



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 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) []
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 preforming 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/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 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 174-178 (c) []
Transfer containers clean; covered, properly identified (d) []
Waxing, when used, performed as required; wax kept at proper temperature (e) []

18. HANDLING OF CONTAINERS, 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 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.)

DATE

SANITARIAN

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