

IDENTIFICATION

1. NAME OF SINGLE-SERVICE FABRICATING PLANT. <i>Liquibox Corporation</i>			2. CITY <i>Romeoville</i>			3. STATE/COUNTRY <i>IL / USA</i>			
4. STREET <i>1201 Windham Parkway</i>			5. MFG. CODE NO.			6. CODE			
7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTINE INSPECTION <i>Illinois Dept. of Public Health</i>			56	57	58	59	60	61	62
			PRODUCT CODE (60)			MATERIAL CODE (62)			
			1. Containers			1. Metal			
			2. Closures			2. Paper (Includes laminates)			
			3. Other products			3. Plastic			
			4. Containers and closures			4. Metal and paper			
			5. Containers and other products			5. Metal and plastic			
			6. Closures and other products			6. Paper and plastic			
			7. Containers, closures and other products			7. Metal, paper and plastic			
						8. Glass			
						9. Rubber			
						10. Paper, metal, plastic and glass			
						11. Ceramic			

7.a. RATING/CERTIFICATION PERSONNEL <input checked="" type="checkbox"/> SHD <input type="checkbox"/> Other <input type="checkbox"/> SDA <input type="checkbox"/> TPC <input type="checkbox"/> SDL <input type="checkbox"/> SSC	7.b. DATE OF PLANT CERTIFICATION <i>7-22-22</i>	7.d. EXPIRATION DATE *					
	7.c. SANITATION COMPLIANCE RATING <i>95</i>	MONTH 67 68		DAY 07 21		YEAR 20 23	

*EXPIRATION DATE <small>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.</small>		8. SRG OR SSC <i>Guy K Sprouls</i>
9. CERTIFICATION RECOMMENDED <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO		9.a. LISTING TYPE <input type="checkbox"/> FULL <input checked="" type="checkbox"/> PARTIAL

LABORATORY CONTROL

10. NAME AND ADDRESS (OR CODE) OF APPROVED LABORATORY <i>US-17-B00136</i>	
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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			Y											

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 <i>Liquibox Corporation</i>		
12.b. OFFICER AUTHORIZING RELEASE <i>Mike Malik</i>		12.c. TITLE <i>Supply Chain Manager</i>
13. SUBMISSION OF REPORT BY MILK SANITATION RATING AGENCY OR SSC, AS APPLICABLE		
13.a. DATE OF REPORT <i>7-22-22</i>	13.b. RECOMMENDED CLASSIFICATION ACCEPTED <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	13.c. SUBMITTED BY (Signature and Title) <i>[Signature] State Rating Officer</i>
FOR FDA USE ONLY		
14. DATE RECEIVED	15. PUBLICATION OF RATING RECOMMENDED <input type="checkbox"/> YES <input type="checkbox"/> NO <i>If "NO", indicate why.)</i>	
16. DATE TRANSMITTED	17. SIGNATURE (FDA Regional Milk Specialist)	

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

NAME AND LOCATION OF PLANT

Liquibox Corporation

*1201 Windham Pkwy
Romeoville, 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) _____
 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
 performing containers clean and sanitized prior to
 operation (a) _____

- Makeshift devices not used; fasteners, guides, hangers,
 supports and baffles properly constructed;
 good repair (b) _____ **Y**
 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.)

*13a) no shielding above filament hopper
15a) tape on interior of cap/filament hopper*

DATE
7-22-22

SANITARIAN/SRO/SSC/RMS

[Signature]
Guy Sparks State Rating Office

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

