

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 <i>Winapak Portion Packaging Inc</i>				2. CITY <i>South Chicago Heights</i>		3. STATE/COUNTRY <i>IL / USA</i>																				
4. STREET <i>3345 S. Butler Ave</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																				
7.a. RATING/CERTIFICATION PERSONNEL		7.b. DATE OF PLANT CERTIFICATION		7.d. EXPIRATION DATE *		PRODUCT CODE (60)																				
☒ SHD ☐ Other ☐ SDA ☐ TPC ☐ SDL ☐ SSC		07/19/2020 <i>07-21-2020</i>		MONTH DAY YEAR <i>07 20 2020</i>		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.c. SANITATION COMPLIANCE RATING																								
*EXPIRATION DATE				8. SRO OR SSC <i>Guy K Spradls</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		9.a. LISTING TYPE																				
				☒ YES ☐ NO		☐ FULL ☒ PARTIAL																				
LABORATORY CONTROL																										
10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY <i>Microbes</i> <i>Mendota, IL DS-18-00137</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
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>Winapak Portion Packaging Inc</i>																										
12.b. OFFICER AUTHORIZING RELEASE <i>[Signature]</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 <i>7-21-2020</i>							13.b. RECOMMENDED CLASSIFICATION ☒ ACCEPTED ☐ YES ☐ NO							13.c. SUBMITTED BY (Signature and Title) <i>[Signature]</i> <i>State Rating Officer</i>												
FOR FDA USE ONLY																										
14. DATE RECEIVED							15. PUBLICATION OF RATING RECOMMENDED ☐ YES ☐ 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.
Public Health*

NAME AND LOCATION OF PLANT

Winnpak Partition Packaging, Inc.

*3345 S. Butler
South Chicago Heights, 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) _____ *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) _____

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 (a) _____
Take-off tables and other container contact surfaces properly constructed; clean, in good repair (b) _____
Grinders, shredders and similar equipment properly installed; protected from contamination (c) _____
Resin storage silos, other containers, constructed to protect resin from contamination; air vents filtered; air tubes good repair and properly protected (d) _____

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 174-176 (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 driers 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.)

(3a) Product in process not completely shrouded
(3b) No filtration provided w/ air intakes at base of resin silos

DATE
07-21-2020

SANITARIAN/SRO/SSC/RMS

State Rating Officer

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

(SINGLE-SERVICE CONTAINERS AND/OR CLOSURES FOR MILK AND/OR MILK PRODUCTS)

Date of Certification

ISI Publishing Services (301) 413-6740