DEF	ARTI	MENT	OF HEA	ALTH A	AND H	ILIMAL		RF	EP()RT	OF (CEF	₹TΙ	IFIC	:ΔT	IOI.	J		FOR FDA USE ONLY													
			AND DR					VIOLE		REPORT OF CERTIFICATION (Fabrication of Single-Service Containers and/or Closures for Milk and/or Milk Products) 1 2 3 4														5								
		_			_			_		_				IDEN	ITIF	ICA	OITA	N	_	_					_	_	_				_	
			INGLE-S										CITY		11	10.	1112	-			3. S	STATE	/COI	JNT	RY							
Tr	init	<u>.y P</u> :	acka	ıgin(g Co	orp.	. d/ł	o/a	Pro	Amد	ı Pad	₽	uffal	0							NY	/ 14	.22	7	US	SA						
4. ST																\neg	5.	V	VIFG.	COD	DE NO			6.			COD)E				
			uck [-																			PF	RODI	UCT (COD	E N	ЛАТЕ	RIAL	CODE	
7. AG	ENCY	OR	SSC,	AS A	PPL	I C A B	iLE,	PROV	/IDIN/	G ROI	UTINE	INSF	PECTIC	N		7	56	6	57		58		59		60	0	T	61			62	
NY	S D	ера	artm	ent	of A	Agri	cult	ıure	; an	ıd M	larke	ets	į			-				CODE		7			IAL C	CODE	E (62	2)		_	3	
CERT	RATING TIFICATION	NOITA			RTIFIC	CATIO				7.d. E	EXPIRAT	TION	I DATE	*			1. Containers 2. Closures 3. Other products 4. Containers and closures 5. Containers and other 5. Metal and paper 5. Metal and plastic															
				-	1	2/3	30/2°	1	-	MON	тн		DAY	YEA	D	\dashv	F	produ	ucts				6.	Pape	er ar	nd pla	astic	С				
口 ^{SH}		Othe		7.c. 5	SANIT	ΓΑΤΙΟΙ	N		-		_	69	70	72	_	2	6. Closures and other 7. Metal, paper and plastic products 8. Glass															
	2000	□TPC □ SSC					RATIN	ıG		_	_	2	9	20		\neg	7, 0	Conta			sures a	and	9. 10.	Rub	ober oer, m		, pla	istic an	ıd gla	.SS		
			ngle-sen e (1) or t	rvice ma	nanufad		g plants	ts may				Γhe [38	O OR								rian										
expira NOTE	tion d	fate is d tification	one (1) ons cond ear from) or two ducted	o (2) y by SS	years fi SCs sha	from the	he earl ly be va	rliest c	certifica	ation dat	ate.	9 CEI	RTIFIC	YES		RE		MEN NO	IDED		9a,	LIST		G TY FULI		_ 7]	PARTI	IAL			
													LABO	RAT	OR	Y C	ОИТ	RO								- 1 -					_	
			addre g Coi											NY	3	}6-	-B-(30 1	155	ex	pire	s 12	2/2:	2								
									_	11.	INSPE	ECTIO	ON RE	SULT	'S (P	lace	an "	X un	der It	tems (debited	1)										
	1	2	3	4	5	6	7	8	9	10	11	12	13 a,b,c g,i,	c,f, c	13 d,e. h,j	14	4	15	16 a	16 b,c	a.b.	, "	18	1	19	20 a,b,f,	20 , c,d		BACTI	COLI		
																															12 11	
													12. PE	RMIS	SION	1 TO	O PL	JBLIS	SH													
	ar It th ur no	is un is un ne sin nders otify t	ssion rosped nderst ngle-s stood the Ra	ctive tood servic that	purc and ce fa failu	agre abrica ure to	ers. eed b ating to ma	oy the j plai ainta	ie un ant a ain th	idersi at ang he ab	igned ıy tim bove	tha ne d ceri	at the during	offici the	cial F e pe will :	Rati eriod	ting . od o bjec	Age of tin	ency me t	or S the a	SSC, above	as ar e ce	pplic ertific	cable catio	le, n on i	may is ir the	rev n e	/iew a	and a	appr	aise	
	ty P	Pack	agin	_	-		a Pro	οArr	nPa	С																						
Chris			JTHORI vicki		RELE									Ма		<u> </u>																
											PORT											SC, A	SAP	PLI	CAB	LE						
13.a. D.			PORT		13.b. ACCE	RECC PTED)	Г		1 -	ICATIO	N										 Chri	sti	na	A	ng	ell	Digita Date	ally sig	ned b	y Chris	stina Angell :10 -05'00'
1-3-	202	<u> </u>				_	[X]	YES		NO					_			_	_							_		Date	. 2026	01:00	10.11.	10 -05 00
14. DA1	TF RE	CEIV	FD.		15, F	PLIBILI	CATIC	NI OF	RAT	ING R	ECOM	MEN		OR FD	_	YES	_	_Y 		/I£ II	10" ;	- dings										
					13, ,				1///	NO IV	ECOIVII	.VILIV	DED			YES			J	(IJ r	NO", ir	таксас	e wn	·y.)								
.6. DA1	E TR	ANSIV	MITTED	,	17. S	IGNA	TURE	(FDA	۱ Regi	ional	Milk S	peci	alist)																			

FORM FDA 2359d (11/15)

CMB 1/11/2022

DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION

MANUFACTURING PLANT INSPECTION REPORT

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

INSPECTING AGENCY/TPC/ CERTIFICATION AGENCY/SSC

NYS Dept Ag & Mkts

NAME AND LOCATION OF PLANT

NY27 Trinity Packaging Corp; 55 Innsbruck Drive Buffalo, NY Makeshift devices not used; fasteners, guides, hangers, 10. LOCKERS AND LUNCHROOMS (a) (a) supports and baffles properly constructed; Separate from plant operation; self-closing doors .. Smooth; impervious; in good repair... (b) 🔲 good repair... (b) Eating/storage of food prohibited in fabrication and Joints between walls and floors tight; impervious Take-off tables and other container contact surfaces (c) storage areas. (b) Floor drains properly trapped; sloped to drain... (c) properly constructed; clean; in good repair... .(c) Locker and lunchrooms clean... 2. WALLS AND CEILINGS Grinders, shredders and similar equipment properly Cleanable trash containers provided; properly labeled, In fabrication areas-smooth; cleanable; light-colored installed; protected from contamination (d) 🔲 (d) covered. (b) (e) In fabrication and storage areas-good repair .. Handwashing facilities convenient... Resin storage silos, other containers, constructed to (c) Openings in walls and ceilings effectively sealed . (f) 🔲 protect resin from contamination; air vents filtered; Employee handwashing signs posted, .(e) 🔲 air tubes good repair and properly protected ... 11. DISPOSAL OF WASTES 3. DOORS AND WINDOWS 16. MATERIALS FOR CONSTRUCTION OF CONTAINERS AND/OR Stored in covered, impervious, leak-proof containers: All outside openings protected against entrance of does not apply to production scrap. (a) 🔲 CLOSURES insects, rodents, dust, and airborne contamination. .(a) (b) Waste containers properly identified . (b) Materials from approved source... Outer doors tight, self-closing ..(c) Storage of garbage/rubbish meets requirements Food-grade lubricants used on contact surfaces; stored to 4. LIGHTING AND VENTILATION prevent cross contamination; storage clean and 12. PERSONNEL - PRACTICES Adequate light in all rooms... (b) (a) [ventilated. Hands washed as required, Ventilation sufficient Containers, closures or materials on floor not used(c) 🔲 (b) Clean outer garments; hair restraints ... Pressure ventilation systems properly filtered. No person affected by disease in communicable form; while 17. WAXES, ADHESIVES, SEALANTS, COATING AND INKS a carrier of such disease; or with inadequately protected 5. SEPARATE ROOMS Handled and stored to prevent cross contamination with . (c) . (d) . wounds or lesions shall work in the fabrication areas. Fabrication areas separate from non-fabrication areas non-food-grade materials; storage areas clean and Tobacco use in authorized areas only... (a) (a) 🔲 when required.... ventilated... (e) Regrinding plastic and paper trim shredding, packaging Insecured jewelry not permitted in fabrication areas. Unused materials covered, labeled and properly stored... .(b) 13. PROTECTION FROM CONTAMINATION and baling conducted in separate room(s) from Nontoxic; imparts no flavor or odor, non-contaminating; (b) complies with 21 CFR Parts 174-178 (c) fabrication areas or as Appendix J permits Product contact surfaces protected; all materials in process properly protected Transfer containers clean; covered, properly identified... .(d) 🔲 6. TOILET FACILITIES-SEWAGE DISPOSAL Air under pressure directed at materials or product Waxing, when used, performed as required; wax kept at Disposal of sewage; other waste; in public sewage system (b) contact surfaces in compliance ... (e) or in compliance with Local and State Regulations (a) Air directed at materials or product contact surfaces 18. HANDLING OF CONTAINERS, CLOSURES AND EQUIPMENT All plumbing complies with Local and State plumbing by fans or blowers in compliance .. Handling of container and closure surfaces minimized .. (a) Regulations (d) 🔲 Pesticides approved: EPA registered... Hands sanitized frequently or clean, single-use gloves Solid, tight-fitting, self-closing doors ... (c) Pesticides used in accordance with directions; (b) . (d) 🔲 worn; sanitizing dispensers convenient ... Toilet rooms and fixtures clean; in good repair ... (e) precludes contamination of containers/closures Adequate light and ventilation; ducts vented to the outside . (e) 19. WRAPPING AND SHIPPING Single-service articles in process protected from (f) Proper handwashing facilities. (f) 🔲 contamination... Single-service articles properly containerized prior to (g) Open windows effectively screened. Equipment cleaned after use of non-food-grade materials . (g) 🔲 (a) 🔲 (h) Employee handwashing signs posted .. (b) Cross contamination with non-food-grade material Packaged contents protected from contamination. . (i) 🗖 Eating/food storage prohibited. (h) prevented .. Transportation vehicles clean; in good repair; not (c) No overcrowding of equipment and operations. ;(i) 🔲 used for unapproved uses 7. WATER SUPPLY Toxic chemicals separated from raw materials and Paperboard containers, wrappers and dividers not Safe; complies with bacteriological and construction (d) (j) 🔲 finished products... reused... (a) requirements... .(e) Food containers manufactured by facility not used for Packaging materials in compliance. No direct or indirect connection between safe and storage of miscellaneous items or chemicals (b) 20. IDENTIFICATION AND RECORDS unsafe water... 14. STORAGE OF MATERIALS AND FINISHED PRODUCT (c) .(a) Sampled and examined as required... Plant identification on outer wrapping as required... ... (a) 🔲 Away from any wall; soiled outer turns or edges discarded.... Recirculated cooling water used in water baths_complies with Glass containers properly labeled(b) 🔲 bacteriological standards, tested semi-annually... (d) Stored in clean, dry place, protected from splash, insects, Required bacteriological tests on file; maintained as (b) (e) .(c) \square Testing records maintained as required ... required; and in compliance ... Containers and closures stored in original cartons and Required bacteriological and chemical test records for 8. HANDWASHING FACILITIES sealed until used; partially used cartons resealed all component parts used in final assembled product Hot and cold and/or warm running water, soap, individual .(c) 🔲 ,(d) 🔲 towels or air dryers convenient to fabrication areas; Containers for storage of resin, raw and reuse materials Information on file from suppliers of raw materials, waxes, covered trash containers when required; hand sanitizers are covered, clean, impervious and properly identified..... adhesives, sealants, coatings and inks indicating (a) used as Appendix J permits In-process storage bins that touch the product contact .(e 🔲) compliance. Handwashing facilities clean... (b) surface constructed of cleanable, nonabsorbent Information on file from suppliers of packaging materials material: clean. (e) 🔲 (f) 🔲 indicating compliance 9. PLANT CLEANLINESS 15. FABRICATING EQUIPMENT Floors, walls, ceilings, overhead beams, fixtures, pipes 21. SURROUNDINGS Contact surfaces clean; milk plant equipment utilized for and ducts clean in rooms as required.... (a) Surroundings neat and clean and free of breeding areas, (b) preforming containers clean and sanitized prior to Plant free of evidence of insects, rodents and birds conditions attracting or harboring flies, insects or Machines and appurtenances clean ... (c) (a) rodents. (b) Driveways graded; no standing water REMARKS (If additional space is required, please place information on the back of this Form or on a separate page.) SANITARIAN/SRO/SSC/RMS Brian D. Hinz 12/30/21 NOTE: This Form has been developed for use with Appendix J of the Grade "A" Pasteurized Milk Ordinance.

REMARKS FOR FORM FDA 2359c (11/15)

No violations noted.		
0		
		e e
		nati

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)

Trinity Packaging Corp 12/30/21

100 Sanitation Compliance Rating¹

			ITEMS OF SANITATION																																			
NAME OF PLANT		Floors	Valls and Ceilings	Valls and Ceilings	Nalls and Ceilings	Walls and Ceilings	Doors and Windows	Lighting and Ventilation	Separate Rooms	Tollet/Facilities- Sewage Disposal	Water Supply	Handwashing Facilities	Plant Cleanliness	Lockers and Lunchrooms	Disposal of Wastes	Personnel - Practices	Prolection From	Contamination	Storage of Materials and Finished Product	Fabrication Equipment	Materials for Construction of	Containers and/or crosures	Waxes, Adhesives, Sealants,	COating and lines	Handling of Containers, Closures and Equipment	Wrapping and Shipping		Identification and Records	Surroundings	Bacterial Count*	Coliform Count*	Total Debits ²	REMARKS					
	ITEM	1	2	Т			6		в	9	10	11		13	13 d,e,h,j		15	16	16 b,q	17 a,b, d,e	17 c	18	19	20 a,b,t	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										
Trinity NY27																																						
																										L	L	H										
		\vdash	H	-	\vdash	H		⊦	-				H		-				Н				H	H				H	-									
		-						T																														
																										-	_	-	_									
		-	-	-	-	+		+	\vdash	\vdash		-	+	-	-		+									H	-	+										
TOTALS		+	+	+	+	+		+	╁			\vdash	\dagger		\vdash		t					Ė	Г	П		T	T	T										

Footnotes:

Date of Certification

¹Sanitation Compliance Rating = 100 - Total Debits

* 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.)

*Used only when not in compliance.

FORM FDA 2359e (11/15)