

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION		REPORT OF CERTIFICATION (Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products)				FOR FDA USE ONLY																					
						1	2	3	4	5																	
IDENTIFICATION																											
1. NAME OF SINGLE-SERVICE FABRICATING PLANT <i>Wimpak Portion Packaging, Inc</i>					2. CITY <i>Sauk Village</i>			3. STATE/COUNTRY <i>IL / USA</i>																			
4. STREET <i>1111 Wimpak Way</i>					5. MFG. CODE NO.			6. CODE																			
7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION <i>Illinois Dept. of Public Health</i>					56	57	58	59	60	61	62																
					PRODUCT CODE (60)			MATERIAL CODE (62)																			
					1. Containers			1. Metal																			
					2. Closures			2. Paper (Includes laminates)																			
					3. Other products			3. Plastic																			
					4. Containers and closures			4. Metal and paper																			
					5. Containers and other products			5. Metal and plastic																			
					6. Closures and other products			6. Paper and plastic																			
					7. Containers, closures and other products			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		7.d. EXPIRATION DATE *																							
<input checked="" type="checkbox"/> SHD <input type="checkbox"/> Other <input type="checkbox"/> SDA <input type="checkbox"/> TPC <input type="checkbox"/> SDL <input type="checkbox"/> SSC		<i>7-21-20</i>		MONTH		DAY		YEAR																			
				67	68	69	70	71	72																		
		7.c. SANITATION COMPLIANCE RATING <i>91</i>		<i>07</i>	<i>20</i>	<i>20</i>	<i>21</i>																				
*EXPIRATION DATE					8. SRO OR SSC <i>Guy K Sprauk</i>																						
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.					9. CERTIFICATION RECOMMENDED <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO			9.a. LISTING TYPE <input type="checkbox"/> FULL <input checked="" type="checkbox"/> PARTIAL																			
LABORATORY CONTROL																											
10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY <i>Microbac Labs, Chicago, IL US-18-B-0013</i>																											
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															
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>Wimpak Portion Packaging, Inc</i>																											
12.b. OFFICER AUTHORIZING RELEASE <i>Raj Bluta</i>					12.c. TITLE <i>Quality Improvement Engineer</i>																						
13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE																											
13.a. DATE OF REPORT <i>7-21-2020</i>		13.b. RECOMMENDED CLASSIFICATION ACCEPTED <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO			13.c. SUBMITTED BY (Signature and Title) <i>[Signature] State Rating Officer</i>																						
FOR FDA USE ONLY																											
14. DATE RECEIVED				15. PUBLICATION OF RATING RECOMMENDED <input type="checkbox"/> YES <input type="checkbox"/> NO (If "NO", indicate why.)																							
16. DATE TRANSMITTED				17. SIGNATURE (FDA Regional Milk Specialist)																							

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

INSPECTING AGENCY/TPC/
CERTIFICATION AGENCY/SSC
*Illinois Dept. of
Public Health*

NAME AND LOCATION OF PLANT
*Winpak Portion Packaging, Inc. 1111 Winpak Way
Sack Village, 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
performing 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 areas 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 or on a separate page.)
*13a) Product in process not completely shielded. Openings in resin
takes where suction lines enter*

DATE
7-21-2020

SANITARIAN/SRO/SSO/RMS
[Signature]
State Rating Officer

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

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 Winpak Portion Packings, Inc
Date of Certification July 21, 2020

9

Sanitation Compliance Rating¹

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	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	Surroundings	Bacterial Count ²	Coliform Count ²	Total Debits ²				
	ITEM	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	16	17	17	18	19	20	20	21	2	5	10						
<u>Winpak</u>	WEIGHT	1	2	3	4	3	3	4	2	3	2	2	3	3	3	5	11	3	3	11	2	4	3	11	2	5	10							
														<u>3</u>																				
TOTALS																																		

¹ Sanitation Compliance Rating = 100 - Total Debits
² Total 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.)
* Use only when not in compliance.