QUALITY CONTROL DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | | |
|---|------------------------|--|--|--|
| Department: Quality Control | SOP No.: | | | |
| Title: Operation and Cleaning of Refrigerator | Effective Date: | | | |
| Supersedes: Nil | Review Date: | | | |
| Issue Date: | Page No.: | | | |

1.0 OBJECTIVE:

To lay down a procedure for operation and cleaning of Refrigerator.

2.0 SCOPE:

This procedure is applicable to operation & cleaning of refrigerator in Quality control Department.

3.0 RESPONSIBILITY:

Officer / Executive - Quality Control Head - Quality Control

4.0 PROCEDURE:

4.1 Operation:

- 4.1.1 Connect the power plug to the main power socket.
- 4.1.2 Switch ON the Mains.
- 4.1.3 Open the lower door of the refrigerator, the light bulb should glow.
- 4.1.4 Set the Refrigerator control knob to '3' position
- 4.1.5 Place the refrigerator with the items to be stored between 2°C to 8°C and Between -5°C to -10°C.
- 4.1.6 In case the temperature (2°C 8°C for the chamber) is not achieved, increase cooling by setting the Refrigerator control knob to position above 3 to 7.
- 4.1.7 Open the door of refrigerator to take out the articles and close the door.
- 4.1.8 Record the temperature of refrigerator (chamber/freezer) twice in a day (in the morning (09:00 to 11:00) and evening (16:00 to 18:00) and minimum and maximum temperature shall be recorded once in a day (in the morning) as per Annexure-I.

Limit : Deep freezer = -5° C to -10° C Refrigerator = 2° C to 8° C

4.1.9 Maintain the list of materials stored in the refrigerator as per Annexure –II.



QUALITY CONTROL DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | |
|---|------------------------|--|--|
| Department: Quality Control | SOP No.: | | |
| Title: Operation and Cleaning of Refrigerator | Effective Date: | | |
| Supersedes: Nil | Review Date: | | |
| Issue Date: | Page No.: | | |

4.2 Cleaning:

4.2.1 Frequency: Weekly Once.

Switch off the Refrigerator. Remove all the items from the refrigerator and clean the inside surfaces and shelves with a non-shedding duster.

- 4.2.2 Record the cleaning in the "Equipment Cleaning Record" as per Annexure-III.
- 4.2.3 After cleaning, Switch on the refrigerator.

Note: Refrigerator shall be always in working condition except during cleaning.

4.2.4 In case of any discrepancies observed, affix the 'Under Maintenance' status label; inform the department head and engineering department for corrective action.

5.0 ANNEXURE (S):

Annexure –I : Temperature Monitoring Record of Refrigerator.

Annexure –II : Refrigerator Storage Log Book

Annexure-III : Equipment Cleaning Record.

6.0 REFERENCE (S):

SOP: Preparation, Approval, Distribution control, revision and Destruction of Standard operating Procedure (SOP).

7.0 ABBREVIATION (S) / DEFINITION (S):

Nil

REVISION CARD

| S.No. | REVISION No. | REVISION DATE | DETAILS OF REVISION | REASON (S) FOR REVISION | REFERENCE CHANGE CONTROL No. |
|-------|-----------------|------------------|---------------------|-------------------------------|------------------------------------|
| 01 | 00 | | | New SOP | |



QUALITY CONTROL DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | | |
|---|------------------------|--|--|--|
| Department: Quality Control | SOP No.: | | | |
| Title: Operation and Cleaning of Refrigerator | Effective Date: | | | |
| Supersedes: Nil | Review Date: | | | |
| Issue Date: | Page No.: | | | |

ANNEXURE I TEMPERATURE MONITORING RECORD OF REFRIGERATOR

Equipment Identification No: Reference SOP No.:......

| Date | Time | Temperature of refrigerator | | Temperature range observation | | | Observed by | Checked by | Remarks | |
|------|-----------------|-----------------------------|-----------------|-------------------------------|------|------|-------------|------------|---------|--|
| | Chamber Freezer | | Chamber Freezer | | | | | | | |
| | | (2°C to 8°C) | (-5°C to -10°C) | Min. | Max. | Min. | Max. | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |
| | | | | | | | | | | |

Temperature monitoring time: Morning from 09:00 to 11:00 & Evening from 16:00 to 18:00



QUALITY CONTROL DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | | |
|---|------------------------|--|--|--|
| Department: Quality Control SOP No.: | | | | |
| Title: Operation and Cleaning of Refrigerator | Effective Date: | | | |
| Supersedes: Nil | Review Date: | | | |
| Issue Date: | Page No.: | | | |

ANNEXURE II REFRIGERATOR STORAGE LOG BOOK

| Equipment ID: | Reference SOP No.: |
|----------------------|--------------------|
|----------------------|--------------------|

| S.No. | Item of Storage | Stored By | Checked By |
|-------|-----------------|-----------|------------|
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |
| | | | |



QUALITY CONTROL DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | |
|---|------------------------|--|--|
| Department: Quality Control | SOP No.: | | |
| Title: Operation and Cleaning of Refrigerator | Effective Date: | | |
| Supersedes: Nil | Review Date: | | |
| Issue Date: | Page No.: | | |

ANNEXURE III EQUIPMENT CLEANING RECORD

| Area Instrument Room Equipment Refrigerator Cleaned by | | nent Room | Department | Quality Control | |
|---|-----|-------------------|-----------------------------|------------------------|--|
| | | crator Cleaned by | Checked by Equipment No. | Remarks | |
| Month/Year | | | Equipment Location | Instrument Room | |
| | | | | | |
| | | | | | |
| Date of clean | ing | Cleaned by | Checked by | Remarks | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |
| | | | | | |