

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

**NAME AND LOCATION OF PLANT**

<p><b>1. FLOORS</b> Smooth; impervious; in good repair ..... (a) _____ Joints between walls and floors tight; impervious ..... (b) _____ Floor drains properly trapped; sloped to drain ..... (c) _____</p> <p><b>2. WALLS AND CEILINGS</b> In fabrication areas—smooth; cleanable; light-colored ..... (a) _____ In fabrication and storage areas—good repair ..... (b) _____ Openings in walls and ceilings effectively sealed ..... (c) _____</p> <p><b>3. DOORS AND WINDOWS</b> All outside openings protected against entrance of insects, rodents, dust, and airborne contamination ..... (a) _____ Outer doors tight, self-closing ..... (b) _____</p> <p><b>4. LIGHTING AND VENTILATION</b> Adequate light in all rooms ..... (a) _____ Ventilation sufficient ..... (b) _____ Pressure ventilation systems properly filtered ..... (c) _____</p> <p><b>5. SEPARATE ROOMS</b> 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) _____</p> <p><b>6. TOILET FACILITIES-SEWAGE DISPOSAL</b> 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) _____</p> <p><b>7. WATER SUPPLY</b> 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) _____</p> <p><b>8. HANDWASHING FACILITIES</b> 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) _____</p> <p><b>9. PLANT CLEANLINESS</b> 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) _____</p>	<p><b>10. LOCKERS AND LUNCHROOMS</b> 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) _____</p> <p><b>11. DISPOSAL OF WASTES</b> 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) _____</p> <p><b>12. PERSONNEL - PRACTICES</b> 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) _____</p> <p><b>13. PROTECTION FROM CONTAMINATION</b> 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) _____</p> <p><b>14. STORAGE OF MATERIALS AND FINISHED PRODUCT</b> 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) _____</p> <p><b>15. FABRICATING EQUIPMENT</b> 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) _____ 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) _____</p> <p><b>16. MATERIALS FOR CONSTRUCTION OF CONTAINERS AND/OR CLOSURES</b> 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) _____</p> <p><b>17. WAXES, ADHESIVES, SEALANTS, COATINGS AND INKS</b> 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) _____</p> <p><b>18. HANDLING OF CONTAINERS, CLOSURES AND EQUIPMENT</b> Handling of container and closure surfaces minimized ..... (a) _____ Hands sanitized frequently or clean, single-use gloves worn; sanitizing dispensers convenient ..... (b) _____</p> <p><b>19. WRAPPING AND SHIPPING</b> 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) _____</p> <p><b>20. IDENTIFICATION AND RECORDS</b> 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) _____</p> <p><b>21. SURROUNDINGS</b> Surroundings neat and clean and free of breeding areas, conditions attracting or harboring flies, insects or rodents ..... (a) _____ 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.)

<b>DATE</b>	<b>SANITARIAN/SRO/SSC/RMS</b>
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**NOTE:** This Form has been developed for use with Appendix J of the Grade "A" Pasteurized Milk Ordinance.