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| DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION | REPORT OF CERTIFICATION <i>(Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products)</i> | FOR FDA USE ONLY | | | | |
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IDENTIFICATION

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|--|------------------------------------|--|----------------|----------------|----------------|----------------|----------------|----|----------------|
| 1. NAME OF SINGLE-SERVICE FABRICATING PLANT PPC Industrires Inc. | 2. CITY Pleasant Prairie | 3. STATE / COUNTRY Wisconsin / USA | | | | | | | |
| 4. STREET 10101 78th Avenue | 5. MFG. CODE NO 55- 4840 | | | | | | | | |
| 7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION WDATCP | | 6. CODE PRODUCT CODE MATERIAL CODE | | | | | | | |
| | | <table style="width:100%; text-align: center;"> <tr> <td style="width:10%;">56 4</td> <td style="width:10%;">57 8</td> <td style="width:10%;">58 4</td> <td style="width:10%;">59 0</td> <td style="width:10%;">60 1</td> <td style="width:10%;">61</td> <td style="width:10%;">62 3</td> </tr> </table> | 56 4 | 57 8 | 58 4 | 59 0 | 60 1 | 61 | 62 3 |
| 56 4 | 57 8 | 58 4 | 59 0 | 60 1 | 61 | 62 3 | | | |

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| 7.a. RATING/ CERTIFICATION PERSONNEL | 7.b. DATE OF PLANT CERTIFICATION 4/3/2018 | 7.d. EXPIRATION DATE* 04/02/19 | | | 6. CODE PRODUCT CODE (60) 1. Containers 2. Closures 3. Other products 4. Containers and closures 5. Containers and other products 6. Closures and other products 7. Containers, closures and other products | MATERIAL CODE (62) 1. Metal 2. Paper (Includes laminates) 3. Plastic 4. Metal and paper 5. Metal and plastic 6. Paper and plastic 7. Metal, paper and plastic 8. Glass 9. Rubber 10. Paper, metal, plastic, and glass 11. Ceramic |
| <input type="checkbox"/> SHD <input type="checkbox"/> Other <input checked="" type="checkbox"/> SDA <input type="checkbox"/> TPC <input type="checkbox"/> SDL <input type="checkbox"/> SSC | 7.c. SANITATION COMPLIANCE RATING 97 | 7.d. EXPIRATION DATE* MONTH DAY YEAR | | | | |
| | 67 68 69 70 72 72 | 0 4 0 2 1 9 | | | | |

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| *EXPIRATION DATE Certification of single-service manufacturing plants may be valid for a period not to exceed one (1) or two (2) years from the earliest certification date. The expiration date is one (1) or two (2) years from the earliest certification date. NOTE: Certifications conducted by SSCs shall only be valid for a period not to exceed one (1) year from the earliest certification date. | 8. SRO OR SSC Patrick Zaffino | 9a. LISTING TYPE <input type="radio"/> FULL <input checked="" type="radio"/> PARTIAL |
| | 9. CERTIFICATION RECOMMENDED <input checked="" type="radio"/> YES <input type="radio"/> NO | |

LABORATORY CONTROL

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| 10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY ETP Labs WillowBrook II. #17-B-00134 |
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| 11. INSPECTION RESULTS (Place an "X" under Items debited) | | | | | | | | | | | | | | | | | | | | | | BACTI | COU | | |
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| 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 a,b,c,f g,i,k | 13 d,e, h,j | 14 | 15 | 16 a | 16 b,c | 17 a,b, d,e | 17 c | 18 | 19 | | | 20 a,b,f | 20 c,d,e |
| | | | | | | | | X | | | | | | | | | | | | | | | | | |

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| 12. PERMISSION TO PUBLISH Permission is hereby granted to release and publish the above-stated certification for use by Regulatory/Rating Agencies and prospective purchasers. It is understood and agreed by the undersigned that the official Rating Agency or SSC, as applicable, may review and appraise the single-service fabricating plant at any time during the period of time the above certification is in effect. It is further understood that failure to maintain the above certification will subject this plant to withdrawal from the IMS Listing. We will notify the Rating Agency or SSC, as applicable, of any significant changes made in the operation of this plant. This would include, but not be limited to: changes in processing lines/equipment involved in processing IMS materials or changes to product types or materials manufactured. |
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| 12.a. NAME OF PLANT PPC Industrires Inc. | | 12.b. PLANT REPRESENTATIVE AUTHORIZING RELEASE (Signature) | | 12.c. TITLE Sr. Quality Manager | |
| 13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE | | | | | |
| 13.a. DATE OF REPORT 4/8/2018 | | 13.b. RECOMMENDED CLASSIFICATION ACCEPTED <input checked="" type="radio"/> YES <input type="radio"/> NO | | 13.c. SUBMITTED BY (Signature and Title) MSRO | |

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| FOR FDA USE ONLY | |
| 13. DATE RECEIVED | 15. PUBLICATION OF RATING RECOMMENDED <input type="radio"/> YES <input type="radio"/> NO (If "NO", indicate why.) |
| 16. DATE TRANSMITTED | 17. SIGNATURE (FDA Regional Milk Specialist) |

NAME AND LOCATION OF PLANT
 PPC Industriest Inc.
 10101 78th Avenue
 Pleasant Prairie, WI 53158

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| <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) <input checked="" type="checkbox"/> Plant free of evidence of insects, rodents and birds..... (b) Machines and appurtenances clean..... (c) <input checked="" type="checkbox"/></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 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) Unsecured 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)..... (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 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>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, COATING 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> |
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REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.)
 See attached narrative report.

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| DATE 4/3/2018 | SANITARIAN/SRO/SSC/RMS Patrick Zaffino |
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NOTE: This Form has been developed for use with Appendix J of the *Grade "A" Pasteurized Milk Ordinance*.

IMS SINGLE-SERVICE SURVEY

PLANT NAME:
PLANT #: 55-
DATE:

A routine Interstate Milk Shippers (IMS) survey was conducted at this Single Service Manufacturing facility to determine compliance with requirements of the Appendix J of Pasteurized Milk Ordinance (PMO). This survey was conducted by Patrick Zaffino WDATCP Sanitation Rating Officer. Plant personnel accompanying this survey were Michael Xiong and Jeff Christiaansen.

PPC Industries is a SS Plant Type Blown facility with a Partial plant listing for IMS related products. The product produced is used for Primary as well as Secondary packaging.

The following report contains violations noted and documents reviewed during the course of the survey. It is expected that all violations (debited and non-debited) are to be corrected prior to the next routine IMS audit.

A. DEBITED VIOLATIONS:

9a) Plant Cleanliness: The area surrounding the water chiller is in need of cleaning and dusting.

9c) The bag roller used for packaging the roll, needs to be cleaned and painted. Flaking paint on the top where tertiary packaging was kept.

B. NON-DEBITED VIOLATIONS: None

C. NOTES: The water drain line for condensate from the air compression unit, was submerged into the floor drain. The line was dirty and drains are common areas for listeria. The line does not cross connect with potable water, but submerged lines in plants should be air gapped to prevent contamination of equipment or areas.

D. REQUIRED DOCUMENTATION:

The following documentation is required. It is recommended that documentation supporting these items be maintained in an IMS binder to facilitate future IMS audits.

01. Line sanitization procedure prior to running IMS product.
02. Photos of resin silo air intake filters.
03. Pest control records.
04. Annual RPZ back-flow preventer tests.
05. Approval letters for resin, colorants, and inks.
06. Documentation that wraps and liners comply with applicable sections of 21 CFR, Sections 174-178 and the bacteriological standards of the PMO, Appendix J, Section C.

E. CONCLUSION:

It is important that all documentation is available and all violations are corrected prior to the next routine IMS audit. Based upon a passing score of 97 it will be recommended that this facility be included on the IMS List as a certified supplier of single service product. This report was discussed with

management at the conclusion of the survey. Should you have questions or concerns, feel free to contact me at Patrick.zaffino@wisconsin.gov or 608-712-9637.

U.S. Department of Health and Human Services
 Food and Drug Administration
STATUS OF MANUFACTURING PLANTS
 (SINGLE-SERVICE CONTAINERS AND/OR CLOSURES FOR MILK AND/OR MILK PRODUCTS)

Plant PPC Industires Inc.

Number 55-4840

Date of Certification 4/3/2018

Sanitation Compliance Rating¹ _____

97

| NAME OF PLANT | ITEMS OF SANITATION | | | | | | | | | | | | | | | | | | | | | | | REMARKS | | | | | |
|---------------------|---------------------|--------------------|-------------------|--------------------------|----------------|------------------------------------|--------------|------------------------|-------------------|------------------------|--------------------|-----------------------|-------------------------------|---|-----------------------|--|--|--|-----------------------|----------------------------|--------------|------------------|-----------------|-------------|---------------------------|---|----|---|--|
| | Floors | Walls and Ceilings | Doors and Windows | Lighting and Ventilation | Separate Rooms | Toilet/Facilities- Sewage Disposal | Water Supply | Handwashing Facilities | Plant Cleanliness | Lockers and Lunchrooms | Disposal of Wastes | Personnel - Practices | Protection From Contamination | Storage of Materials and Finished Product | Fabrication Equipment | Materials for Construction of Containers and/or Closures | Waxes, Adhesives, Sealants, Coating and Inks | Handling of Containers, Closures and Equipment | Wrapping and Shipping | Identification and Records | Surroundings | Bacterial Count* | Coliform Count* | | Total Debits ² | | | | |
| ITEM | 1 | 2 | 3 | 4 | 5 | 6 | 7 | 8 | 9 | 10 | 11 | 12 | 13 a,b,c, f,g,i,k | 13 d,e,h,j | 14 | 15 | 16 a | 16 b,c | 17 a,b, d,e | 17 c | 18 | 19 | 20 a,b,f | 20 c,d,e | 21 | | | | |
| WEIGHT | 1 | 1 | 2 | 2 | 3 | 3 | 4 | 2 | 3 | 2 | 2 | 3 | 3 | 11 | 3 | 5 | 11 | 3 | 3 | 11 | 2 | 4 | 3 | 11 | 2 | 5 | 10 | | |
| PPC Industires Inc. | | | | | | | | | 3 | | | | | | | | | | | | | | | | | | | 3 | |
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| TOTALS | | | | | | | | | 3 | | | | | | | | | | | | | | | | | | | 3 | |

Footnotes:
¹Sanitation Compliance Rating = 100 – Total Debits
²Total Debits for each manufacturing plant are the sum of the weights of the Items violated. (NOTE: Any Item or sub-item violated, indicate by placing the debit value (weight) of that Item or an "X" under that Item.)
^{*}Used only when not in compliance.