

Chiba University CO-OP cafeteria provides Halal (Recommended) Menu under the following conditions:

1. About Foods

- We use Halal certified chicken, beef and sauces.
- We may use other ingredients that are not Halal certified if those ingredients do not contain pork or alcohol.
- The machine used at the processing plant may have been washed or cleaned with alcohol.
- The vegetables used may have been produced using fertilizer such as pig feces.
- Halal foods and non Halal foods are not delivered and stored separately; Halal foods are, however, sealed in separate plastic bags, so that each kind of food is never mixed up.
- We stock Halal foods separately from non Halal foods.

2. About Cooking

- When we cook Halal foods, we always use new plastic gloves, so that we never touch the foods after touching Haram foods.
- We make use of Halal-only pan, fryer, and cooking utensils.
- Ovens are not used only for Halal foods, but we clean the ovens after cooking non-Halal foods.
- We cannot wash Halal-only pan, fryer and cooking utensils separately from those for non Halal use; however, we wash them before cooking Halal foods.

3. About Serving

- We use the same cutlery for both Halal and non-Halal foods, but the cutlery will be washed after we use it for non-Halal foods
- We cannot wash the tools and trays for Halal foods separately from those for non-Halal foods; instead we mark tools and trays with special 'Halal-only' stickers.
- When serving Halal foods, we do not use alcohol spray before using cooking utensils; instead, we use high temperature sterilization techniques.
- The Halal menu is available at the Halal-only counter.

4. Distribution and Management of Foods

- All our restaurant staff possesses basic knowledge on Halal food. We make sure that our new staff acquires the same basic knowledge.
- A meeting will also be held with the University, CO-OP and groups of international students of Islam.