

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

NAME AND LOCATION OF PLANT

Trinity Packaging Corp; 55 Innsbruck Drive Buffalo, NY

NY27

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 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, closures or materials on floor not used (c)

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)
- Non-toxic; 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.)

DATE

12/30/21

SANITARIAN/SRO/SSC/RMS

Brian D. Hinz

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.

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 Trinity Packaging Corp
 Date of Certification 12/30/21

Sanitation Compliance Rating! 100

NAME OF PLANT	ITEMS OF SANITATION																					REMARKS						
	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 b,c	16 b,c	17 a,b, d,e	17 c		18	19	20 a,b,l	20 c,d,e	21	Total Debits ²
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																												
TOTALS																												

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.