

PRODUCTION DEPARTMENT

| STANDARD OPERATING PROCEDURE | | | |
|--|-----------------|--|--|
| Department: Production | SOP No.: | | |
| Title: Operation and Cleaning of Bin Blender 1200 ltr. | Effective Date: | | |
| Supersedes: Nil | Review Date: | | |
| Issue Date: | Page No.: | | |

1.0 OBJECTIVE:

To lay down a procedure for the operation and cleaning of Bin Blender 1200 litre (SAAN).

2.0 SCOPE:

This procedure is applicable to the operation and cleaning of Bin Blender 1200 litre (SAAN) in granulation area.

3.0 **RESPONSIBILITY:**

Production: Technical associate/Officer /Executive/Assistant Manager

Head Production: To ensure execution & compliance

Head QA: To ensure the compliance

4.0 PROCEDURE:

4.1 Operation:

- 4.1.1 After the line clearance from Q.A., put the "UNDER PROCESS "label on the machine.
- 4.1.2 Enter the start time in equipment sequential log book as per SOP.
- 4.1.3 Bring product filled Bin near bin blender.
- 4.1.4 Switch the knob on panel to manual mode.
- 4.1.5 Open the safety grill rod.
- 4.1.6 Adjust the bin blender arm to the level of bin using "UP" and "DOWN" button.
- 4.1.7 Open the front of blender arm by rotating the wheel provided.
- 4.1.8 Push the product filled bin in guide track of blender arm.
- 4.1.9 Close the front of blender arm by rotating the wheel provided.
- 4.1.10 Lift the bin using "UP" button.
- 4.1.11 Remove the bin trolley and close the safety rod.
- 4.1.12 Switch the knob on panel to auto mode.
- 4.1.13 Set the time (as per BMR) on the process timer using arrow keys.
- 4.1.14 Press "START" button on panel for rotating the bin.
- 4.1.15 Set the speed as per BMR using speed controlling knob.



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| 4.1.16 | After completion of set time, bin will stop rotating a | and stable to its original position. | | | | |
| 4.1.17 | Switch the knob on panel to manual mode and open the safety grill rod. | | | | | |
| 4.1.18 | Place the bin trolley below the bin and down the bin using "DOWN" button. | | | | | |
| 4.1.19 | Open the front arm of blender by rotating the wheel provided. | | | | | |
| 4.1.20 | Remove the bin and close the arm of blender. | | | | | |
| 4.1.21 | Weigh the bin on balance and record the weights in BMR. | | | | | |
| 4.1.22 | Enter the completion time in equipment sequential log book as per SOP. | | | | | |
| 4.1.23 | Transfer the bin to granules storage area. | | | | | |
| 4.2 | Precautions: | | | | | |
| 4.2.1 | Ensure that the safety rod is properly fitted. | | | | | |
| 4.2.2 | Ensure that the top lid and bottom valve of bin are closed properly. | | | | | |
| 4.2.3 | Ensure that the emergency is released before start of | f operation. | | | | |
| 5.0 | PROCEDURE: | | | | | |
| 5.1 | CLEANING : TYPE A | | | | | |
| | Change over from one batch to next batch of the same product with same potency and | | | | | |
| | of similar product with ascending potency. | | | | | |
| 5.1.1 | Remove "TO BE CLEANED " label and affix "U | NDER CLEANING " label to | | | | |
| | the machine with date and signature of the production | on officer. | | | | |
| 5.1.2 | Enter the cleaning start time in equipment sequentia | l log book as per | | | | |
| | SOP. | | | | | |
| 5.1.3 | Ensure that the main power supply is switched off. | | | | | |
| 5.1.4 | Clean the lifting arm, guide roller, safety rod, body of blender and control panel by usin | | | | | |
| | clean dry lint free cloth. | | | | | |
| 5.1.6 | Replace the 'UNDER CLEANING' status label with | th "CLEANED" status label with date and | | | | |
| | signature of the Production Officer. | | | | | |
| 5.1.8 | Enter the cleaning completion time in equipment sequential log as per SOP. | | | | | |
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5.2. TYPE B:

This is a cleaning procedure for Change over of product with different actives/color/descending potency or after maintenance of contact parts.

- 5.2.1 Follow the procedure from step 4.1.1 to 4.1.4
- 5.2.2 Cover all the electrical parts with polythene bag.
- 5.2.3 Wipe the body, arm, guide roller, safety rod and control panel and with wet duster soaked in approx. 10 to 15 kg purified water.
- 5.2.4 Dry the entire internal, external surface and all parts of blender with clean dry lint free cloth.
- 5.2.5 Wipe the blender as well as all the cleaned parts with the clean dry lint free cloth soaked in 70 % v/v IPA solution.
- 5.2.6 Fix the front arm of bin blender.
- 5.2.7 Replace the 'UNDER CLEANING' status label with "CLEANED" status label with date and signature of the Production Officer.
- 5.2.8 Record the cleaning completion time in equipment sequential log book as per SOP.

6.0 ANNEXURE (S):

Annexure- I: Cleaning checklist of Bin Blender.

7.0 REFERENCE (S):

SOP: Preparation, approval, distribution control, revision and destruction of Standard Operating Procedure (SOP).

SOP: Procedure for area line clearance.

8.0 ABBREVIATION (S) / DEFINITION (S):

BMR : Batch Manufacturing Record

QA : Quality Assurance

SOP: Standard Operating Procedure.

IPA : Iso Propyl Alcoho

v/v : Volume / Volume



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REVISION CARD

| S.No. | REVISION No. | REVISION DATE | DETAILS OF REVISION | REASON (S) FOR REVISION | REFERENCE CHANGE CONTROL No. |
|-------|-----------------|------------------|---------------------|-------------------------------|------------------------------------|
| 1 | 00 | | | New SOP | |