

### PRODUCTION DEPARTMENT

### STANDARD OPERATING PROCEDURE

**Title:** Cleaning, Calibration and Operation of Refrigerator

SOP No.:		<b>Department:</b>	Microbiology	
SOF NO.:		<b>Effective Date:</b>		
Revision No.:	00	<b>Revision Date:</b>		
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### 1.0 OBJECTIVE:

To lay down procedure for cleaning, calibration and operation of refrigerator.

### 2.0 SCOPE:

This SOP is applicable for refrigerator, Make - Samsung, in microbiology laboratory.

### 3.0 RESPONSIBILITY:

Prepared by - Executive Microbiology

Checked by - Assistant Manager Microbiology / QC

Approved by - Head QA, QC

#### 4.0 PROCEDURE:

## 4.1 Operation

- 4.1.1 Connect the connecting cord of refrigerator to the voltage stabilizer.
- 4.1.2 Connect the power cord of stabilizer to the main power supply.
- 4.1.3 Switch on the power supply.
- 4.1.4 The power indicator on the stabilizer glow up.
- 4.1.5 Press the input switch of the stabilizer down.
- 4.1.6 To adjust the temperature of refrigerator move the channel in desired position present in the upper portion / ice zone.

### 4.2 Cleaning

- 4.2.1 Remove incubator plug from the main socket.
- 4.2.2 Defrost the refrigerator or remove the extra ice with the help of plastic scrapper.
- 4.2.3 Clean the refrigerator internally and externally, by lint free cloth soaked in 70 % IPA or any other approved disinfectant.
- 4.2.4 After cleaning let the disinfectant to evaporate or dry for at least 30 min.



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- 4.2.5 Cleaning should be done on once in a week basis.
- 4.2.6 Maintain the refrigerator cleaning record as per Annexure II.

#### 4.3 Calibration

- 4.3.1 Temperature mapping of the refrigerator is to be done every six month.
- 4.3.2 Calibration of thermometer is to be done every six month by service.

### 4.4 Monitoring

- 4.4.1 Temperature monitoring of the refrigerator is to be carried out twice a day i.e. morning and in the evening.
- 4.4.2 Manually record the temperature readings by using calibrated thermometer and record as per Annexure I

#### 5.0 SAFETY & PRECAUTIONS:

Ensure that electrical connections are removed before any maintenance or cleaning.

### 6.0 REVISION HISTORY:

Revision No.	Reason for Revision	Supersede from & Date
00	First Issue	

#### 7.0 REFERENCES:

Not applicable.

### **8.0 ABBREVIATIONS:**

SOP : Standard Operating Procedure

% : Percentage

IPA : Iso Propyl Alcohol



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# 9.0 ANNEXURES

**Annexure - I**: Temperature monitoring record of refrigerator

Annexure - II : Cleaning record of refrigerator



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## **ANNEXURE - I**

## TEMPERATURE MONITORING RECORD OF REFRIGERATOR

	Temperature Record							
Date	Morning		Evening			Checked	Remarks	
	Time	Temperature	Done by	Time	Temperature	Done by	by	

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## **ANNEXURE - II**

# CLEANING RECORD OF REFRIGERATOR RIGERATOR

	Refrigerator ID				
Date of Cleaning		Done By	Checked By	Remarks	
_	Cleaning Status (Done/Not done)	-	-		

 $\sqrt{ }$ : Cleaning done