

CHAPTER III

METHOD: INTERVIEW AND OBSERVATION

3.1 INTRODUCTION

The study is focused on the observance of Sharia rulings in halal slaughter industry, and the harm Muslim generations may suffer due to the non-compliance. The significance of Sharia in slaughtering matters is to achieve the aims of this noble adoration of Allah, and the tradition of the Prophet (pbuh). Besides, the study creates awareness about the importance of halal slaughtering in compliant with sharia standard of its certification. This is to encourage not just the scientist in the industry, but also concerned and dedicated Islamic scholars, Sharia expert, halal slaughtering personnel's and even the academics. The intention of the study is to highlights questionable areas within the field and issues that may be in need of assessment, improvement or complete development, and in turn improve standards and quality of the current halal meat process, practices and its certification. The research design explains the administration of interviews and observations regarding the sharia rulings in slaughtering procedures. The interview designed for the study is to identify general understanding and practices of the producers in compliant with the rulings and Malaysia protocol of processing and handling of halal meat slaughtering.

The survey would be carried out mainly by interviews and careful observation through visits to the slaughterhouses and abattoirs. In addition, information would be elicited from industry players about their acquisition of halal certification from a reputable religious body or committee that caters for the genuine monitoring and inspection of the slaughter procedures. Having it in mind that the study is all about sharia issues in halal slaughterhouse; problems and solutions, basic exploratory data and information on several sectors comprising of the slaughterhouses and abattoirs or the regulatory

body, the private meat producers, butchers and the consumers are crucial. This chapter describes the target population, research design and survey instrument.

This study employs qualitative semi-structured research method with the aim to explore the halal meat producer's practices in regards to the method they use in the slaughter procedures. The method would be supplemented by detailed desk research to provide an up-to-date research of the Halal meat industry following the sharia rules.

A variety of sources of published data was examined including:

- I. Data from published reports in relations to the Malaysia meat/poultry industry. As this would guide to grab the perspectives of the people about halal meat and halal food in general.
- II. Muslim, Halal meat and food related publications and websites; Publications relating to Halal and websites that discusses about the issue, and the Muslim as the prime consumer of Halal correlation would strengthen the findings.
- III. Periodical activities of the Islamic scholars and Jurisprudence; JAKIM e.g. its scholars and halal experts, activities like training, seminars and conferences on halal industry are crucial to determine the sharia related issues.
- IV. Newspaper articles and other relevant government data; No doubt information that comes-up through the media like newspaper and television, supported by relevant government data in regards to halal industry would assist the findings, as it describe the merit of the law abiders and, warns and expose the danger of the offenders and halal law breakers.

3.2 HALAL SLAUGHTER INDUSTRY IN MALAYSIA

Since the study is exploratory and descriptive in nature, amongst the rulings governing halal slaughter; as said in the objectives an attempt is made to check level of the Sharia rulings understanding and awareness of the meat producers e.g. slaughterers, slaughtering supervisors, and butchers. A survey was designed to obtain factual information from the halal slaughter plants from the below named slaughterhouses and abattoirs around the country. Since Malaysia is the research location, the

researcher visited plants in five states namely; Selangor, Negeri Sembilan, Johor Baru, Perak and Melaka, representing other states since Malaysia has got a unified Halal Standard of slaughtering (MS 1500) and protocol for halal food production and general guidelines. Below are the names of plants visited;

1. **Selangor:** Ayamas Food Corporation Klang, Kompleks Abattoir Shah Alam, Sri Sagar Food Corporation Klang, Kajang Wet market, Chowkit Wet Market (Kuala Lumpur) and Jalan Reko Wet Market Kajang.
2. **Negeri Sembilan:** PK Agro Industry Limited Senawang, Kompleks Abattoir Senawang, Kompleks Abattoir Tampin, and Kerabat Processing House Pedas.
3. **Melaka:** Farm Best Food Industries Masjid Tannah, Kompleks Abattoir Alor Gajah, and Kompleks Abattoir Ayer Keroh.
4. **Johor Baru:** Ayamas Food Corporation Sdn. Bhd., Ayam Kempas Sdn. Bhd.
5. **Perak:** DBE Poultry Sdn. Bhd.

3.3 SLAUGHTER-HOUSES AND ABATTOIRS

A qualitative research method was applied for the slaughter-houses and abattoirs sample, given that the research objectives for this audience required an in-depth exploratory approach. A total of about 28 Halal slaughter-houses and abattoirs were initially approached and only 16 took part, sufficient for a robust sample for the research intended. The study would ideally like to have more Halal abattoir or slaughterhouse take part. Interviews were conducted face to face and as well using direct observation method, each lasting between 30 minutes - 60 minutes.

3.4 RESPONDENT

The target sample for the survey comprises of the Halal slaughter industry workers consisting of Halal slaughterer, slaughtering supervisor, and local wet market butchers etc. The slaughterhouses and abattoirs were chosen from among the main processor of halal poultry and beef producers in Malaysia. Visits were made to slaughterhouse and abattoirs in five states mentioned above from those who agreed to take part in the survey. The addresses of the slaughterhouses and abattoirs were got from the Department of Veterinary services Putrajaya and Malaysia Department of Islamic Development otherwise known as *Jabatan Kemajuan Islam Malaysia* (JAKIM).

3.5 SUMMARY OF THE SLAUGHTERHOUSES AND ABATTOIRS

JAKIM (*Jabatan Kemajuan Islam Malaysia*) as the sharia experts and the Department of standards Malaysia the technical body, as well as organizations like Department of Agriculture, Department of Veterinary Services, Ministry of health Malaysia, SIRIM Berhad, Islamic institutions etc. manage the slaughtering and processing of meat and poultry for human consumption in the country. The committee further caters for the food safety and inspection services for ensuring that meat and poultry are safe, Halal and wholesome, not adulterated and properly marked and packaged. These acts define the process for pre and post mortem inspection as well as specific labeling and packaging requirements. As the industry grows, some Malaysia Muslims and sharia experts are concerned that slaughtering and processing of meat and poultry could face lack of quality assurance, control mechanism and standard procedures based on sharia rulings and principles. Based on this the researcher took up the course to do the feasibility study in order to identify key criteria for the incompliance of sharia rulings in the halal slaughterhouses and abattoir. Below is the summary of the slaughterhouses and abattoir survey and observations;

Table 1.2

No.	Name	Location	Services and Description
		SELANGOR	
1	Ayamas Food Co-operation	Klang	Halal food production and Halal poultry slaughtering. Slaughter approx. 80,000 poultry daily. Uses conning system in place of stunning to subdue the animals.
2	Chowkit Wet Market	Kuala Lumpur	Halal Meat and poultry slaughtering, slaughter approx. 20 cattle and 5000 poultry daily. No stunning used in chicken slaughter.
3	Kompleks Abattoir	Shah Alam	Halal Meat slaughtering (cattle and goat). Slaughter approx. 15-20 cattle daily. Goat and sheep on demand. Uses restrain box stunning to subdue the animal then the slaughter-man slit the throat to drain the blood.
4	Sri Segar Food Cooperation	Subang	Halal frozen food, meat and poultry slaughtering. Slaughter approx. 10,000 poultry daily. Uses Electric-water bath stunning before the slaughtering.
5	Kajang Wet Market	Kajang	Halal Meat and poultry slaughtering, slaughter approx. 7 cattle and 15 sheep/goat daily and 2000 poultry daily. No stunning used in the chicken slaughter.
6	Jalan Reko Wet Market	Kajang	Halal poultry slaughtering. Slaughter approx. 2000 poultry daily. No stunning

			used before poultry slaughter.
		NEGERI SEMBILAN	
7	PK Agro Industry Limited	Senawang	Agriculture products and poultry slaughtering. Slaughter approx. 30,000 chickens and 1,000 ducks daily. Electric-water bath used prior actual slaughter.
8	Kompleks Abattoirs	Senawang	Halal Meat slaughtering (cattle and goat). Slaughter 5 cattle and 15 goat/sheep daily. No stunning is used in the abattoir.
9	Kompleks Abattoirs	Tampin	Halal Meat slaughtering (cattle and goat). Slaughter approx. 25 cattle twice a week. Non- stunning facility.
10	Kerabat Processing House	Pedas	Halal frozen food, meat and poultry slaughtering. Slaughter approx. 15,000 poultry daily. Electric-water bath stunning used prior slaughter.
		MELAKA	
11	Farm Best Industries	Masjid Tanah	Halal frozen food, meat and poultry slaughtering. Slaughter 70,000 poultry daily. Electric-water bath stunner applicable prior slaughter.
12	Kompleks Abattoirs	Alor Gajah	Halal Meat slaughtering (cattle and goat). Slaughter approx. 12 cattle and sheep/goat weekly. Non-stunning, purely Islamic method.
13	Kompleks Abattoirs	Ayer Keroh	Halal Meat slaughtering (cattle and goat).

			Slaughter between 3 or 4 cattle daily. Non-stunning facility.
		JOHOR BARU	
14	Ayam Kempas Sdn. Bhd.	Senai	Halal frozen food, poultry slaughtering. Slaughter approx. 15,000 poultry daily. Uses electric-water bath stunning before actual slaughter.
15	Ayamas Food Cooperation	Bandar Tenggarah	Halal food production and Halal poultry slaughtering. Slaughter Approx. 40,000 poultry daily. Conning system in place of water bath stunner used.
		PERAK	
16	Dbe Poultry Sdn. Bhd.	Sitiawan	Halal frozen food, meat and poultry slaughtering. Slaughter approx. 50,000 poultry daily. Electric-water bath stunning system.

3.6 DESIGN AND CONTENT OF QUESTIONNAIRE

The interview question entitled “SHARIA ISSUES IN HALAL SLAUGHTERHOUSES AND ABATTOIRS: PROBLEM AND SOLUTIONS” (Appendix B), was designed to capture basic understanding about halal meat laws, rules and regulations and the logical support relating to animal stunning before the actual slaughter. This study is made easier through a considerable amount of library references and interviews with those directly and indirectly related to the target of the study. And since the issue in the study is mainly from the Islamic perspectives regarding slaughtering in the slaughterhouses and the abattoirs, a great amount of information used for references was achieved from the Quran, Hadith and opinions of

Muslim scholars and Jurisprudents. In a nutshell the content of the question posed to the participant during the interview gathers;

1. Explanations about the slaughterer description, detail if he is a practicing Muslim, mentally sound, matured and well trained in the field.
2. Explanations about the understanding of the slaughtering regarding his knowledge about; slaughtering rules and conditions of slaughter.
3. Explanations regarding the qualifications of the slaughterer briefing about his; certification from JAKIM, recognition of certificate by DVS (department of veterinary services) and the quality assurance (HACCP).
4. Explanations regarding animal status; Halal, alive at the time of slaughter (*hayatul-mustaqirah*), health and if approved by DVS.
5. Explanations regarding tools used; solely for halal slaughter, sharpened and free from (filth and contamination) *najis*.
6. Explanations regarding the act of slaughtering; maximum veins cut off, sawing action and non-usage of prohibited weapon.
7. Explanations about the supervision and monitoring procedures of the slaughtering and the slaughterer, as well the halal in-charge or the halal committee involvement.
8. Explanations about the stunning process; electrical, mechanical, pneumatic, restraint box with minimum voltage in accordance with Malaysia standard MS: 1500.
9. Explanations in regards to the outlook and situation of the slaughterhouses or abattoirs; size, license by DVS, cleanliness, storage, packaging and transportations.

3.7 SURVEY INSTRUMENTS

A survey was carried out in 16 slaughterhouses and abattoirs in five Malaysian states as mentioned earlier. Who are mainly poultry and cattle meat producers, to study the existing halal slaughtering and production procedures; the study investigates the extent in which the Halal slaughterhouses and abattoirs in Malaysia are complying with the rulings and principles outlined by sharia and the regulations introduced by *Jakim* and the Malaysia standard. Thus, observing the reaction and understanding towards the pre-slaughter stunning and other sensitive issues. The study also aimed to collect up-to-date information on personnel and practices of the slaughtering team, production crimes and breach of developed standard required by the authority.

The survey was conducted by interviews to get direct information of the quality assurance procedures in the slaughter method used, with or without stunning. The interviews were planned through appointments; it was a one-on-one type of interviews with the operation manager, the slaughter-man, halal slaughter supervisor, quality assurance manager and others. Some available individual respondent were also approached in some of the plants at random 10-15 minutes with them to grab their view and understanding about halal slaughter.

3.8 DATA COLLECTION

The study employed direct interactive method of data collection, a qualitative semi structured in-depth interview. Questions and statements were developed guided by previous study to search the answer for respondent's background and level of understanding of halal slaughter procedures in Malaysia. The interview which is the interactive collection requires collecting data through communication with the subjects. And that will be obtained from one on one discussion with those who are directly or indirectly attached to the halal slaughtering sector of the industry e.g. the slaughterer, the halal slaughter inspector, mini-shop or the roadside butcher, the halal executive and even the consumer. Besides a face to face interview allows the researcher to observe any non-verbal communication but also allows both the interviewer and participant to seek any clarification necessary. The interviews are estimated to last 30 to 60 minutes however, these questions and times are merely a

guide or structure of the interview sessions; it is the participant's response which will lead the direction and length of the interview.

3.9 DATA ANALYSIS

The purpose of data analysis is to organize, provide structure to, and elicit meaning from research data. Data analysis will be ongoing in conjunction with data collection as stated by Hunglar (1999) as interviews are conducted; gathered data is synthesized, interpreted and communicated to give meaning to it. And obviously qualitative data analysis occurs in three phases; description, analysis and interpretation.

The researcher will transcribe the interviews verbatim and analysis of the transcripts will be carried out by the researcher using Colaizzi's (1978) strategy of descriptive data analysis (Appendix C). No doubt the researcher would seek clarification of any issues during the interview touching all related issues about animal slaughter procedures. In order to achieve complete data saturation, thorough reading and re-reading is necessary to ensure all recurring information and variations are identified and only when new information can be obtained is this achievable.

Volumes of data are gathered throughout the data collection process which requires the researcher to complete a reduction in data through categorizing and identifying similar themes. This process allows the researcher to interpret findings more easily.

3.10 FREQUENCY OF THE RESPONDENTS

The frequency distribution table below is a more detailed table explaining the mathematical model of answers given during the interview with the respondents at the facilities visited. Response to each of the questions as stated in the questionnaire sample (appendix B), the frequency has added columns that give the approximate percentage of the result.

The sample for the survey comprises of the Halal slaughterer, slaughtering supervisor, and local wet market meat and poultry slaughter facilities. All approved by the Department of Veterinary services Putrajaya and Malaysia Department of Islamic Development otherwise known as *Jabatan Kemajuan Islam Malaysia (JAKIM)*.

Table: 1.3

Items	Process		Frequency	Percentage	Cumulative Percent
1.	Slaughterer Description	• Practicing Muslim	16	100.0	100.0
		• Mentally Sound	16	100.0	100.0
		• Matured (<i>Baligh</i>)	16	100.0	100.0
		• Trained	16	100.0	100.0
2.	Understanding of the Slaughterer	• Slaughtering Rules	16	100.0	100.0
		• Condition of Slaughtering	16	100.0	100.0
3.	Qualification of the Slaughterer	• Certificate from JAKIM	16	100.0	100.0
		• Registration Card for Butcher	16	100.0	100.0
		• Recognition by DVS	16	100.0	100.0
		• Quality assurance (HACCP)	16	100.0	100.0
4.	Slaughterer awareness and intention	• <i>Niyah</i>	16	100.0	100.0
		• Recitation of <i>tasmiyah</i>	16	100.0	100.0
		• Animal Facing the <i>Qiblah</i>	16	100.0	100.0
5.	Animal Status	• Halal	16	100.0	100.0
		• Alive (<i>hayatul mustaqim</i>)	16	100.0	100.0
		• Healthy	16	100.0	100.0
		• Approval by DVS	16	100.0	100.0
6.	Tools	• Halal	16	100.0	100.0
		• Only for halal slaughtering	16	100.0	100.0

		• Utensils (halal)	16	100.0	100.0
		• Place	16	100.0	100.0
		• Well sharpened	16	100.0	100.0
		• Free from <i>Najs</i>	16	100.0	100.0
7.	Act of Slaughtering	• Sawing action done once	16	100.0	100.0
		• Usage of prohibited	16	100.0	100.0
		• Maximum Veins cut off	16	100.0	100.0
		• Enough slaughterer	16	100.0	100.0
8.	Supervision and Monitoring of Slaughtering and the Slaughterer	• Prior to the slaughtering	14	85.5	100.0
			2	12.5	
		• After stunning	14	85.5	100.0
			2	12.5	
		• At Slaughtering	14	85.5	100.0
			2	12.5	
		• Prior Scalding	14	85.5	100.0
			2	12.5	
9.	Stunning Process	• Electrical	10	62.5	100.0
			6	37.5	
		• Mechanical	-	-	-
		• Pneumatic	4	25.0	100.0
			12	75.0	
		• Minimum Voltage	7	43.8	100.0
			9	56.3	

10.	Parameters for Stunning (Electric Voltage)	• Chicken (0.25-0.5)	6	37.5	100.0
			10	62.5	
		• Lamb (0.5-0.9)	-	-	-
		• Goat (0.7-1.0)	-	-	-
		• Sheep (0.7-1.2)	-	-	-
		• Calf (0.5-1.5)	3	18.8	100.0
			13	81.3	
		• Young bull (1.5-2.5)	1	6.3	100.0
			15	93.8	
		• Cow (2.0-3.5)	1	6.3	100.0
			15	93.8	
		• Bull (2.5-3.5)			-
		• Buffalo (2.5-3.5)	-	-	-
11.	Slaughter house/ Abattoir	• Size	14	87.5	100.0
			2	12.5	
		• Licence by DVS	14	87.5	100.0
			2	12.5	
		• Separated	14	87.5	100.0
			2	12.5	
		• Fenced	14	87.5	100.0
			2	12.5	
		• Clean	14	87.5	100.0
			2	12.5	
		• Drainage and space	14	87.5	100.0
			2	12.5	

		• Cautions	14	87.5	100.0
			2	12.5	
		• Storage, Packaging and Transportation	14	87.5	100.0
			2	12.5	
		• Halal Certification	14	87.5	100.0
			2	12.5	
		• Logistics Purely Halal	14	87.5	100.0
			2	12.5	
		• Halal tags & Logos	14	87.5	100.0
			2	12.5	

3.11 RESEARCH QUESTION

The aim is primarily to answer the question of the Sharia flaws taking place in the meat industry. Introduction of the Halal integrity or the sharia critical control points where necessary. Not just targeting the halal market growth or the introduction of scientific findings, but how to address the following Sharia related questions to be discussed in this study;

- 1. To study the Sharia rulings (*Ahkam*) related to animal slaughtering?
- 2. To examine the problems which lead to the violation of Sharia rulings in Malaysian slaughter-houses and abattoirs?
- 3. To attempt a propose solution for the industry which may solve the problems in the Halal slaughterhouses and abattoirs in Malaysia?

3.12 LIMITATION OF STUDY

In research, content of limitations need to be considered by the readers within the presented results. Likewise the method of presenting and answering specific research question typically creates more questions that need to be explored through further research. The ideal situation in any research work will be a prompt and cooperative

response from samples, but being a foreigner dealing with a local firm was a bit complicated and responses or reactions of the respondents were unpredictable. Some respondent agreed to assist in the survey by giving interviews and many turned down the request. Consequently that caused a lot of stress and hindrances in compilation of more data. However, many were quite cooperative and responded positively to the survey, but yet some are ignorant or been skeptical.

Another factor beyond the control of the researcher is time and financial constraints, as longer time would mean better result; the researcher would have done more extensive study and survey among the halal meat slaughtering industries. As the study is exploratory, it requires more time and finance visiting slaughterhouses around the country and abroad developing literature review, consumer survey and analysis. In addition the refusal of access to the slaughter-area by some respondents in the survey restricted the study to be able to grab more information about the control and practice of the halal slaughterhouses or abattoirs for explicit description. No doubt language barrier and less access to communication between some of the slaughterhouse or abattoir workers also post a challenge in gathering more facts. Finally this study would suggest that more research needs to be carried out on more complex model. A particular focus on random coefficients appears to be desirable.