DEPARTMENT OF HEALTH AND HUMAN SERVICES
FOOD AND DRUG ADMINISTRATION

REPORT OF CERTIFICATION

(Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products)

FOR FDA USE ONLY				
1	2	3	4	5

IDENTIFICATION

1. NAME OF SINGLE-SERVICE FABRICATING PLANT: Winpak Portion Packaging, Inc.
2. CITY: South Chicago Heights
3. STATE/COUNTRY: IL USA
4. STREET: 3345 S. Butler Ave.
5. MFG. CODE NO.: 56 57 58 59
6. CODE: PRODUCT 60: 1; MATERIAL 61 62: 3
7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION: Illinois Dept. of Public Health

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

7.a. RATING/CERTIFICATION PERSONNEL: ☒ SHD ☐ Other ☐ SDA ☐ TPC ☐ SDL ☐ SSC

7.b. DATE OF PLANT CERTIFICATION: 7-8-2024

7.c. SANITATION COMPLIANCE RATING: 94

7.d. EXPIRATION DATE *

MONTH		DAY		YEAR	
67	68	69	70	71	72
07		07		20	25

*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: Guy K Sparks

9. CERTIFICATION RECOMMENDED: ☒ YES ☐ NO

9.a. LISTING TYPE: ☐ FULL ☒ PARTIAL

LABORATORY CONTROL

10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY: US-18B-00137

11. INSPECTION RESULTS *(Place an "X" under Items debited)*

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	BACTI	COLI
								X				X														

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.

12.a. NAME OF PLANT: Winpak Portion Packaging, Inc.

12.b. OFFICER AUTHORIZING RELEASE: [signature]

12.c. TITLE: Plant Manager

13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE

13.a. DATE OF REPORT: 7-8-2024

13.b. RECOMMENDED CLASSIFICATION ACCEPTED: ☒ YES ☐ NO

13.c. SUBMITTED BY *(Signature and Title)*: [signature] State Rating Officer

FOR FDA USE ONLY

14. DATE RECEIVED

15. PUBLICATION OF RATING RECOMMENDED ☐ YES ☐ NO *(If "NO", indicate why.)*

16. DATE TRANSMITTED

17. SIGNATURE *(FDA Regional Milk Specialist)*

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: Illinois Dept. of Public Health

NAME AND LOCATION OF PLANT

Wingpak Portion Packaging, Inc. 3345 S. Butler Ave, South Chicago Heights, IL

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) X
- 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) X
- 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, closures 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 or on a separate page.)

9a) upper horizontal surfaces of equipment coated in plastic dust.
13b) air intake at base of resin silo not filtered.

DATE	SANITARIAN/SRO/SSC/MS
July 8-2021	State Rating Officer

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

FORM NCIMS 2359c (10/23)

National Conference on Interstate Milk Shipments

STATUS OF MANUFACTURING PLANTS

(SINGLE-SERVICE CONTAINERS AND/OR CLOSURES FOR MILK AND/OR MILK PRODUCTS)

Plant Winpak Portion Packaging, Inc. S. Chicago Heights

Date of Certification 7-8-2024

Sanitation Compliance Rating[1] 94

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		
WPP										X				X															6	100-6= 94
TOTALS	0																													

Footnotes: [1] Sanitation Compliance Rating = 100 – Total Debits

[2] Total 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.)

* Use only when not in compliance.

FORM NCIMS 2359e (10/23)