

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	MANUFACTURING PLANT INSPECTION REPORT <i>(Single-Service Containers and/or Closures for Milk and/or Milk Products)</i>	INSPECTING AGENCY/TPC/ CERTIFICATION AGENCY/SSC
NAME AND LOCATION OF PLANT		
1. FLOORS Smooth; impervious; in good repair (a) ☐ Joints between walls and floors tight; impervious (b) ☐ Floor drains properly trapped; sloped to drain (c) ☐ 2. WALLS AND CEILINGS In fabrication areas—smooth; cleanable; light-colored (a) ☐ In fabrication and storage areas—good repair (b) ☐ Openings in walls and ceilings effectively sealed (c) ☐ 3. DOORS AND WINDOWS All outside openings protected against entrance of insects, rodents, dust, and airborne contamination (a) ☐ Outer doors tight, self-closing (b) ☐ 4. LIGHTING AND VENTILATION Adequate light in all rooms (a) ☐ Ventilation sufficient (b) ☐ Pressure ventilation systems properly filtered (c) ☐ 5. SEPARATE ROOMS Fabrication areas separate from non-fabrication areas when required (a) ☐ Regrinding plastic and paper trim shredding, packaging and baling conducted in separate room(s) from fabrication areas or as Appendix J permits (b) ☐ 6. TOILET FACILITIES-SEWAGE DISPOSAL Disposal of sewage; other waste; in public sewage system or in compliance with Local and State Regulations (a) ☐ All plumbing complies with Local and State plumbing Regulations (b) ☐ Solid, tight-fitting, self-closing doors (c) ☐ Toilet rooms and fixtures clean; in good repair (d) ☐ Adequate light and ventilation; ducts vented to the outside (e) ☐ Proper handwashing facilities (f) ☐ Open windows effectively screened (g) ☐ Employee handwashing signs posted (h) ☐ Eating/food storage prohibited (i) ☐ 7. WATER SUPPLY Safe; complies with bacteriological and construction requirements (a) ☐ No direct or indirect connection between safe and unsafe water (b) ☐ Sampled and examined as required (c) ☐ Recirculated cooling water used in water baths, complies with bacteriological standards, tested semi-annually (d) ☐ Testing records maintained as required (e) ☐ 8. HANDWASHING FACILITIES Hot and cold and/or warm running water, soap, individual towels or air dryers convenient to fabrication areas; covered trash containers when required; hand sanitizers used as Appendix J permits (a) ☐ Handwashing facilities clean (b) ☐ 9. PLANT CLEANLINESS Floors, walls, ceilings, overhead beams, fixtures, pipes and ducts clean in rooms as required (a) ☐ Plant free of evidence of insects, rodents and birds (b) ☐ Machines and appurtenances clean (c) ☐	10. LOCKERS AND LUNCHROOMS Separate from plant operation; self-closing doors (a) ☐ Eating/storage of food prohibited in fabrication and storage areas (b) ☐ Locker and lunchrooms clean (c) ☐ Cleanable trash containers provided; properly labeled, covered (d) ☐ Handwashing facilities convenient (e) ☐ Employee handwashing signs posted (f) ☐ 11. DISPOSAL OF WASTES Stored in covered, impervious, leak-proof containers; does not apply to production scrap (a) ☐ Waste containers properly identified (b) ☐ Storage of garbage/rubbish meets requirements (c) ☐ 12. PERSONNEL - PRACTICES Hands washed as required (a) ☐ Clean outer garments; hair restraints (b) ☐ No person affected by disease in communicable form; while a carrier of such disease; or with inadequately protected wounds or lesions shall work in the fabrication areas (c) ☐ Tobacco use in authorized areas only (d) ☐ Insecured jewelry not permitted in fabrication areas (e) ☐ 13. PROTECTION FROM CONTAMINATION Product contact surfaces protected; all materials in process properly protected (a) ☐ Air under pressure directed at materials or product contact surfaces in compliance (b) ☐ Air directed at materials or product contact surfaces by fans or blowers in compliance (c) ☐ Pesticides approved; EPA registered (d) ☐ Pesticides used in accordance with directions; precludes contamination of containers/closures (e) ☐ Single-service articles in process protected from contamination (f) ☐ Equipment cleaned after use of non-food-grade materials (g) ☐ Cross contamination with non-food-grade material prevented (h) ☐ No overcrowding of equipment and operations (i) ☐ Toxic chemicals separated from raw materials and finished products (j) ☐ Food containers manufactured by facility not used for storage of miscellaneous items or chemicals (k) ☐ 14. STORAGE OF MATERIALS AND FINISHED PRODUCT Away from any wall; soiled outer turns or edges discarded (a) ☐ Stored in clean, dry place, protected from splash, insects, and dust (b) ☐ Containers and closures stored in original cartons and sealed until used; partially used cartons resealed during storage (c) ☐ Containers for storage of resin, raw and reuse materials are covered, clean, impervious and properly identified (d) ☐ In-process storage bins that touch the product contact surface constructed of cleanable, nonabsorbent material; clean (e) ☐ 15. FABRICATING EQUIPMENT Contact surfaces clean; milk plant equipment utilized for preforming containers clean and sanitized prior to operation (a) ☐	Makeshift devices not used; fasteners, guides, hangers, supports and baffles properly constructed; good repair (b) ☐ Take-off tables and other container contact surfaces properly constructed; clean; in good repair (c) ☐ Grinders, shredders and similar equipment properly installed; protected from contamination (d) ☐ Resin storage silos, other containers, constructed to protect resin from contamination; air vents filtered; air tubes good repair and properly protected (e) ☐ 16. MATERIALS FOR CONSTRUCTION OF CONTAINERS AND/OR CLOSURES Materials from approved source (a) ☐ Food-grade lubricants used on contact surfaces; stored to prevent cross contamination; storage clean and ventilated (b) ☐ Containers, closures or materials on floor not used (c) ☐ 17. WAXES, ADHESIVES, SEALANTS, COATING AND INKS Handled and stored to prevent cross contamination with non-food-grade materials; storage areas clean and ventilated (a) ☐ Unused materials covered, labeled and properly stored (b) ☐ Nontoxic; imparts no flavor or odor; non-contaminating; complies with 21 CFR Parts 174-178 (c) ☐ Transfer containers clean; covered, properly identified (d) ☐ Waxing, when used, performed as required; wax kept at proper temperature (e) ☐ 18. HANDLING OF CONTAINERS, CLOSURES AND EQUIPMENT Handling of container and closure surfaces minimized (a) ☐ Hands sanitized frequently or clean, single-use gloves worn; sanitizing dispensers convenient (b) ☐ 19. WRAPPING AND SHIPPING Single-service articles properly containerized prior to shipping (a) ☐ Packaged contents protected from contamination (b) ☐ Transportation vehicles clean; in good repair; not used for unapproved uses (c) ☐ Paperboard containers, wrappers and dividers not reused (d) ☐ Packaging materials in compliance (e) ☐ 20. IDENTIFICATION AND RECORDS Plant identification on outer wrapping as required (a) ☐ Glass containers properly labeled (b) ☐ Required bacteriological tests on file; maintained as required; and in compliance (c) ☐ Required bacteriological and chemical test records for all component parts used in final assembled product on file (d) ☐ Information on file from suppliers of raw materials, waxes, adhesives, sealants, coatings and inks indicating compliance (e) ☐ Information on file from suppliers of packaging materials indicating compliance (f) ☐ 21. SURROUNDINGS Surroundings neat and clean and free of breeding areas, conditions attracting or harboring flies, insects or rodents (a) ☐ Driveways graded; no standing water (b) ☐
REMARKS <i>(If additional space is required, please place information on the back of this Form or on a separate page.)</i>		
DATE	SANITARIAN/SRO/SSC/RMS	
NOTE: This Form has been developed for use with Appendix J of the <i>Grade "A" Pasteurized Milk Ordinance</i> .		

REMARKS FOR FORM FDA 2359c (11/15)

Sanitation Compliance Rating¹ _

FORM FDA 2359e (11/15)

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION		REPORT OF CERTIFICATION <i>(Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products)</i>		FOR FDA USE ONLY				
				1	2	3	4	5

IDENTIFICATION																								
1. NAME OF SINGLE-SERVICE FABRICATING PLANT					2. CITY					3. STATE/COUNTRY														
4. STREET					5. MFG. CODE NO					6. CODE														
										PRODUCT CODE		MATERIAL CODE												
7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION					56	57	58	59	60	61	62													
					PRODUCT CODE (80)					MATERIAL CODE (82)														
					1. Containers 2. Closures 3. Other products 4. Containers and closures 5. Containers and other products 6. Closures and other products 7. Containers, closures and other products					1. Metal 2. Paper (Includes laminates) 3. Plastic 4. Metal and paper 5. Metal and plastic 6. Paper and plastic 7. Metal, paper and plastic 8. Glass 9. Rubber 10. Paper, metal, plastic and glass 11. Ceramic														
7.a. RATING/ CERTIFICATION PERSONNEL ☐ SHD ☐ Other ☐ SDA ☐ TPC ☐ SDL ☐ SSC		7.b. DATE OF PLANT CERTIFICATION 7.c. SANITATION COMPLIANCE RATING		7.d. EXPIRATION DATE* <table border="1" style="width:100%; border-collapse: collapse;"> <tr> <td colspan="2" style="text-align: center;">MONTH</td> <td colspan="2" style="text-align: center;">DAY</td> <td colspan="2" style="text-align: center;">YEAR</td> </tr> <tr> <td style="text-align: center;">67</td> <td style="text-align: center;">68</td> <td style="text-align: center;">69</td> <td style="text-align: center;">70</td> <td style="text-align: center;">72</td> <td style="text-align: center;">72</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td style="text-align: center;">20</td> <td></td> </tr> </table>			MONTH		DAY		YEAR		67	68	69	70	72	72					20	
MONTH		DAY		YEAR																				
67	68	69	70	72	72																			
				20																				
*EXPIRATION DATE Certification of single-service manufacturing plants may be valid for a period not to exceed one (1) or two (2) years from the earliest certification date. The expiration date is one (1) or two (2) years from the earliest certification date. NOTE: Certifications conducted by SSCs shall only be valid for a period not to exceed one (1) year from the earliest certification date.					8. SRO OR SSC					9. CERTIFICATION RECOMMENDED					9a. LISTING TYPE									
										☐ YES ☐ NO					☐ FULL ☐ PARTIAL									

LABORATORY CONTROL																								
10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY																								

11. INSPECTION RESULTS (Place an "X" under items debited)																											
	1	2	3	4	5	6	7	8	9	10	11	12	13 a,b,c,f, g,i,k	13 d,e, h,j	14	15	16 a	16 b,c	17 a,b, d,e	17 c	18	19	20 a,b,f, c,d,e	20 c,d,e	21	BACTI	COLI

12. PERMISSION TO PUBLISH																								
Permission is hereby granted to release and publish the above-stated certification for use by Regulatory/Rating Agencies and prospective purchasers.																								
It is understood and agreed by the undersigned that the official Rating Agency or SSC, as applicable, may review and appraise the single-service fabricating plant at any time during the period of time the above certification is in effect. It is further understood that failure to maintain the above certification will subject this plant to withdrawal from the IMS Listing. We will notify the Rating Agency or SSC, as applicable, of any significant changes made in the operation of this plant.																								

12.a. NAME OF PLANT <i>Trinity Packaging Corp DBA ProAmpac</i>																								
12.b. OFFICER AUTHORIZING RELEASE <i>LISA MUNSON Lisa Munson</i>															12.c. TITLE <i>Quality Manager</i>									
13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE																								
13.a. DATE OF REPORT					13.b. RECOMMENDED CLASSIFICATION										13.c. SUBMITTED BY (Signature and Title)									
					ACCEPTED ☐ YES ☐ NO																			

FOR FDA USE ONLY																								
14. DATE RECEIVED					15. PUBLICATION OF RATING RECOMMENDED ☐ YES ☐ NO <i>(If "NO", indicate why.)</i>																			
16. DATE TRANSMITTED					17. SIGNATURE (FDA Regional Milk Specialist)																			