

**National Conference on
Interstate Milk Shipments**

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

INSPECTING AGENCY/TPC/
CERTIFICATION AGENCY/SSC

NAME AND LOCATION OF PLANT

<p>1. FLOORS Smooth; impervious; in good repair (a) _____ Joints between walls and floors tight; impervious (b) _____ Floor drains properly trapped; sloped to drain (c) _____</p> <p>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) _____</p> <p>3. DOORS AND WINDOWS All outside openings protected against entrance of insects, rodents, dust, and airborne contamination (a) _____ Outer doors tight, self-closing (b) _____</p> <p>4. LIGHTING AND VENTILATION Adequate light in all rooms (a) _____ Ventilation sufficient (b) _____ Pressure ventilation systems properly filtered (c) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p>	<p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>15. FABRICATING EQUIPMENT Contact surfaces clean; milk plant equipment utilized for performing 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>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p> <p>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) _____</p>
<p>REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.)</p>		
<p>DATE</p>	<p>SANITARIAN/SRO/SSC/MS</p>	
<p>NOTE: This Form has been developed for use with Appendix J of the Grade "A" Pasteurized Milk Ordinance.</p>		