75–86; K Törmä et al., "Prerequisites of Inspection Conditions for Uniform Post-Mortem Inspection in Broiler Chicken Slaughterhouses in Finland," *Food Control* 130 (2021): 108384.

have experienced cooling so that the temperature part in meat is 0 – 4° C. Meat frozen broilers are meat broiler chickens that undergo a freezing process at temperature maximum – 35° C. Offal (giblet) is heart after pocket bile removed, heart, gizzard, intestines and other parts of the organs that are inside drooping chest and abdominal cavities habit eaten somewhere area after subjected to a cleaning and washing process.

A dirty area has high biological, chemical, and physical pollution levels. A clean area has low biological, chemical, and physical pollution. The antemortem examination examines a healthy broiler chicken before the officers examiner slaughters it. A postmortem examination is an inspection of health offal and carcass broiler chickens after being slaughtered by officers examiner authorized.

The authorized officer examiner is a Government Veterinarian appointed by the Minister or other officers with knowledge and skills in antemortem and postmortem examinations and knowledge in the public veterinary field below supervision and responsibility. Disinfection uses material, chemical, and action physique to reduce/eliminate microorganisms. Veterinary Public Health is a field application ability of professionals, knowledge, and resources for medical animals in field health to protect and repair human health.

Principles of Safe, Healthy, Whole, and Halal in Business Slaughterhouse-owned chickens can be seen from three corner views: side materials, processes, and distribution. Ninety-nine percent of owners of Slaughterhouse Chicken claim chicken results production they safe For consumption. However, on the other hand, it turns out that 2.8 percent of respondents confess that chicken is contaminated. Contamination can influence microbes, fungi, and substances chemistry. It signifies that chicken circulating pieces in society moment this no everything 100 percent safe for consumption.

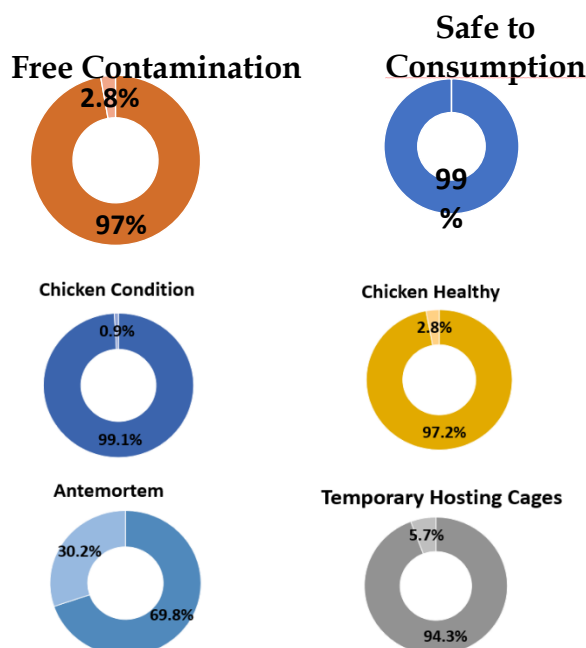


Figure 3. Business Process Running an Individual Chicken Slaughtering Business

Figure 3 shows that 94.3 percent of respondents have a pen shelter; meanwhile, cages are important for observing and confirming whether a chicken will be slaughtered later in a healthy and fit slaughter. In a different case, If no pen is temporary, sick chicken cannot be detected because of the direct slaughtered moment after being accepted by suppliers. In the Kaco and Fitriana study²⁷, the practice of slaughtering and processing chickens in the central market chicken slaughterhouse began with taking the chickens from the cage, which proves that the cage is very important.

97.2 percent of respondents claim their chicken cut Already confirmed aspect health, so detected cick, will not be slaughtered. 30.2 percent slaughtered No do inspection antemortem, though inspection should be important for ensuring principle fosters from side material. 99.1 percent of respondents only sell whole chicken. No disabled; however, about 0.9 percent of respondents confess selling the chickens are handicapped too, though with different prices below standard price whole chicken – no disabled. Only 5.3 percent of business people slaughtered chicken disabled with a lower price than chicken intact. However, the rest, namely 94.7 percent of business people slaughtered individuals, sell chicken disabled at the same price as chicken that isn't disabled. Things that can be found in existing efforts For violate right consumer with method force consumer For buy deformed chicken with equal price chicken that doesn't disabled. This is in line with other research, the behavior of egg-laying chicken farmers in Polewali Regency is not quite right because they sell at very cheap prices with chickens that have defects, and provide information to consumers about the condition of chickens sold by other businesses.²⁸

Forty-eight percent of people in business slaughtered individuals take chicken life from breeder others, 34 percent from suppliers, and only 18 percent the rest take chicken life from their farm alone. It can be concluded that most business people slaughter individuals who do not own farms Alone But take material from suppliers and breed others. This is in line with Suhada research²⁹, which took materials from other suppliers and breeders.

Forty-six percent of people in individuals business slaughtered ensure the appropriateness of halal material with method check alone new stuff obtained from suppliers, but 45 percent without checking. Still, they ensure quality material by choosing a supplier that can trusted. Nine percent of the rest had no time to check

²⁷ Suardi Kaco and Nur Fitriana, "Praktik Penyembelihan Dan Pengolahan Ayam Di Rumah Potong Ayam Kecamatan Polewali (Tinjauan Undang-Undang Nomor 33 Tahun 2014 Tentang Jaminan Produk Halal)," *J-Alif: Jurnal Penelitian Hukum Ekonomi Syariah Dan Budaya Islam* 5, no. 2 (2020): 148-156.

²⁸ Hasnawiah Hasnawiah, "Perilaku Pengusaha Ternak Ayam Petelur Di Polewali Kabupaten Pinrang (Tinjauan Etika Bisnis Islam)" (IAIN Parepare, 2020), <https://repository.iainpare.ac.id/id/eprint/1556/>.

²⁹ Arman Suhada, "Jaminan Halal Dalam Proses Penyembelihan Ayam Potong (Studi Kasus Peternakan Ayam Potong Di Kabupaten Lampung Timur)" (IAIN Metro, 2020), <https://repository.metrouniv.ac.id/id/eprint/3841/>.

materials and could not ensure the supplier's trust. Surprisingly, 0.9 percent of the slaughtered chicken individuals accept chicken tiren (dead yesterday) from the Supplier. However, they say chicken tiren will later be utilized for fish food, not for sale or consumed by humans. This is in line with Seto and Muflikh research³⁰, which ensures the quality of materials by selecting trusted suppliers.

Halal ingredient guarantee covers the condition of chickens, laboratories, and cages. The chicken will be said to be Healthy if its form skeleton and body, especially the chest, thighs, and back, are seen perfectly. Meat is thick, especially on the chest, thighs, calves, and back. Spread and thickness of fat below skin enough. Free from bruises, feathers, needles, and no smell of sour and rotten.

Abattoir chicken individuals, in principle, must check clinically about the condition of the chicken to ensure that the chicken that will be slaughtered fulfills halal standards. Clinical trials can be done with a Veterinary referral or another appointed officer. Consideration efficiency then Antemortem can be carried out by the Supplier, shown with proof results inspection.

New chickens need to check their physique chicken before entering the temporary cage. The available separation between chicken in condition Healthy with indicated chicken disabled and or sick. Pens are waterproof, not easily corrosive, moldy, and easily cleaned. There is a drum wall gap or hole for ventilation on the surface. The ideal storage time for healthy broiler chickens in temporary cages is no more than 6 – 10 hours, and heavy chickens will reduce about 0.2 oz daily in the temporary cage.

In case of certainty, halal guarantee on the process includes condition location, facilities infrastructure, building and layout, equipment, conditions employees, public health supervision veterinary, and halal in the buying process. The location of Broiler Chicken Slaughterhouse is necessary to fulfill the following: Do not contradict the General Spatial Plan (RUTR), Plan, Local Spatial Detail (RDTR), and Urban Area Section Plan (RBWK). Not in the section crowded city, its inhabitants, and it's located lower from settlement residents, no disturbance or pollution environment. Not existing near industry metal and chemistry, no area is vulnerable to flood from smoke, odors, dust, and contaminants. Own enough land for business unit development individual Chicken Slaughterhouse.

Chicken Slaughterhouse must be equipped with good road facilities to the Chicken Slaughterhouse that vehicle carrier broiler chickens and meat broilers can pass. Sufficient and fulfilling water sources condition raw drinking water quality under SNI 01-0220-1987. A minimum water supply must be 25-35 liters/head/day. Source power enough electricity. Pressurized water supply 1.05 kg/cm² (15 psi) and hot water facility with a minimum temperature of 82°C.

³⁰ Elang Wakhid Wahyu Seto and Yanti Nuraeni Muflikh, "Kinerja Rantai Pasok Telur Ayam Ras Pada Peternakan Ayam Sukses, Kabupaten Pati: Pendekatan Fscn," *Jurnal Ekonomi Pertanian dan Agribisnis* 7, no. 4 (2023): 1341-1354.

As for the requirements, the Building and layout includes: Chicken Slaughterhouse Complex is a must minimal consists of the main building, decline deep broiler chicken condition life, office administration, rest location for employees, places storage goods privacy and space change clothes employees, bathrooms and toilets, facilities handling waste, incinerator, place parking, water tower, electrical, stables while.

Chicken Slaughterhouse Complex must be fenced in such a shape to prevent out-entry parties that aren't concerned with other animals besides broilers. Entrance live broilers should separated from door go-out meat broilers. Chicken Slaughterhouse can be equipped with room storage for frozen, space-processing meat broilers. The distribution room in the main building, Chicken Slaughterhouse, is dirty and clean. Dirty area includes drop, antemortem examination and hanging live broiler chickens, Stunning, Slaughter (killing), Dyeing to hot water (scalding tank), Extraction fur (defeathering), Washing carcass, production innards (evisceration) and postmortem examination, and Handling innards. Clean area Includes Washing carcass, Cooling carcass (chilling), selection (grading), weighing carcass, Cutting carcass (cutting), Separation of meat with offal, packaging, and fresh storage (chilling room).

System channel disposal waste liquid must be large and designed to flow smoothly, made from easy material treated and cleaned, watertight so as not to pollute land, easily monitored and guarded against becoming nest mice or rodents. Channel disposal should be equipped with an easy filter to monitor and clean. The Broiler Slaughterhouse complex uses a system of channel disposal of waste must liquid always closed so no raises smell. Inside the building main, channel disposal should be equipped with an easy grill opened and closed from strong material and not easily corrosive.

Main Building Broiler Slaughterhouse must fulfill conditions. First, Spatial planning must be designed to be unidirectional with process flow and own enough space so that the cutting of broiler chickens can walk well and hygienically. Cutting must be designed in such a shape that cutting broiler chickens complies with halal requirements—a big room customized with capacity cutting. There is a clear separation between clean and dirty. Buying and selling blood must be designed to be blood agar accommodated.

Second, the walls at the slaughtering and slaughtering process carcass have a minimum height of 3 meters. Wall art in colored light and a minimum height of 2 meters made from waterproof material, not easily corrosive or toxic, holds on to clash hard, and is easily cleaned and disinfected. Third, the floor is made of waterproof material, not easily corrosive, slippery, toxic, easily cleaned and disinfected, and ramps to direction channel disposal. The surface floor must be even, not wavy, and have no There is gap or hole.

Fourth, the angle Meeting between walls and floors must be shaped with an arch with fingers of about 75mm—the ceiling should be designed not to accumulate dirt and condensation in the room. Prevention Insects, Rodents, and Birds Enter insects must prevented with a complete door, window, or ventilation with wire gauze or with

use method prevention insect other. Construction buildings must be designed in such shapes to prevent entry mouse or rodents, insects, and birds from entering and nesting in the building.

Sixth, ventilation (exchange air) inside the building. Seventh, the door is made from materials that aren't easily corrosive, waterproof, easily cleaned and disinfected, and parts underneath must be designed to prevent mice/rodents from entering. The door is equipped with a tool to close the door automatically. Eighth, the lights lighting have protection, are easily cleaned, and owned intensity lighting of 540 lux on site he did antemortem and postmortem examinations, as well as 220 lux in the room other.

Another necessary thing noticed in progress: the administration office must fulfill the Requirements: Good ventilation and lighting, Space customized for employees, and designed For safety and convenience for employees. Placerest employees, room eat and pray must fulfill Requirements: Good ventilation and lighting, Space customized with amount employees, Construction canteen designed to be easily cleaned, cared for and fulfilled condition health environment.

Place storage goods private / space change clothes must fulfill Requirements: Good ventilation and lighting, Space customized with amount employee, Located in section direction enter employee.

Bathroom and WC must fulfill Requirements: The bathroom and toilet doors on the wrong side lead to room production. Ventilation and lighting Enough well, built minimum respectively, in the area dirty and clean. Channel disposal from this bathroom /WC made special to direction septic tank, no become with disposal cutting process waste channel. Wall parts inside and floor must be made of waterproof material, not easily corrosive, easily treated, and easily cleaned and disinfected.

Handling Facilities Waste must follow Management Effort recommendations Environment (UKL) and Monitoring Efforts Environment (UPL). The incinerator must fulfil the Requirements: Located near the place, live broiler chickens, and fewer from building other. Designed to be easily supervised and treated and per Management Effort recommendations Environment (UKL) and Monitoring Efforts Environment (UPL).

Halal in the buying process Includes: Slaughterer must be Muslim. Slaughter was carried out by at least two people certified as interpreter Halal slaughter. Read Basmalah at the moment and carry out the buying process. It's cut track breath (mari'), path eat (hulqum), and path pulse (wadajain) in a manner perfect, and no disconnect between chicken head and body Slaughtered chicken in condition life (life mustaqirrah) and never get effort slaughter before. Chicken not fainted with the method flowed electricity (stun) and other ways that hurt the chicken.

Halal guarantee on distribution covers vehicle carrier meat of chicken, space storage frozen, and space processing meat chicken. Vehicle carrier meat chicken must fulfill the following standards: Box on the vehicle For transport of meat broiler chicken must close. Layer in the box on the vehicle carrier meat chicken must be made of materials that aren't toxic, not easily corrosive, easily cleaned and disinfected, easily treated, and have characteristic good insulation. Box equipped with tool cooler that

can maintain temperature part in meat maximum fresh broiler chicken +40 C. Temperature room in crib vehicle carrier meat frozen broilers maximum is not enough from 180 C. Vehicle carriers should be equipped with adequate ventilation to ensure good air circulation. Vehicle carrier meat chicken must fulfill the applicable laws and regulations. Like permission operation, license transport, and certificates cleanliness. Documents This must renewed in a manner periodically under applicable conditions. Driver must use the vehicle to carry meat chicken, own adequate knowledge and skills, and have a permit for driving. And also Meat separated from non-halal meat.

Storage space frozen meat includes storage space. Frozen is located in a clean area. The magnitude room is customized with the amount of the resulting carcass. The construction room must follow the Requirements: the wall part is coloured bright, made from waterproof material, has good insulation, is not easily corrosive, is not toxic, holds on to clash hard, is easily cleaned and disinfected, and does Not easily peel off. The floors are made from waterproof material, no easy corrosive, no toxic, hold on to clash hard, easy to clean and disinfect, and No easy peel off. No floors slippery and sloping to direction channel disposal. The corner meeting between walls and floors must shaped arch with fingers about 75mm. The corner meeting between walls and walls must shaped arch with fingers about 25mm. The ceiling must be coloured bright, made from waterproof material, have good insulation, no easy peel-off, and be strong and easily cleaned.

The intensity of light in the room is 220 lux. The space is designed not to stream, or waste liquid from another entry to in-room storage frozen with a maximum temperature inside the room is -20⁰ C. This condition is crucial. Another is Meat displayed as standard chicken, do not mixed with non-halal meat.

Processing Room meat chicken includes: Processing Room Chicken Meat is located in the area clean. The magnitude room is customized with the amount of processed meat. The construction room must follow the Requirements: the wall part is coloured bright, made from waterproof material, has good insulation, no easy corrosive, no toxic, holds on to clash hard, easily cleaned and disinfected, and the floors are made from waterproof material, not easily corrosive, not toxic, hold on to clash hard, easy to clean and disinfect, and no easy peel off. No floors slippery and sloping to direction channel disposal. The corner meeting between walls and floors must shaped arch with fingers about 75mm. The corner meeting between walls and walls must shaped arch with fingers about 25mm. The ceiling must colored bright, made from waterproof material, have good insulation, have no easy peel-off, and be strong and easily cleaned. The intensity of light in the room is 220 lux. The space is designed not to stream or _ waste liquid other from another entry in to room processor meat broilers. The maximum temperature inside the room is 15^o C. Meat chicken: Separated from non-halal meat.

Research results state that guaranteeing Halal products are formed protects consumers. As a provider of decent chicken consumption, interpreter Halal slaughter has not quite enough answer, Not only to consumers but also to God. When the cutting process of chicken is not legal, the interpreter slaughtered The same. It means it has

provided a carcass For the consumer, where matter This will result in an emergence sin. Slaughterers become key in business House cut chicken individual. Regarding hygiene personnel interpreter Halal slaughter, if the workers sick, don't Formerly work. Still found interpreter uncertified slaughter, no knowing NKV, smoking while cut, and no Few wear uniforms days then the unwashed ones, so can trigger contamination material slaughtered. The flow of standard operating procedures is summarized as shown in Figure 3.

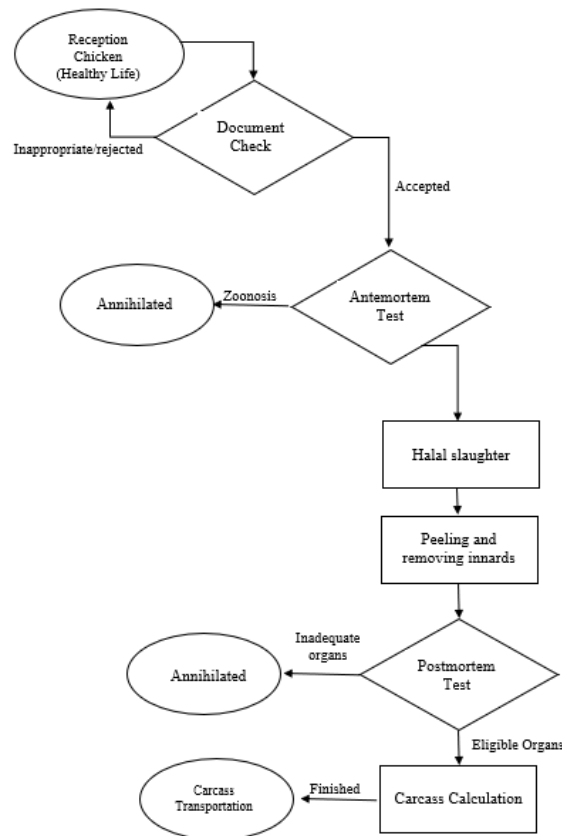


Figure 4. Standard Operational Procedures for Individual Business at Broiler Chicken Slaughterhouses

Desire for Government is different from practice in the field. Like policy, the interpreter must buy certified. Temporary consumer has own sensitivity and awareness to buying chicken results cut from interpreter Halal slaughter. Consumers only weigh the availability of chickens, chicken health, and chicken prices. Condition This needs to be offset with massive education to the public about the importance of behavior purchase with preference of halal toyiban.

This study is not in line with findings from ³¹, which states that Stunning Process allowed in the halal slaughter process. In principle, the MUI allows it to electrocute animals with certain conditions. In chickens, risk surprised chicken

³¹ DKP3 Kota Sukabumi, *Penanganan Daging Ayam Yang HAUS (Halal, Aman, Utuh, Sehat)*, 2016.

with Genre electricity has more impact than the impact on animals such as cows, goats, and buffaloes. On the way, results from the discussion on this research frown on the warning for no hurt chicken in the buying process.

This is in line with research conducted by Iratxe Perez-Arnedo et al.³², who stated that ingredients slaughter Halal chicken is a must start with choosing the right chicken supplier, because pollution of meat chicken depends on the animal conditions. Contamination carcasses are very affected by microbial status poultry life. They are related to the practice farm and action level of cleanliness livestock and transportation. Live animals can bring microbes in an amount large, especially in the skin, feathers, and intestines³³. These research results support research conducted by Wahyuni et al.,³⁴ & Leonie Jacobs et al.,³⁵ that there is a risk of advanced chicken disabled physique and condition chicken bad at home cut chicken. Some House chickens they deformed chickens. Chickens are slaughtered and mutilated with still part disabled. It also found that disabled and weak chicks. This is slaughtered and sold with the normal method. Halal guarantee is seen from the purchase and reviewed from aspects of halal materials and distribution

CONCLUSION

It can be concluded that the fulfillment of food safety elements in food is a must to guarantee consumers. Non-compliance with food safety provisions has a negative impact on consumers and producers themselves. Food safety is the most important thing for business actors in the production process. There is motivation to present products or food that are safe for consumers. From the consumer's perspective, food safety is the key to choosing food. It is recommended that business actors must identify points, points, critical points so that food continues to meet food safety elements. The identification process must be equipped with qualitative signs, especially to determine the possibility of contamination. It is important to determine mitigation strategies. The dimensions of halal assurance of broiler chicken products refer to the ASUH principle which is carried out with a material, process, and distribution approach. The limitations of this study are only specific to individual system broiler chicken slaughterhouses. Further research is recommended to expand the scope of

³² Iratxe Perez-Arnedo et al., "Effect of Processing on the Microbiological Quality and Safety of Chicken Carcasses at Slaughterhouse," *International Journal of food science & Technology* 56, no. 4 (2021): 1855–1864.

³³ Benjamin L Hart and Lynette A Hart, "How Mammals Stay Healthy in Nature: The Evolution of Behaviours to Avoid Parasites and Pathogens," *Philosophical Transactions of the Royal Society B: Biological Sciences* 373, no. 1751 (2018): 20170205; Karl R Matthews, Kalmia E Kniel, and Thomas J Montville, *Food Microbiology: An Introduction* (John Wiley & Sons, 2017).

³⁴ Hana Catur Wahyuni, Iwan Vanany, and Udisubakti Ciptomulyono, "Risk Assessment for Food Safety in Chicken Slaughterhouse Industry," in *2020 IEEE International Conference on Industrial Engineering and Engineering Management (IEEM)* (IEEE, 2020), 1103–1106.

³⁵ Leonie Jacobs et al., "Broiler Chickens Dead on Arrival: Associated Risk Factors and Welfare Indicators," *Poultry science* 96, no. 2 (2017): 259–265.

research objects such as researching also related to mass systems or semi-modern or modern.ss.

Author's Contribution

Dina Lusianti, Rozaq Muhammad Yasin: Contribute to formulating research ideas, collecting data, processing data, and interpreting data, writing systematics, and research methods.

Ahmad Nilnal Munachidilil 'Ula: Contributing to analyzing interpretation results, the language proofread.

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The author declares that there is no conflict of interest.

Ethical Approval

Ethical approval No patient-identifying parts in this paper were used or known to the authors. Therefore, no ethical approval was requested.

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