 HALAL WATCH WORLD	HALAL WATCH WORLD AUDIT EVALUATION	AUDIT DATE & TIME	
		22 August 2024, 11:04 AM – 11:42 AM GMT-4 EST	
		RISK ASSESSMENT	
COMPANY NAME	North Dakota Soybean Processors LLC	Low risk	
COMPANY LOCATION	15445 36th St. SE, Casselton, North Dakota, 58012, United States	Page	1 of 2
AUDITEE	Jennifer Heideman		
AUDITOR	Abdullah Fredericks		

EXECUTIVE SUMMARY

This evaluation report outlines the observation and audit done for the assessment and condition of products and premise of North Dakota Soybean Processors LLC. These are the factors that confirm the client’s compliance with the legal requirements and Halal principles for the health and safety standards.

OBJECTIVES

The following objectives were accomplished during the conducted audit:

1. Review the management system of the client.
2. Obtain food safety standards certification.
3. Assess if the client’s management systems and practices adhere to the Halal principles; Sanitation, Traceability, Integrity and Composition.

SCOPE


This scope is focused on the current condition of the client’s production process and manufacturing site. Compliance to quality standards enforced by law and all the Halal certification bodies regulations, standards, or compliance measures for human health safety was also checked and reviewed in this audit.


CRITERIA

This report emphasized the internal standards, activities, documentation, criteria and procedures as primary resources for audit. Halal-trained individuals also conducted virtual observation through site inspection to acquire evidence of compliance.

ASSESSMENT

- The facility is a manufacturing facility that processes soybean oil.
- HACCP and SQF certification still in process. Kosher certified facility.

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	FOOD TECHNOLOGIST/AUDIT EVALUATOR	

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- No animal byproducts were processed in the facility.
- GMO were added in the product.
- ATP swab testing was done before processing halal products.
- Sanitation and Standard Operating Procedure is in force.
- Pest control program is in force.
- Pipes and tanks were properly secured to avoid contamination.
- Incoming raw materials and equipment were QC and QA tested first before proceeding production as well as the finished products before shipment.
- Production employees properly wore their PPEs.
- Good manufacturing practices were well observed in the facility.
- The receiving area, production area, warehouse and shipment area were properly segregated and labeled, was well organized and maintained.
- The auditee comprehensively explained the process in their facility.

CONCLUSION

I therefore conclude that the halal producing facility is Low Risk. Facility does not process any haram products on or inside of the premises. The client appears to have everything in order and can be certified.

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