

**MANUFACTURING PLANT
INSPECTION REPORT**
(Single-Service Milk Containers and Closures)

NAME AND LOCATION OF PLANT

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 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 CLOSURES

Materials from approved source (a) _____
Food-grade lubricants used on contact surfaces; stored to
prevent cross contamination; storage clean and
ventilated (b) _____
Containers 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 175-178 (c) _____
Transfer containers clean; covered, properly identified (d) _____
Waxing, when used, performed as required; wax kept at
proper temperature (e) _____

18. HANDLING OF CONTAINERS 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.)

DATE

SANITARIAN/CONSULTANT

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