

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 Pro Ampac					2. CITY Hanover Park					3. STATE/COUNTRY IL / USA									
4. STREET 825 Turnberry Ct.					5. MFG. CODE NO					6. CODE									
										PRODUCT CODE		MATERIAL CODE							
7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION Illinois Dept. of Public Health					56		57		58		59		60		61		62		
7.a. RATING/ CERTIFICATION PERSONNEL		7.b. DATE OF PLANT CERTIFICATION		7.d. EXPIRATION DATE*		PRODUCT CODE (60)					MATERIAL CODE (62)								
☒ SHD ☐ Other ☐ SDA ☐ TPC ☐ SDL ☐ SSC		6-11-26 7.c. SANITATION COMPLIANCE RATING 87		6-30-27 MONTH DAY YEAR 06 30 27		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								
						67		68		69		70		71		72			
*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, plus the remaining days of the month. 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, plus the remaining days of the month from the earliest certification date.					8. SRO OR SSC Armour C. Peterson S.R.O.					9. CERTIFICATION RECOMMENDED ☒ YES ☐ NO					9a. LISTING TYPE ☐ FULL ☒ PARTIAL				

LABORATORY CONTROL																								
10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY Merieux Labs. Crete IL. (Not required due to roll film component only)																								

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	20 c,d,e	21	BACTI	COLI
			X					X				X			X											

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 Proampac		12.b. OFFICER AUTHORIZING RELEASE Roller		12.c. TITLE Sr Quality Tech	
13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE					
13.a. DATE OF REPORT 6-11-26		13.b. RECOMMENDED CLASSIFICATION ACCEPTED ☒ YES ☐ NO		13.c. SUBMITTED BY (Signature and Title) Armour C. Peterson S.R.O.	

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 (Milk Specialist)

National Conference on Interstate Milk Shipments

MANUFACTURING PLANT INSPECTION REPORT (Single-Service Containers and/or Closures for Milk and/or Milk Products)

INSPECTING AGENCY/TPC/
CERTIFICATION AGENCY/SSC

IDPH

NAME AND LOCATION OF PLANT

ProAmpac, 825 Turnberry Ct., Hanover Park, IL

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 a 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, COATINGS 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 (If additional space is required, please place information on the back of this Form on a separate page.)

4c. Fans directed at product contact must be filtered (Lamination area)
9a. Plant needs to be cleaned - Significant dust accumulation found especially above machines & floors.
9c. Machines for production were dusty & dirty immediately adjacent to product contact

DATE

SANITARIAN/SRO/SSC/MS

NOTE: This Form has been developed for use with Appendix J of the Grade "A" Pasteurized Milk Ordinance.

FORM NCIMS 2359c (10/23)

13A. Printer, laminator and all slitters did not have adequate protection from dust/debris
15C. Printing Press, Laminator and slitters had uncleanable cork rollers

National Conference on Interstate Milk Shipments STATUS OF MANUFACTURING PLANTS

Pro Ampac

6-11-9

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