



SERUNAI

HALAL COE™
HALAL CENTRE OF EXCELLENCE



MAHELLAH BINTI OMAR

Head, Halal Centre of Excellence Serunai Commerce Sdn Bhd



Mahellah binti Omar or Mahellah in short is one of Southern Malaysia well-known veteran expert in Good Manufacturing Practice for food, cosmetic and medicine industry. She has been appointed as Tenaga Pengajar Halal under JAKIM Halal Professional Board since 2017. Having over 20 years of ground experience, Mahellah had served over 50 companies including MNCs all over Malaysia to attain the prestigious status of being GMP certified and medicine products registered and cosmetic products notified.

Besides handling numerous esteemed clients ISO accounts all over Malaysia, Mahellah is also involved in the national registration for cosmetics and Over-the-counter (OTC) products for her clients ensuring full compliance which is in tandem with the requirements of the Malaysian government. This job requires meticulousness on her side as not to get any of her client into trouble. She has done this for many years.

As for Mahellah's passion in halal, she had proven it by being involved in her multiple client halal certification services besides undergoing formal trainings organized by several Malaysian government link companies (GLCs) that is directly related to halal including HDC and JAKIM amongst others. Today, Mahellah is one of the well-known lecturers, trainer and auditor for halal that delivers quality education for her students at several formal locations.

PERSONAL DETAILS

Name : Mahellah binti Omar
Nationality : Malaysian
Mobile : (+60) 137536878
E-mail : mahellah.omar@serunai.com

EDUCATION AND PROFESSIONAL BACKGROUND

1. BSc Analytical Chemistry – Universiti Sains Malaysia (1997)
2. Certified Lead Assessor for ISO 9001:2000 by DNV Malaysia (2006)
3. Certified in ISO1480:2007 HACCP by SIRIM Malaysia (2007)
4. Certified Halal Professional Trainer by HDC Malaysia (2011)
5. Certified Internal Auditor by HDC Malaysia (2010)
6. National GMP Seminar by GMP Unit of NPRA (2012)
7. National Regulatory Conference by Registration Unit of NPRA (2014)
8. Certified HRDF TTT Trainer (2015)
9. Certified Tenaga Pengajar Halal (under JAKIM) (2017)

AREA OF EXPERTISE

1. HALAL CERTIFICATION – COACHING, TRAINING & AUDIT

- 1.1. Training and coaching to management and support staff to ensure successful certification
 - 1.1.1. Halal awareness
 - 1.1.2. Malaysia standard on Halal
 - 1.1.3. Manual Pensijilan Produk Halal
 - 1.1.4. Halal Internal Audit
 - 1.1.5. Halal Assurance Management System
 - 1.1.6. Best Halal Practices in the Food and Cosmetic Industry
 - 1.1.7. E-halal application
- 1.2. Consultation on halal submission
 - 1.2.1. Facilities requirement compliance
 - 1.2.2. Training compliance
 - 1.2.3. Document inspection
 - 1.2.4. Key in into e-halal system
 - 1.2.5. Mock audit
 - 1.2.6. Liaise with JAKIM for any arising matters

2. GOOD MANUFACTURING PRACTISE SET UP

- 2.1. Hardware
 - 2.1.1. Design floor layout plan (non-architectural plan) and get NPRA approval (only for cosmetic and above)
 - 2.1.2. Propose and advise facilities, construction material and its installation
- 2.2. Software
 - 2.2.1. Develop GMP document system for production, quality control and store
 - 2.2.2. Support during NPRA audit
- 2.3. Training
 - 2.3.1. Provide training for GMP practical implementation in the preparation for the NPRA audit

3. PRODUCT REGISTRATION: COSMETICS, TRADITIONAL & OVER THE COUNTER PRODUCTS

- 3.1. Advise classification of products
- 3.2. Check and propose items or documents to be submitted
- 3.3. Liaise with NPRA for any matters highlighted during product notification/ registration and correspondence
- 3.4. Obtain the notification/ registration number and advise on the use of the number

4. ISO 9001 AND ISO 14001 CERTIFICATION

- 4.1. Quality and Environmental System Assessment
- 4.2. Training on ISO 9001 & ISO 14001 Standards
- 4.3. Conduct internal audit
- 4.4. Consultancy/ Pre-Certifications System Audit
- 4.5. Post-certification audit and follow-up

5. ISO 1480:2007 HACCP CERTIFICATION

- 5.1. Hazard Analysis and Critical Control Point System Assessment
- 5.2. Training on ISO 1480:2007 Standards
- 5.3. Develop HACCP Plan
- 5.4. Documentation preparation
- 5.5. Conduct Internal Audit
- 5.6. Post Certification Audit and Follow Up