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Readiness for Implementation of the Halal Product Assurance System (SJPH) at Jambi City Slaughterhouses

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Abstract: This study aims to evaluate the readiness of Slaughterhouses (RPH) in Jambi City in obtaining halal certification based on the standards set by the Halal Product Guarantee Organizing Agency, as well as to identify aspects that need to be improved to increase consumer compliance and trust. This study employed a qualitative descriptive approach, collecting data through field observations, interviews, and documentation at a slaughterhouse (RPH) in Jambi City. The analysis was conducted by comparing the operational practices, facilities, and halal management implemented with the halal certification standards established by the Halal Product Assurance Agency (BPJH) to assess readiness and identify gaps.

Keywords: Implementation System, Halal Product Assurance, Slaughterhouse

INTRODUCTION

The need for halal products has become an inseparable part of people's consumption activities (1) (2). Halal is not only understood as a religious obligation, but also as a guarantee of safety, quality, and legal certainty for consumers. In this context, the halal assurance system has a strategic role in protecting the rights of Muslim consumers (3) (4). Indonesia, as the country with the largest Muslim population in the world, has a major responsibility in ensuring consumer protection, especially regarding the halalness of products circulating in the community. Halal product assurance is not only a religious obligation, but also part of the basic rights of consumers to obtain legal certainty, correct information, and safe and quality products. In this context, halal certification is an important instrument to provide protection while increasing public trust in the products consumed.

The halal assurance system is implemented through a certification mechanism that establishes inspection standards for materials, production processes, facilities, and company management systems. This system not only assesses technical aspects but also emphasizes the importance of consistency and continuous quality control. Thus, halal certification serves as a guarantee that a product has undergone a comprehensive verification process and meets the principles of halal and thayyib.

Although a regulatory framework and system are in place, their implementation in the field still faces various challenges. Limited outreach to business actors, human resource constraints, and the perception of relatively high certification costs are factors that influence compliance levels (6). This situation indicates the need for a more inclusive and educational

approach so that businesses, particularly small and medium-sized businesses, can participate optimally in the halal certification system.

Therefore, strengthening synergy between institutions, simplifying procedures, and increasing halal literacy are strategic steps to encourage the effective implementation of halal product assurance. With a more adaptive and collaborative system, the goal of protecting Muslim consumers can be achieved more broadly, while simultaneously encouraging the growth of a competitive and sustainable national halal industry.

In economic activities, consumers are often in a weaker position than business actors due to limited information regarding the production process, ingredient composition, and processing procedures for a product. Therefore, the existence of halal certification regulations and mechanisms is an important instrument to ensure transparency and accountability of business actors regarding products circulated in the community.

Halal certification in Indonesia is implemented by the Halal Product Assurance Agency (BPJT), which has the authority to set standards, conduct verification, and issue halal certificates. This policy strengthens the national halal governance system and encourages businesses to comply with formally established requirements.

One sector with high urgency in implementing halal assurance is the food sector, particularly meat products. Meat is a commodity directly related to slaughtering procedures, animal condition, and post-slaughter handling. Therefore, compliance with halal principles and health standards is a must.

A slaughterhouse (RPH) is a facility specifically used to slaughter livestock for public consumption. The RPH serves as the starting point in the meat supply chain, from antemortem inspection and the slaughter process to carcass handling and distribution. Therefore, the quality and halal status of meat products are highly determined by governance at the RPH level.

Normatively, the process of slaughtering animals in Islam must meet certain requirements, such as the use of sharp tools, the mention of Allah's name before slaughter, and ensuring the animal is alive and healthy. These requirements are emphasized in Surah Al-Baqarah, verses 168–169, which instruct Muslims to consume halal and good food. This principle serves as the theological basis for the practice of slaughtering animals.

In Jambi City, slaughterhouses play a crucial role in meeting the community's meat needs. One such slaughterhouse is located in the Auduri Penyegat Rendah area and has been operating for many years. This slaughterhouse serves cattle, goats, and buffalo and is well-known among the local community as a trusted meat supplier.

Although the slaughtering process is carried out in accordance with sharia law and the slaughterhouse has obtained an animal health certificate from the relevant agency, the slaughterhouse still does not have official halal certification. This situation indicates a gap between technical practices in the field and compliance with the administrative requirements for halal certification.

Halal certification assesses not only the slaughtering process but also encompasses the implementation of the Halal Product Assurance System (SJPH), management commitment, facility and equipment control, process documentation, and monitoring and evaluation mechanisms. Without a documented and structured system, certification is difficult to achieve even if field practices are substantively compliant.

These issues necessitate an evaluation of the slaughterhouse's readiness to obtain halal certification. This evaluation is crucial for identifying aspects that are already in compliance and those that require improvement, allowing for the formulation of strategic steps to comprehensively support the fulfillment of halal standards.

Based on this background, this study was conducted to evaluate the readiness of slaughterhouses in Jambi City for halal certification by analyzing operational aspects, halal management, facilities, and compliance with applicable standards. The research findings are expected to provide academic contributions as well as practical recommendations for strengthening halal governance in the slaughterhouse sector.

METHOD

This study employed a descriptive qualitative approach. This approach was chosen to obtain an in-depth overview of the actual state of halal certification readiness at the Auduri Penyegat Rendah slaughterhouse (RPH), Jambi City. Qualitative research allows researchers to comprehensively understand operational processes, management systems, and slaughtering practices within the field context.

The research location was an abattoir owned by Mr. RTW, which has been operating since 2008 and serves the slaughter of cattle, goats, and buffalo. The location was selected purposively, considering that the abattoir is actively operating, has an animal health certificate, but does not yet have halal certification, making it relevant for analyzing its level of certification readiness.

Data collection techniques included direct observation of the slaughtering process, interviews with the owner and workers, and documentation of the facilities and production flow. Observations were used to assess the compliance of slaughtering practices with Islamic law and animal health standards, while interviews aimed to elicit management's understanding and commitment to implementing the halal system.

The data obtained were analyzed qualitatively through the stages of data reduction, data presentation, and conclusion drawing. The analysis was conducted by comparing empirical conditions in the field with the halal certification criteria and the Halal Product Assurance System established by the Halal Product Assurance Agency (BPAH) to identify the level of conformity and any gaps.

To ensure data validity, this study employed triangulation of sources and methods, comparing observations, interviews, and documentation. With this approach, the research results are expected to provide an objective picture of the slaughterhouse's readiness to obtain halal certification, as well as relevant and applicable recommendations for improvement.

RESULTS AND DISCUSSION

The slaughterhouse (RPH) used as the object of this research is located in Auduri Penyegat Rendah, Jambi City, and has been operating since 2008. This slaughterhouse serves cattle, goats, and buffalo, and also accepts orders for specific processed meats. The business's sustainability for over a decade demonstrates the public's trust in the quality of its services and products. The slaughterhouse plays a crucial role in meeting the meat needs of the local community. The slaughterhouse serves not only direct consumers but also meat traders in traditional markets. This makes the slaughterhouse a strategic part of the meat supply chain in the region.

From an animal health perspective, the slaughterhouse holds an animal health certificate issued by the Jambi City Agriculture and Food Security Agency. This document ensures that the animals slaughtered are healthy and fit for consumption. Pre-slaughter health checks are an early indicator of compliance with food safety principles. During the livestock rearing process, livestock are fed and cared for before slaughter. This stage demonstrates attention to the condition of the animals before slaughter. These practices align with animal welfare principles, which are part of good slaughter standards.

The slaughtering process is carried out using a sharp knife and begins with a prayer. The neck is cut in accordance with Islamic law. Observations indicate that this procedure meets the basic principles of halal slaughter, namely severing the required ducts and ensuring the animal is alive at the time of slaughter. After slaughter, the animal is hung for skinning and carcass cutting. These steps are carried out systematically based on the experience of the workers. The meat is then washed before being delivered to consumers, demonstrating efforts to maintain product hygiene.

In terms of facilities, the slaughterhouse has a tool storage warehouse, office space, waiting area, restrooms, employee accommodation, livestock pens, and a slaughtering area. These facilities are generally adequate to support medium-scale slaughterhouse operations. However, the production layout has not been fully designed based on the principle of optimal separation

of clean and dirty areas. Clearer separation of production zones would help improve hygiene standards and facilitate future halal certification audits.

The production process has been running consistently, from animal husbandry and slaughter, skinning, cutting, washing, and distribution to consumers. However, all these stages have not been documented in written standard operating procedures (SOPs). The absence of written SOPs indicates that the operational system is still based on experience and habit. Although the practices are relatively compliant with sharia law, the lack of documentation presents an obstacle to proving compliance during formal audits.

The slaughterhouse does not yet have an official halal certificate from the Halal Product Assurance Agency. Halal certification is a form of legal recognition of the halal nature of products and provides legal certainty for consumers. In a regulatory context, halal certification not only assesses the slaughter process but also requires the implementation of a Halal Product Assurance System (SJPH). This system includes a written halal policy, the establishment of a halal management team, process documentation, and periodic evaluations (18).

The research results indicate that there is no written halal policy or the appointment of specific personnel responsible for implementing the halal system. This indicates that managerial commitment to halal certification remains informal.

From a documentation perspective, there is no systematic recording of animal sources, slaughter schedules, or product distribution. Traceability is a crucial component in ensuring consistent implementation of halal standards. Internal monitoring and evaluation of the production process are also not conducted regularly and documented. Supervision relies more on the business owner's experience and daily work habits. This situation has the potential to complicate the verification process if an external audit is conducted.

Nevertheless, no practices deviating from halal principles were found in the slaughtering process. The animals slaughtered are halal for consumption, there is no mixing with haram substances, and the slaughtering procedures comply with sharia provisions. In terms of substance, the technical readiness of the slaughterhouse can be categorized as quite good. However, administrative readiness and the halal management system are still at an early stage. This indicates a gap between traditional practices and modern regulatory standards.

These gaps primarily lie in documentation, management commitment, and the implementation of a structured control system. Obtaining halal certification requires a transformation from an experience-based system to one based on standards and written procedures. Key recommendations include the development of a written halal policy, employee training on halal certification requirements, and improvements to operational documentation. Furthermore, submitting a certification application to the Halal Product Assurance Agency (BPJH) is a strategic step.

Overall, the results and discussion of this study indicate that the slaughterhouse in Auduri Penyegat Rendah has an adequate technical foundation to obtain halal certification, but requires systemic and administrative strengthening to comply with national standards. Transformation of halal governance is an urgent need to improve legal certainty, business competitiveness, and consumer trust on a sustainable basis.

CONCLUSION

This study shows that slaughterhouses (RPH) in Jambi City have practically met health and slaughtering standards in accordance with sharia, but are not yet fully prepared administratively and systematically to obtain halal certification. This relatively adequate technical readiness needs to be supported by strengthening the Halal Product Assurance System and fulfilling certification procedures according to the Halal Product Assurance Agency (BPJPH) standards to improve regulatory compliance and strengthen consumer trust.

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