

NAME AND LOCATION OF PLANT

<p>1. FLOORS</p> <p>Smooth; impervious; in good repair (a) _____</p> <p>Joints between walls and floors tight; impervious (b) _____</p> <p>Floor drains properly trapped; sloped to drain (c) _____</p> <p>2. WALLS AND CEILINGS</p> <p>In fabrication areas—smooth; cleanable; light-colored (a) _____</p> <p>In fabrication and storage areas—good repair (b) _____</p> <p>Openings in walls and ceilings effectively sealed (c) _____</p> <p>3. DOORS AND WINDOWS</p> <p>All outside openings protected against entrance of insects, rodents, dust, and airborne contamination (a) _____</p> <p>Outer doors tight, self-closing (b) _____</p> <p>4. LIGHTING AND VENTILATION</p> <p>Adequate light in all rooms (a) _____</p> <p>Ventilation sufficient (b) _____</p> <p>Pressure ventilation systems properly filtered (c) _____</p> <p>5. SEPARATE ROOMS</p> <p>Fabrication areas separate from non-fabrication areas when required (a) _____</p> <p>Regrinding plastic and paper trim shredding, packaging and baling conducted in separate room(s) from fabrication areas or as Appendix J permits (b) _____</p> <p>6. TOILET FACILITIES-SEWAGE DISPOSAL</p> <p>Disposal of sewage; other waste; in public sewage system or in compliance with Local and State Regulations (a) _____</p> <p>All plumbing complies with Local and State plumbing Regulations (b) _____</p> <p>Solid, tight-fitting, self-closing doors (c) _____</p> <p>Toilet rooms and fixtures clean; in good repair (d) _____</p> <p>Adequate light and ventilation; ducts vented to the outside (e) _____</p> <p>Proper handwashing facilities (f) _____</p> <p>Open windows effectively screened (g) _____</p> <p>Employee handwashing signs posted (h) _____</p> <p>Eating/food storage prohibited (i) _____</p> <p>7. WATER SUPPLY</p> <p>Safe; complies with bacteriological and construction requirements (a) _____</p> <p>No direct or indirect connection between safe and unsafe water (b) _____</p> <p>Sampled and examined as required (c) _____</p> <p>Recirculated cooling water complies with bacteriological standards, tested semi-annually (d) _____</p> <p>Testing records maintained as required (e) _____</p> <p>8. HANDWASHING FACILITIES</p> <p>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) _____</p> <p>Handwashing facilities clean (b) _____</p> <p>9. PLANT CLEANLINESS</p> <p>Floors, walls, ceilings, overhead beams, fixtures, pipes and ducts clean in rooms as required (a) _____</p> <p>Plant free of evidence of insects, rodents and birds (b) _____</p> <p>Machines and appurtenances clean (c) _____</p>	<p>10. LOCKERS AND LUNCHROOMS</p> <p>Separate from plant operation; self-closing doors (a) _____</p> <p>Eating/storage of food prohibited in fabrication and storage areas (b) _____</p> <p>Locker and lunchrooms clean (c) _____</p> <p>Cleanable trash containers provided; properly labeled; covered (d) _____</p> <p>Handwashing facilities convenient (e) _____</p> <p>Employee handwashing signs posted (f) _____</p> <p>11. DISPOSAL OF WASTES</p> <p>Stored in covered, impervious, leak-proof containers; does not apply to production scrape (a) _____</p> <p>Waste containers properly identified (b) _____</p> <p>Storage of garbage/rubbish meets requirements (c) _____</p> <p>12. PERSONNEL - PRACTICES</p> <p>Hands washed as required (a) _____</p> <p>Clean outer garments; hair restraints (b) _____</p> <p>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) _____</p> <p>Tobacco use in authorized areas only (d) _____</p> <p>Insecured jewelry not permitted in fabrication areas (e) _____</p> <p>13. PROTECTION FROM CONTAMINATION</p> <p>Product contact surfaces protected; all materials in process properly protected (a) _____</p> <p>Air under pressure directed at materials or product contact surfaces in compliance (b) _____</p> <p>Air directed at materials or product contact surfaces by fans or blowers in compliance (c) _____</p> <p>Pesticides approved; EPA registered (d) _____</p> <p>Pesticides used in accordance with directions; precludes contamination of containers/closures (e) _____</p> <p>Single-service articles in process protected from contamination (f) _____</p> <p>Equipment cleaned after use of non-food-grade materials (g) _____</p> <p>Cross contamination with non-food-grade material prevented (h) _____</p> <p>No overcrowding of equipment and operations (i) _____</p> <p>Toxic chemicals separated from raw materials and finished products (j) _____</p> <p>Food containers manufactured by facility not used for storage of miscellaneous items or chemicals (k) _____</p> <p>14. STORAGE OF MATERIALS AND FINISHED PRODUCT</p> <p>Away from any wall; soiled outer turns or edges discarded (a) _____</p> <p>Stored in clean, dry place, protected from splash, insects, and dust (b) _____</p> <p>Containers and closures stored in original cartons and sealed until used; partially used cartons resealed during storage (c) _____</p> <p>Containers for storage of resin, raw and reuse materials are covered, clean, impervious and properly identified (d) _____</p> <p>In-process storage bins that touch the product contact surface constructed of cleanable, nonabsorbent material; clean (e) _____</p> <p>15. FABRICATING EQUIPMENT</p> <p>Contact surfaces clean; milk plant equipment utilized for preforming containers clean and sanitized prior to operation (a) _____</p>	<p>Makeshift devices not used; fasteners, guides, hangers, supports and baffles properly constructed; good repair (b) _____</p> <p>Take-off tables and other container contact surfaces properly constructed; clean; in good repair (c) _____</p> <p>Grinders, shredders and similar equipment properly installed; protected from contamination (d) _____</p> <p>Resin storage silos, other containers, constructed to protect resin from contamination; air vents filtered; air tubes good repair and properly protected (e) _____</p> <p>16. MATERIALS FOR CONSTRUCTION OF CONTAINERS AND CLOSURES</p> <p>Materials from approved source (a) _____</p> <p>Food-grade lubricants used on contact surfaces; stored to prevent cross contamination; storage clean and ventilated (b) _____</p> <p>Containers or materials on floor not used (c) _____</p> <p>17. WAXES, ADHESIVES, SEALANTS, COATINGS AND INKS</p> <p>Handled and stored to prevent cross contamination with non-food-grade materials; storage areas clean and ventilated (a) _____</p> <p>Unused materials covered, labeled and properly stored (b) _____</p> <p>Nontoxic; imparts no flavor or odor; non-contaminating; complies with 21 CFR Parts 175-178 (c) _____</p> <p>Transfer containers clean; covered, properly identified (d) _____</p> <p>Waxing, when used, performed as required; wax kept at proper temperature (e) _____</p> <p>18. HANDLING OF CONTAINERS AND EQUIPMENT</p> <p>Handling of container and closure surfaces minimized (a) _____</p> <p>Hands sanitized frequently or clean, single-use gloves worn; sanitizing dispensers convenient (b) _____</p> <p>19. WRAPPING AND SHIPPING</p> <p>Single-service articles properly containerized prior to shipping (a) _____</p> <p>Packaged contents protected from contamination (b) _____</p> <p>Transportation vehicles clean; in good repair; not used for unapproved uses (c) _____</p> <p>Paperboard containers, wrappers and dividers not reused (d) _____</p> <p>Packaging materials in compliance (e) _____</p> <p>20. IDENTIFICATION AND RECORDS</p> <p>Plant identification on outer wrapping as required (a) _____</p> <p>Glass containers properly labeled (b) _____</p> <p>Required bacteriological tests on file; maintained as required; and in compliance (c) _____</p> <p>Required bacteriological and chemical test records for all component parts used in final assembled product on file (d) _____</p> <p>Information on file from suppliers of raw materials, waxes, adhesives, sealants, coatings and inks indicating compliance (e) _____</p> <p>Information on file from suppliers of packaging materials indicating compliance (f) _____</p> <p>21. SURROUNDINGS</p> <p>Surroundings neat and clean and free of breeding areas, conditions attracting or harboring flies, insects or rodents (a) _____</p> <p>Driveways graded; no standing water (b) _____</p>
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REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.)

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