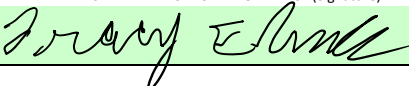
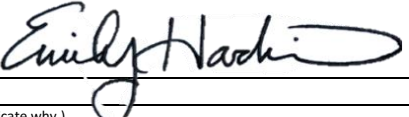


Wisconsin Department of Agriculture, Trade and Consumer Protection Division of Food and Recreational Safety Milk Certification Program Wis. Admin Code § 65.32(2)(i)		REPORT OF CERTIFICATION <i>(Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products)</i>		FOR FDA USE ONLY																							
				1	2	3	4	5																			
IDENTIFICATION																											
1. NAME OF SINGLE-SERVICE FABRICATING PLANT ProAmpac						2. CITY Hartford				3. STATE / COUNTRY Wisconsin / USA																	
4. STREET 2261 Innovation Way						5. MFG. CODE NO 55- 4870				6. CODE PRODUCT CODE MATERIAL CODE																	
7. AGENCY OR SINGLE-SERVICE CONSULTANT (SSC), AS APPLICABLE, PROVIDING ROUTINE INSPECTION N/A						56 4	57 8	58 7	59 0	60 3	61	62 3															
						PRODUCT CODE (60) 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				MATERIAL CODE (62) 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		7.b. DATE OF PLANT CERTIFICATION 9/18/2025		7.d. EXPIRATION DATE* 09/30/26																							
☐ SHD ☐ Other ☒ SDA ☐ TPC ☐ SDL ☐ SSC		7.c. SANITATION COMPLIANCE RATING 84		MONTH DAY YEAR 67 68 0 9 69 70 3 0 72 72 2 6																							
*EXPIRATION DATE Certification of single-service manufacturing plants may be valid for a period not to exceed twelve (12) or twenty-four (24) months plus the remaining days of the month. The expiration date is twelve (12) months or twenty-four (24) months plus the remaining days of the month in which the rating is due. NOTE: Certifications conducted by SSCs shall only be valid for a period not to exceed twelve (12) months plus the remaining days of the month.						8. SRO OR SSC Emily Harbison																					
						9. CERTIFICATION RECOMMENDED ☒ YES ☐ NO				9a. LISTING TYPE ☐ FULL ☒ PARTIAL																	
LABORATORY CONTROL																											
10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY N/A - further processed																											
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			X											
12. PERMISSION TO PUBLISH																											
Signing this form is voluntary. If you choose not to sign this form, the single-service manufacturer plant will be withdrawn and removed from the Interstate Milk Shipper's (IMS) List. Permission is hereby granted by the undersigned to release and publish the above stated certification for use by Regulatory/Rating Agencies and prospective purchasers. Personally identifiable information you provide may be used for purposes other than that for which it was collected. Wis. Stat. § 15.04 (1)(m). 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. This would include, but not be limited to: changes in processing lines/equipment involved in processing IMS materials or changes to product types or materials manufactured.																											
12.a. NAME OF PLANT ProAmpac																											
12.b. PLANT REPRESENTATIVE AUTHORIZING RELEASE (Signature) 										12.c. TITLE Quality Manager																	
13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE																											
13.a. DATE OF REPORT 9/22/2025		13.b. RECOMMENDED CLASSIFICATION ACCEPTED ☒ YES ☐ NO						13.c. SUBMITTED BY (Signature and Title)  MSRO																			
FOR FDA USE ONLY																											
13. DATE RECEIVED		15. PUBLICATION OF RATING RECOMMENDED ☐ YES ☐ NO (If "NO", indicate why.)																									
16. DATE TRANSMITTED		17. SIGNATURE (FDA Regional Milk Specialist)																									

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 Wisconsin Department of Agriculture, Trade and Consumer Protection - Division of Food and Recreational Safety	
NAME AND LOCATION OF PLANT ProAmpac 2261 Innovation Way Hartford, WI 53027					
1. FLOORS Smooth; impervious; in good repair..... (a) _____ Joints between walls and floors tight; impervious..... (b) _____ Floor drains properly trapped; sloped to drain..... (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) _____		Makeshift devices not used; fasteners, guides, hangers, supports and baffles properly constructed; good repair..... (b) X Take-off tables and other container contact surfaces properly constructed; clean; in good repair..... (c) X 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) X	
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) _____		11. DISPOSAL OF WASTES Stored in covered, impervious, leak-proof containers; does not apply to production scrap..... (a) X Waste containers properly identified..... (b) _____ Storage of garbage/rubbish meets requirements..... (c) _____		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) _____	
3. DOORS AND WINDOWS All outside openings protected against entrance of insects, rodents, dust, and airborne contamination..... (a) _____ Outer doors tight, self-closing..... (b) _____		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) _____ Unsecured jewelry not permitted in fabrication areas..... (e) _____		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) _____	
4. LIGHTING AND VENTILATION Adequate light in all rooms..... (a) _____ Ventilation sufficient..... (b) _____ Pressure ventilation systems properly filtered..... (c) _____		13. PROTECTION FROM CONTAMINATION Product contact surfaces protected; all materials in process properly protected..... (a) X Air under pressure directed at materials or product contact surfaces in compliance..... (b) X 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) _____		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) _____	
5. SEPARATE ROOMS Fabrication areas separate from non-fabrication areas when required..... (a) X Regrinding plastic and paper trim shredding, packaging and baling conducted in separate room(s) from fabrication areas or as Appendix J permits..... (b) _____		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) _____		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) _____	
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) _____		15. FABRICATING EQUIPMENT Contact surfaces clean; milk plant equipment utilized for preforming containers clean and sanitized prior to operation..... (a) _____		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) _____	
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) _____				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) _____	
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) X Plant free of evidence of insects, rodents and birds..... (b) X Machines and appurtenances clean..... (c) _____					
REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.) See attached narrative report.					
DATE 9/18/2025		SANITARIAN/SRO/SSC/IRMS Emily Harbison			
NOTE: This Form has been developed for use with Appendix J of the <i>Grade "A" Pasteurized Milk Ordinance</i> .					

IMS SINGLE-SERVICE SURVEY

PLANT NAME: ProAmpac

PLANT #: 55-4870

DATE: 9/18/2025

A listing Interstate Milk Shippers (IMS) survey was conducted at this Single Service Manufacturing plant to determine compliance with the requirements of Appendix J of the Pasteurized Milk Ordinance (PMO). This survey was conducted by WDATCP Milk Sanitation Rating Officers Emily Harbison and Michele Sobeck. Plant personnel accompanying this survey were Production and Operations Manager Bill Rienehart, Quality Manager Tracy Ehmke, Product Developer Scott Locks, and Lead Quality Technician Nicole Nanez.

ProAmpac is an extruded film facility with a Partial plant listing for IMS related products. Processing lines included in this plant's partial listing are 6 and 7.

The following violations were noted during the course of the survey.

DEBITED VIOLATIONS:

15bce Fabricating Equipment (5 points):

- Paperboard cover(s) are in use on in-process gaylords
- Layer identification tape present on transfer lines in gaylord bins
- Guard shielding on ground level of Line 7 at the bubble is cracked and taped
- Fibrous roller is present on Line 7 and is not cleanable
- Painted yellow surfaces on ground level of Line 7 are rubbed off from the web path
- Rail car unload apparatuses, silo top vents, and air admitters on day bins lack filter media
- Air admitter silo discharge line lacks filter media in an unfiltered lower cone space

13ab Protection from contamination (3 points):

- A trap door exists on 1st mezzanine on Line 6 that lacks a gutter system or gasket
- Open grating is present where personnel may walk above web path on second level of Line 7
- In process gaylord tops are ajar
- Rail car unload apparatus screen is unclean
- Compressed air lines used to purge hoppers do not have a point of use filter
- Product hose on Line 6 (B4B4) and Silo 9 transfer couplings stored on ground

9ab Plant Cleanliness (3 points):

Overhead I-beams on the 2nd level above the web path on Line 6 are unclean

5a Separate Rooms (3 points):

Warehouse near dock doors shows evidence of insects

11a Disposal of Wastes (2 points):

Garbage can(s) near hand sink and dock doors lack covers

NON-DEBITED VIOLATIONS:

2b Walls and Ceilings:

Drip directors in fabricating area with dry collection containers indicate ceiling is not in good repair

NOTES:

The blown film produced under this plant's IMS listing is one three-layer structure, 8686, used for the packaging of yogurt and other non-IMS dairy products. The product-contact layer is applied after further manufacturing by a sister site in Illinois.

Product contact surfaces of processing equipment are cleaned with Crystal Simple Green, an NSF registered cleaner, and wiped with Sani Wipes as needed and prior to running an IMS product. The cleaning and sanitizing procedure is documented on WI-EXT-030. Pre-IMS operation line purge procedures are based on REF-201. Both processes are documented with verification Form 326.

Resin is received in gaylord boxes and railcar. Manufacturer's certification letters stating conformity to 21 CFR 174-178 were reviewed for these resins as follows:

Internal Raw Material ID	Manufacturer	Resin	21 CFR §
5537	Colortech	Fluorine Free PPA	177.1520(c) 3.2a, FCN 178.3750 maximum use 5%
5539		Clarity Antiblock FA 00266	177.1520(c)3.2a, GRAS, 178.2010(b), 177.1520, 178.3720 maximum use 13.6%
8674		High Temp Slip Loaded Oleyl	177.1520(c) 3.2a, 178.3860(b)
5488	ExxonMobil	1023RJ	177.1520(c) 3.1a and 3.2a
5511	LyondellBasell	FRAC LDPE	177.1520(a)(2)(i) and (c)2.2
5673	Nova	VPSK914 Octene Copolymer	176.170 (c), Table 2, use conditions A-H, FCN 2251

Regrind, waxes, coatings, nor inks are used in or applied to IMS single service products at this plant.

Resin silos 3, 7, and 9 used in the manufacture of IMS related products are top-vented and do not have filter media installed over the vent openings. See debited section.

Fan blown air (<15 PSI) in contact with in-process materials takes place at the extruders to provide air to the bubble and at the nip deck. The intakes for these air applications are currently equipped with MERV 8 air filters. PMO Appendix H requirements for fan blown air specifies, "Intake air filter efficiency shall be at least 98% SAE J726, June 1987 using Air Cleaner (AC) coarse test dust" which correlates to the modern ISO 5011 standard of 20-120 micron test particles removed at a rate of 98%.

Compressed air (≥15 PSI) in contact with in-process materials takes place at the resin hopper blow out lines on the mezzanine. A coalescing filter is in place to remove moisture from the air supply downstream from the compressor. There is no final filter on the air lines located near the point of application. PMO Appendix H requirements for compressed air directed at in-process materials specifies, "Final filter efficiency shall be at least 99% as measured by the Dioctylphthalate Fog Method (DOP) test (with a mean particle diameter of 0.3 microns)" which correlates to the modern HEPA standard of 99% efficiency for a 0.3µm particle size. See debited section.

The overwrap material used to package finished product is obtained from Sigma Stretch Film and has a letter of guarantee that the material complies with 21 CFR 177.1520. Bacteriological requirements of PMO Appendix J, Section C are not required due to the practices of the IMS-listed firm performing further processing removing outer turns and trimming, which is standard industry practice.

Food grade lubricants, which are NSF H1 listed, are used in applications where incidental contact with product or product contact surfaces may occur on the IMS listed processing lines at this plant. Storage of these items is in a locked cabinet at the upper maintenance area and in a locked supplier vending machine. Non-food grade lubricants are not used in the facility.

Outside make-up air for production areas of the plant is supplied via rooftop HVAC systems. The intake for this ventilation system was inspected and is equipped with filters to properly filter all outside air coming into the plant.

Water for the plant is supplied by City of Hartford. There are no direct water bath cooling water applications utilized in conjunction with IMS listed processing operations.

There are RPZ cross-connection control devices in place on the water distribution system in the plant that are regulated by the State's water control authority (DSPS) and were last inspected in January and July of 2025.

This is an under-one-roof facility with warehousing, non-IMS production lines, and maintenance shop area open contiguous to the IMS listed production areas. Separate rooms for the offices and break room facilities also exist at this plant. The shipping/receiving area was not found to be adequately cleaned and maintained to production room standards. See debited section.

Pest control services are provided by Wil-Kil with routine monthly service and seasonally on a weekly basis. Pest control service records are maintained on file at this plant. Indications of insect activity were observed near the dock doors at the time of this plant survey. See debited section.

There are no offsite storage facilities utilized in conjunction with products processed at this plant.

The individual rolls, outer package, and core tag of finished product is intended to be labeled with the name, city, and state of the plant. Mock labels were reviewed.

REQUIRED DOCUMENTATION:

It is recommended that documentation supporting these items be maintained as applicable in an IMS binder to facilitate future IMS surveys.

1. Only resin in compliance with applicable sections of 21 CFR, Parts 174 – 178 may be used to produce IMS single-service items. Component materials and component parts must be manufactured in an IMS listed facility. Documentation, in the form of letters of guarantee, must be available at the plant.
2. Line cleaning and / or sanitization procedures (written SOP) after maintenance, after cleaning with non-food grade cleaners or after producing non-IMS product.
3. Pest control records.
4. Annual Cross Connection Control Performance Tests for testable backflow protection devices.
5. Verification letters indicating that waxes, adhesives, sealants, coatings, and inks meet the applicable requirements of 21 CFR, Sections 174–178.
6. Verification that materials, which do not meet the applicable requirements of 21 CFR, Parts 174–178, are not applied to, come into contact with, or migrate to a product contact surface or incidental product contact surface of a finished product. Migration testing may be utilized to establish that a functional barrier is present or that there is no set-off of lacquer / coating components when in rollstock or nested-container form.
7. Documentation that wraps and liners meet the applicable sections of 21 CFR, Sections 174 – 178 and the bacteriological testing criteria listed in Appendix J, Section C (minimum annual test).
8. Bacteriological product testing results (refer to PMO Appendix J, Section C), performed in an IMS listed laboratory, when applicable.

9. Compressed and fan blown air filter efficiency documentation, when applicable (refer to PMO Appendix H, Section II – Air Under Pressure – Filter Performance).
10. Private well water supply and recirculated cooling water bath bacteriological test results, when applicable.
11. Documentation that glycol is food grade or USP, if used as a cooling medium in a thin-walled heat exchanger or in a recirculated water bath.
12. Air intake systems for production areas and resin silos must be filtered and inspected. If the plant has a safety policy that precludes access to these areas an alternate approach may be utilized. On the day of the survey, plant personnel may take photos of silo intake filters and final filter banks for production area HVAC units. In addition, a HVAC filter change log which identifies the specific filters, the date(s) changed and the condition of the filter(s) should be maintained.

CONCLUSION:

Based upon a passing score of 84 it will be recommended that this plant to be included on the IMS List as a certified supplier of single service product(s). The findings of this survey were discussed with plant management at the conclusion of the plant visit. If you have questions or concerns pertaining to this survey, feel free to contact me at emily.harbison@wisconsin.gov or 608) 419-4640.

U.S. Department of Health and Human Services
Food and Drug Administration
STATUS OF MANUFACTURING PLANTS
(SINGLE-SERVICE CONTAINERS AND/OR CLOSURES FOR MILK AND/OR MILK PRODUCTS)

Plant ProAmpac
Number 55-4870
Date of Certification 9/18/2025

Sanitation Compliance Rating¹ 84

NAME OF PLANT		ITEMS OF SANITATION																							REMARKS					
		Floors	Walls and Ceilings	Doors and Windows	Lighting and Ventilation	Separate Rooms	Toilet/Facilities- Sewage Disposal	Water Supply	Handwashing Facilities	Plant Cleanliness	Lockers and Lunchrooms	Disposal of Wastes	Personnel - Practices	Protection From Contamination		Storage of Materials and Finished Product	Fabrication Equipment	Materials for Construction of Containers and/or Closures		Waxes, Adhesives, Sealants, Coating and Inks		Handling of Containers, Closures and Equipment	Wrapping and Shipping	Identification and Records		Surroundings	Bacterial Count*	Coliform Count*	Total Debits ³	
	ITEM	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				
	WEIGHT	1	1	2	2	3	3	4	2	3	2	2	3	3	11	3	5	11	3	3	11	2	4	3	11	2	5	10		
ProAmpac						3				3		2		3			5												16	
TOTALS						3				3		2		3			5												16	

Footnotes:

¹Sanitation Compliance Rating = 100 – Total Debits

²Total Debits for each manufacturing plant are the sum of the weights of the Items violated. (NOTE: Any Item or sub-item violated, indicate by placing the debit value (weight) of that Item or an "X" under that Item.)

*Used only when not in compliance.