ı		REPORT OF CERTIFICATION					FOR FDA USE ONLY					
	DEPARTMENT OF HEALTH AND HUMAN SERVICES FOOD AND DRUG ADMINISTRATION	(Fabrication of	(Fabrication of Single-Service Containers and/or						2	3	4	5
		Closures f	Closures for Milk and/or Milk Products)									
	A MANUE OF CIAIGUE OFFINIOE FARRICATING DUANT	IDEN*	TIFICATION									
	1. NAME OF SINGLE-SERVICE FABRICATING PLANT,)	2. CITY	· · · · · · · · · · · · · · · · · · ·	.110	3	STAT	TE/COU	NTRY	-n		
	4. STREET BOX CORPORATION		LOTY	neovi	16		11	-/	10) 	CODE	
	1201 Windham 1	Parkwall	,		5.	5. MFG. CODE NO.						= MATERIAL
	7. AGENCY OR SSC, AS APPLICABLE, PROVIDING ROUTH				5	56 57	7	58	59	60		-62
	Illinois Dept. of Public	Health				= 351101		/		ح		
	1	1100-1			- 1	PRODUCT 1. Container		E (60)	MATE 1. M		CODE (62	2)
	1					2. Closures				2. Paper (Includes laminates)		
l		7.d. EXPIRATION D	ATE *	-	4	3. Other products 3. Plastic 4. Containers and closures 4. Metal and paper						
ŀ	PERSONNEL CERTIFICATION	MONTH	DAY	YEAR		5. Containers and other 5. Metal and plastic products 6. Paper and plastic						
	SHD Other SDA TPC 7.6 SANITATION	67 68 69	70	71 72	2 6	6. Closures and other 7. Metal, paper and plastic products 8. Glass						
	SDL SSC COMPLIANCE RATING	072		20 1) 7	7. Containers, closures and other products 10. Paper, metal, plastic and glas						
ļ	40	0 7 a	\	ac)	other proc	ducis		10. Pa		etai, piasuc	and glass
	*EXPIRATION DAYE Certification of single-service manufacturing plants may be valid for a	a period not to exceed	8. SRO OR	SSC	1 (200	nell	<				
ı	one (1) or two (2) years from the earliest certification date. The expirit two (2) years from the earliest certification date. NOTE : Certification	ration date is one (1) or		IDATION	RECOM	MENDED	001		ISTING 1	TYPE		
	shall only be valid for a period not to exceed one (1) year from the earli	liest certification date.		YES	☐ NC	9		0.0.	DING	_	PART	TIAL
ľ			ORY CONTE	ROL							5	
	10. NAME AND ADDRESS (OR CODE) OF APPROVED LABO	DRATORY										
	US -17 - B0013L								-			
)											
-		PECTION RESULTS	(Place an "X"	under Iter	ms debit	ted)					-	
	1 2 3 4 5 6 7 8 9 10 11	1 12 13 13 14 a,b,c, d,e,	4 15 16 a	16 17 b,c a,b		18 19	20 a,b,		21 3	COLI		
		f,g,i,k h,j		d,e						- E		
		Y	X				ř				PURE.	
		12. PERMISS	SION TO PUBI	ISH							MALL	EAT KILL
	Permission is hereby granted to releas				certific	cation f	or ijs	e hv	Regula	atonyi	/Pating	
	Agencies and prospective purchasers.	o and pacific.	TIO GROVE	Sidioa .	0011	Janon I.	JI UU	C Dy .	Neguie	atoi yi	Mauriy	
	It is understood and agreed by the un	indersigned tha	it the offic	ial Rati	ing Aç	gency c	or SS	SC, as	s appl	icabl	e. may	
	review and appraise the single-service	ce fabricating	plant at a	any time	ne duri	ing the	peri	iod of	f time	the	above	
	certification is in effect. It is further un	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.											
	olgimoditt olidilgoo ilidaa ilijalo opolaa	ion or una plant.	•									
1	12.a. NAME OF PLANT											
	Liouibox Corporation	(NI			- <u> </u>							
1	12.b. OFFICER AUTHORIZING RELEASE	d Z	12.c. TITLE	1	- 1		-	1				
_	MIKE MAIN TO THE PER	L CANT	المحادث	ply	C	nin	//		ag er			
1	13. SUBMISSION OF REPO 13.a. DATE OF REPORT 13.b. RECOMMENDED CI		13.c. SUBM					ABLE			F/R	
	D 00 00 ACCEPTED		//	7	1/1	11)	7	,	- 1		· M	
	1-dd-dd YES □ NO		5	1	1	X	5	Vate	Rati	NO (Office	r
1	14. DATE RECEIVED 15. PUBLICATION OF RA	FOR FDA USE ONL 4. DATE RECEIVED 15. PUBLICATION OF RATING RECOMMENDED YAS NO If "NO" indicate why)										
٠	4. DATE RECEIVED 15. PUBLICATION OF RATING RECOMMENDED YS No If "NO", indicate why.)											
1	16. DATE TRANSMITTED 17. SIGNATURE (FDA Reg	gional Milk Specialist	t)									
												1

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)

Windham

INSPECTING AGENCY/TPC/ CERTIFICATION AGENCY/SSC

NAME AND LOCATION OF PLANT

Lank Com 1:

	LIGOTON CORPORATION	Romeoulle 1	
	1. FLOORS	10. LOCKERS AND LUNCHROOMS	Makeshift devices not used; fasteners, guides, hangers,
ı	Smooth; impervious; in good repair	Separate from plant operation; self-closing doors (a	supports and baffles properly constructed;
ĺ	Joints between walls and floors tight; impervious(b)	Eating/storage of food prohibited in fabrication and	good repair
I	Floor drains properly trapped; sloped to drain (c)	storage areas(b	
ı		Locker and lunchrooms clean(c	
l	2. WALLS AND CEILINGS	Cleanable trash containers provided; properly labeled;	Grinders, shredders and similar equipment properly
I	In fabrication areas—smooth; cleanable; light-colored	covered(d	·
l	In fabrication and storage areas—good repair(b)	Handwashing facilities convenient(e	
	Openings in walls and ceilings effectively sealed (c)	Employee handwashing signs posted(f	protect resin from contamination; air vents filtered; air tubes good repair and properly protected
l	3. DOORS AND WINDOWS	11. DISPOSAL OF WASTES	with table good repair and property proceeds
I	All outside openings protected against entrance of insects,	Stored in covered, impervious, leak-proof containers;	16. MATERIALS FOR CONSTRUCTION OF CONTAIN
ı	rodents, dust, and airborne contamination	does not apply to production scrap	AND/OR CLOSURES
l	Outer doors tight, self-closing(b)	Waste containers properly identified	
1	(,,	Storage of garbage/rubbish meets requirements (c	
l	4. LIGHTING AND VENTILATION		prevent cross contamination; storage clean and
l	Adequate light in all rooms(a)	12. PERSONNEL - PRACTICES	ventilated
l	Ventilation sufficient(b)	Hands washed as required	Containers, closures or materials on floor not used
١	Pressure ventilation systems properly filtered (c)	Clean outer garments; hair restraints (b	17. WAXES, ADHESIVES, SEALANTS, COATINGS AF
ı	5. SEPARATE ROOMS	No person affected by disease in a communicable form; while	1
l		a carrier of such disease; or with inadequately protected wounds or lesions shall work in the fabrication areas (c	Handled and stored to prevent cross contamination with non-food-grade materials; storage areas clean and
١	Fabrication areas separate from non-fabrication areas when required	Tobacco use in authorized areas only	
l	Regrinding plastic and paper trim shredding, packaging	Insecured jewelry not permitted in fabrication areas (e	/
l	and baling conducted in separate room(s) from	(Nontoxic; imparts no flavor or odor; non-contaminating:
١	fabrication areas or as Appendix J permits(b)	13. PROTECTION FROM CONTAMINATION	complies with 21 CFR Parts 174-178
l		Product contact surfaces protected; all materials in	Transfer containers clean; covered, properly identified
l	6. TOILET FACILITIES-SEWAGE DISPOSAL	process properly protected	
ı	Disposal of sewage; other waste; in public sewage system	Air under pressure directed at materials or product	proper temperature
l	or in compliance with Local and State Regulations	contact surfaces in compliance	18. HANDLING OF CONTAINERS, CLOSURES AND EQ
l	All plumbing complies with Local and State plumbing Regulations(b)	Air directed at materials or product contact surfaces by fans or blowers in compliance(c	1
l	Solid, tight-fitting, self-closing doors(c)	Pesticides approved; EPA registered(d'	·
ļ	Toilet rooms and fixtures clean; in good repair	Pesticides used in accordance with directions;	worn; sanitizing dispensers convenient
l	Adequate light and ventilation; ducts vented to the outside (e)	precludes contamination of containers/closures(e))
ı	Proper handwashing facilities(f)	Single-service articles in process protected from	19. WRAPPING AND SHIPPING
l	Open windows effectively screened (g)	contamination (f	
l	Employee handwashing signs posted(h)	Equipment cleaned after use of non-food-grade materials(g	Shipping
l	Eating/food storage prohibited(i)	Cross contamination with non-food-grade material	Packaged contents protected from contamination Transportation vehicles clean; in good repair; not
ı	7. WATER SUPPLY	prevented(h) No overcrowding of equipment and operations(i)	
l	Safe; complies with bacteriological and construction	Toxic chemicals separated from raw materials and	Paperboard containers, wrappers and dividers not
l	requirements(a)	finished products(j)	reused
l	No direct or indirect connection between safe and	Food containers manufactured by facility not used for	Packaging materials in compliance
ı	unsafe water (b)	storage of miscellaneous items or chemicals (k)	20. IDENTIFICATION AND RECORDS
l	Sampled and examined as required(c)	14. STORAGE OF MATERIALS AND FINISHED PRODUCT	Plant identification on outer wrapping as required
l	Recirculated cooling water used in water baths complies with bacteriological standards, tested semi-annually(d)	Away from any wall; soiled outer turns or edges discarded (a)	
l	Testing records maintained as required	Stored in clean, dry place, protected from splash, insects,	Required bacteriological tests on file; maintained as
l	restrig records manitanes as required	and dust(b)	
l	8. HANDWASHING FACILITIES	Containers and closures stored in original cartons and	Required bacteriological and chemical test records for
l	Hot and cold and/or warm running water, soap, individual	sealed until used; partially used cartons resealed during	all component parts used in final assembled product
l	towels or air dryers convenient to fabrication areas;	storage(c)	
l	covered trash containers when required; hand sanitizers used as Appendix J permits(a)	Containers for storage of resin, raw and reuse materials	Information on file from suppliers of raw materials, waxe adhesives, sealants, coatings and inks indicating
l	Handwashing facilities clean	are covered, clean, impervious and properly identified (d)	compliance
	Transmitter of the control of the co	In-process storage bins that touch the product contact surface constructed of cleanable, nonabsorbent	information on file from suppliers of packaging materials
	9. PLANT CLEANLINESS	material; clean(e)	
	Floors, walls, ceilings, overhead beams, fixtures, pipes		al auppaumpuas
	and ducts clean in rooms as required(a)	15. FABRICATING EQUIPMENT	21. SURROUNDINGS
	Plant free of evidence of insects, rodents and birds(b)	Contact surfaces clean; milk plant equipment utilized for	Surroundings neat and clean and free of breeding areas,
	Machines and appurtenances clean(c)	preforming containers clean and sanitized prior to operation(a)	conditions attracting or harboring flies, insects or rodents
١		(a)	Driveways graded; no standing water
			1 , 2

Take-off tables and other container contact surfaces	1
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	
Containers, closures or materials on floor not used	(c)
17. WAXES, ADHESIVES, SEALANTS, COATINGS AND IN	IKS
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)
Montavia: imparte no flavor or odoc: non conteminating:	
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 EQUIP	MENT
Handling of container and closure surfaces minimized	
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)
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	(2)
Glass containers properly labeled	(a)
Required bacterinlogical tasts 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	
information on file from cumpliars of nackaning materials	
indicating compliance	(f)
21. SURROUNDINGS	
Surroundings neat and clean and free of breeding areas, conditions attracting or harboring flies, insects or	
conditions attracting or narooring files, 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.) 130

NOTE: This Form has been developed for use with Appendix of the Grade

A" Pasteurized Milk Ordinance.

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)

Date of Certification __ Plant Liquibox

Well Gift TEW Floors Walls and Cellings Doors and Windows Lighting and Ventilation Separate Rooms Tollet/Facilities Sewage Disposal A	Footnotes: 1 Sa	TOTALS				Howbox			NAME OF PLANT	
## Plant Cleanliness ## Protection From Contamination ## Plant Cleanliness ## Waxes, Adhesives, Sealants, Coating and Inks ## Plant Cleanliness ## Waxes, Adhesives, Sealants, Coating and Inks ## Plant Cleanliness ## Waxes, Adhesives, Sealants, Coating and Inks ## Plant Cleanliness ## Waxes, Adhesives, Sealants, Coating and Inks ## Plant Cleanliness ## Plant Cleanliness ## Waxes, Adhesives, Sealants, Coating and Inks ## Plant Cleanliness ##	anitation C						WEIGH	ITEN		
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*Use only when not in com	g the						11		Identification and Records	
Bacterial Count Coliform Count* Total Debits²	İ						N		Surroundings	
Total Debits ² REMARKS REMARKS	<u>*</u>						ເກ			
Total Debits ² REMARKS 100-2 = 92	e on						6		Coliform Count*	
REMARKS 100_ = 9	ly when					00			Total Debits ²	
	not in compliance.					100-8 = 98			REMARKS	