

PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:	
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

Vernacular SOP: No.

1.0 OBJECTIVE:

1.1 To lay down a procedure for cleaning and operation of bulk counter Machine with single/double counting head (Make: CVC).

2.0 SCOPE:

2.1 This procedure is applicable for cleaning and operation of bulk counter machine with single/double counting head (Make: CVC) in production department.

3.0 RESPONSIBILITY:

- 3.1 Technical Associate: Cleaning and operation of bulk counter.
- 3.2 Officer/ Executive-Production: Supervision.
- 3.3 IPQA: Verification of cleaning and operation.
- 3.4 Head-Production: SOP compliance.

4.0 DEFINITION (S):

4.1 NA

5.0 PROCEDURE:

5.1 TYPE A CLEANING:

Change over from one batch to next batch of the same product and potency.

- 5.1.1 Ensure that all the materials of previous batch are removed from the packing cubicle.
- 5.1.2 Remove "EQUIPMENT STATUS" label and affix "UNDER CLEANING" label on the machine with date and sign of the production officer.
- 5.1.3 Clean the control panel with dry lint free cloth.
- 5.1.4 Clean the top and outer surface of machine with the dry lint free cloth.
- 5.1.5 Open guard and clean inside surface of machine, hopper and its assembly by dry lint free cloth.
- 5.1.6 Clean the product deposit area on top and parts by vacuum cleaning followed by dry lint free cloth.

5.1.7 Dismantle the change parts from machine:

- 5.1.7.1 Bulk Counter Machine With Single Counting Head:
- 5.1.7.1.1 Switch 'OFF' all the utility supply to machine.



Donartmant. I	STANDARD OPERATING PROCEDURE	SOP No.:
Department: I		
Head (Make: C	g and Operation of Bulk counter machine with Single/Double Counting	Effective Date:
Supersedes: N		Review Date:
Issue Date:		Page No.:
5 1 7 1 2		
5.1.7.1.2	Remove the dust collector pot and S.S guards of machine of front, sides and	nd back.
5.1.7.1.3	Remove hopper, three level vibratory plates In-feeding system.	
5.1.7.1.4	Open the S.S door to open the memory flap cylinder units.	_
5.1.7.1.5	Remove the pneumatic connection from the memory flap cylinder assemb	dy.
5.1.7.1.6	Remove the channel divide above the sensor head.	
5.1.7.1.7	Remove the sensor port from the sensor assembly and small sensor port fr	rom memory flap
	cylinder Unit 3.	
5.1.7.1.8	Remove SS vacuum suction pot beside the channel divide at the sitting for	rk of sensor head.
5.1.7.1.9	Remove the sensor head carefully above the cover of memory flap cylinder	er unit.
5.1.7.1.10	Remove the safety cover of memory flap cylinder unit.	
5.1.7.1.11	Remove the memory flap cylinder unit from the memory flap support.	
5.1.7.1.12	Remove the memory flap support plate and S.S. funnel from main gate cy	linder.
5.1.7.1.13	Remove the product feeding nozzle from locking system.	
5.1.7.1.14	Remove the hopper, vacuum suction pipe, three-level vibratory plates In-f	Feeding system attached
5.1.7.1.15	Clean the S.S. guards of machine of sides and back, hopper, three-level v	ibratory plates In-
	feeding system, S.S vacuum suction cylinder, memory flap support plate,	SS funnel, product
	feeding nozzle and vacuum suction pipe with dry lint free cloth.	
5.1.7.1.16	Clean the machine surface and product deposit area by dust collector pipe	followed by dry lint
	free cloth.	
5.1.7.1.17	Replace the "UNDER CLEANING" status label by "CLEANED" status label	abel on the machine
	with date and sign of the production officer.	
5.1.7.1.18	Record the cleaning activity in equipment usage log as per SOP.	
5.1.7.1.19	Clean the surrounding area as per SOP.	
5.1.7.2	Bulk Counter Machine With Double Counting Head:	
5.1.7.2.1	Followed the same procedure for double counting head machine from point	nt no. 5.1.1 to point
	no.5.1.7.1.19	
5.2	TYPE B" CLEANING:	
	This is a cleaning procedure for change over of product with different	t actives/colour/
	descending potency/ascending potency and If the same product proce	ssed for more than a
	week or after maintenance.	
5.2.1	Ensure that all the materials of previous batch are removed from the packi	ing cubicle



	STANDARD OPERATING PROCEDURE	
Department:		SOP No.:
_	g and Operation of Bulk counter machine with Single/Double Counting	Effective Date:
Head (Make: C		
Supersedes: N	Til	Review Date:
Issue Date:		Page No.:
5.2.2	Remove "EQUIPMENT STATUS" label and affix "UNDER CLEANING	G'' label on
	the machine with date and sign of the production officer.	
5.2.3	Dismantle all the change parts of the machine	
5.2.3.1	Bulk Counter Machine With Single Counting Head	
5.2.3.1.1	Switch 'OFF' all the utility supply to machine.	
5.2.3.1.2	Remove the dust extractor pipe and S.S guard of machine of front, sides a	nd back.
5.2.3.1.3	Remove hopper, three-level vibratory Plates In feeding System.	
5.2.3.1.4	Open the S.S door to open the memory flap cylinder units.	
5.2.3.1.5	Remove the pneumatic connection from the memory flap cylinder assemb	oly.
5.2.3.1.6	Remove the channel divide above the sensor head.	
5.2.3.1.7	Remove the sensor port from the sensor assembly & small sensor port fro	m memory flap
	cylinder unit.	
5.2.3.1.8	Remove S.S. vacuum suction cylinder beside the channel divide at the sitt	ing fork of sensor
	head.	
5.2.3.1.9	Remove the sensor head carefully above the cover of memory flap cylinder	er unit.
5.2.3.1.10	Remove the safety cover of memory flap cylinder unit.	
5.2.3.1.11	Remove the memory flap cylinder unit from the memory flap support.	
5.2.3.1.12	Remove the memory flap support plate, S.S funnel from main gate cylinder	er.
5.2.3.1.13	Remove the product feeding nozzle from the locking system.	
5.2.3.1.14	Remove the hopper, vacuum suction pipe, three-level vibratory plates In- attached.	feeding system
5.2.3.1.15	Transfer the S.S. guards of machine of sides and back, hopper, three-leve	el vibratory plates In-
	feeding system, SS vacuum suction cylinder, memory flap support plate, S	
	nozzle, dust extractor pipe to washing area in virgin double poly bag for c	
5.2.3.1.16	In the washing area flush all change parts with purified water sufficient to	_
0.2.0.1.10	To remove the adhered particulate scrub the equipment/parts with nylon b	•
	water.	rusii using purificu
5.2.3.1.17	NOTE: 2% Sodium Lauryl Sulphate solution shall be used for scrubbing	with nylon brush if
5.2.5.1.1/	API is Efavirenz before final rinsing of equipment/parts.	with hylon orush if
5.2.3.1.18	Rinse all the change parts with 40-50 litters purified water.	
5.2.3.1.19	• • •	
	Clean the parts by mopping with dry lint free cloth. Wing the all parts with 70% v/v IDA solution followed by manning with a	lur lint func alasta
5.2.3.1.20	Wipe the all parts with 70% v/v IPA solution followed by mopping with o	iry lint free cloth.



	STANDARD OPERATING PROCEDURE		
Department: F	Production	SOP No.:	
_	and Operation of Bulk counter machine with Single/Double Counting	Effective Date:	
Head (Make: C	,		
Supersedes: N	il	Review Date:	
Issue Date:		Page No.:	
5.2.3.1.21	Note: Visual inspection shall be done for wear and tear of teflon coating of	on S.S. plate of hopper	
	gate after B type cleaning.		
5.2.3.2	Bulk Counter Machine With Double Counting Head		
5.2.3.2.1	Follow the same procedure for double counting head machine from point no.5.2.3.1.21.	no. 5.2.1 to point	
5.2.3.2.2	Transfer all the parts from washing area to cubicle area in virgin double p	oly bag.	
5.2.3.2.3	Clean the control panel with dry lint free cloth.		
5.2.3.2.4	Clean the surface of the machine with dry lint free cloth using 70% v/v IP	A solution.	
5.2.3.2.5	Clean the machine guards with dry lint free cloth.		
5.2.3.2.6	Assemble all the dismantled parts.		
5.2.3.2.7	If machine is idle for 72 hours after cleaning, re-clean the machine by mo	pping with lint free	
	cloth using 70% v/v IPA solution before use.		
5.2.3.2.8	Replace the "UNDER CLEANING" status label by "CLEANED" status	label on the machine	
	with date and sign of the production officer.		
5.2.3.2.9	Do the cleaning as per Annexure-I Cleaning checklist of Bulk Counter Ma	achine.	
5.2.3.2.10	Record the cleaning activity in equipment usage log as per SOP.		
5.2.3.2.11	Clean the surrounding area as per SOP.		
5.2.3.2.12	Note: Visual inspection shall be done for wear and tear of teflon coating of	on S.S. plate of hopper	
	gate after B type cleaning.		
5.3	Operating procedure:		
5.3.1	Bulk Counter Machine With Single Counting Head:		
5.3.1.1	Switch on the machine by pressing the green button in bulk counter mach	ine.	
5.3.1.2	System shows three type of user login level and have specific rights assign	nment.	



STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:	
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

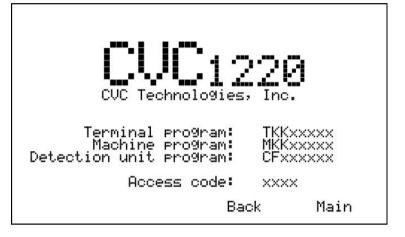
S.No.	Function	Meaning of Function	Operator	Supervisor	Administrator (Production Head)
1.	Set new job	New Product recipe define		Y	Y
2.	Load from previous job	To make a new reference from previous job	Y	Y	Y
3.	Online change in vibration frequency	To get more counting accuracy of vibratory plate.		Y	Y
4.	Manually Setting of machine	-Generl gate – Up/Down movementProduct Max./Min. value changeFlap workingVibratory lock working.	Y	Y	Y
5.	Parameters Value Setting	-Setting value for count/pre-count. -change value of other parameter to get accuracy		Y	Y
6.	Setting of frequency parameter of vibratory plates	To get more accuracy in product counting.		Y	Y
7.	Delete of recipe	When the product shifted to another area.			Y
8.	Edit of recipe	When the any change in process			Y

- 5.3.1.3 Enter "USER LOGIN" and "PASSWARD".
- 5.3.1.4 Welcome screen will appear as given below



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE			
Department: Production	SOP No.:		
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:		
Head (Make: CVC 1220)	Effective Date.		
Supersedes: Nil	Review Date:		
Issue Date:	Page No.:		



5.3.1.5 After 3 seconds screen will appears as follows



- 5.3.1.6 Press the menu button for operation of the product.
- 5.3.1.7 Main screen open as given below.





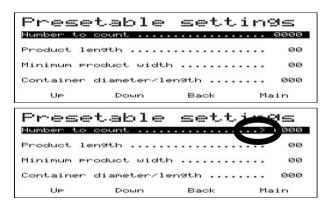
PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:	
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

- 5.3.1.8 Press Manual button of setting menu on main screen.
- 5.3.1.9 Fallowing screen will appear



5.3.1.10 Presentable setting required for count setting of product ,product length, min product width, container diameter/length, maximum rejects/minutes, Number of containers, Counting mode, Translucent product if any, Product number as given below screen;-

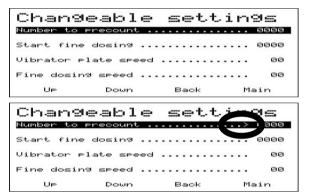




PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE			
Department: Production	SOP No.:		
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:		
Supersedes: Nil	Review Date:		
Issue Date:	Page No.:		

5.3.1.11 Changeable setting required for no. of pre count, start fine dosing, vibrator plate speed, fine dosing speed, hopper plate speed, hopper plate pulse time, hopper plate interval. Discharge time and dipping nozzle mode. as given below screen;-



5.3.1.12 Manual setting required for ruler hopper gate, ruler indexing gate 1, ruler indexing gate 2, nozzle ID number, nozzle insert quantity as given below screen;-



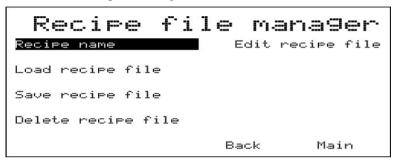




PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE			
Department: Production	SOP No.:		
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:		
Head (Make: CVC 1220)	Effective Date.		
Supersedes: Nil	Review Date:		
Issue Date:	Page No.:		

5.3.1.13 Recipe file manager consist for recipe name, load recipe files in case of another products, save, delete and edit the recipe file. as given below screen



5.3.1.14 Service menu is a part of engineering department where the engineering person may detect the cause of problem when machine in breakdown it consist of detection unit test, input test ,output test ,keyboard test, memory flap test1 , memory flap test2, and special access as given below screen.

Service menu			
Detection unit test	Memory fl	ap test 1	
Input test	Memory fl	ap test 2	
Output test	Speci	al access	
Keyboard test			
	Back	Main	

5.3.1.15 Detection unit test used for voltage of machine with respect to product length, minimum product width, free fall distance between product and bottles.

Detect	ion ι	unit	test
Product lengtl Minimum produ Free-fall dis	ct width .		00
4: x.xxU 3: 8: x.xxU 7: 12: x.xxU 11:	x.xxV 2: x.xxV 6: x.xxV 10:	x.xxV x.xxV x.xxV	1: x.xxV 5: x.xxV 9: x.xxV
		Back	Main



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE				
Department: Production	SOP No.:			
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:			
Supersedes: Nil	Review Date:			
Issue Date:	Page No.:			

5.3.1.16 Input test consist of incoming the inputs in IR sensor which sense the product detection channel from 1 to 12 with respect to the channel.

	Input	test	
Input 01	- Detection	channel 1	[13
Input 02	- Detection	channel 2	[1]
Input 03	- Detection	channel 3	[13
Input 04	- Detection	channel 4	[1]
UP	Down	Back	Main

5.3.1.17 Output test consist of outgoing the inputs in IR sensor which sense the product detection channel from 1 to 12 with respect to the channel

		Output			test			
Output	01		Memory	flap	1			[0]
Output	02	_	Memory	flap	2			[0]
Output	03	_	Memory	flap	3			[0]
Output	04	_	Memory	flap	4			[0]
UP			Down	E	Зас	≎k	Mair	1

5.3.1.18 Keyboard test used for the verification of functioning of the key board.

K	eyboard	test	
LKEY1			RKEY1
LKEY2	Key pressed:	NO KEY	RKEY2
LKEY3	res Pressed.	NO KEY	RKEY3
LKEY4			RKEY4
BKEY1	BKEY2	BKEY3	Back



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE				
Department: Production	SOP No.:			
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:			
Supersedes: Nil	Review Date:			
Issue Date:	Page No.:			

5.3.1.19 Memory flap test 1 and 2 used for no. of counts of tablets which delivered the tablet in to bottle.

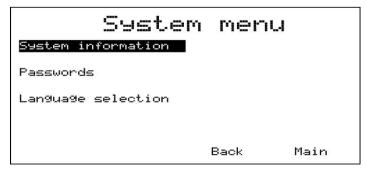
Mei	ηc	1	y f	lar	t.e	st	1
Output	01		Memory	flap :	l		[0]
Output	02	_	Memory	flap 2	2		[0]
Output	03	_	Memory	flam 3	3		[0]
Output	04	-	Memory	flap 4	1		[0]
UP			Down	Ва	ack	Mai	n

Memo	ory f	lar	test	2
Output 01	- Memory	flap 1		[0]
Output 02	– Memory	flap 2		[0]
Output 03	– Memory	flap 3		[0]
Output 04	– Memory	flap 4		[0]
UP	Down	Bad	ck Mai	n

5.3.1.20 Special Access for vendors use only.



5.3.1.21 System menu used for system information, password menu and language selection as per given below-



- 5.3.1.22 System information consists of general information regarding to model no and machine make.
- 5.3.1.23 Password menu consists of password setting, service and system.

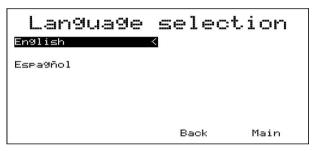


PRODUCTION DEPARTMENT

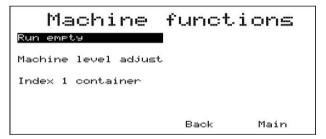
STANDARD OPERATING PROCEDURE				
Department: Production	SOP No.:			
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:			
Head (Make: CVC 1220)	Zircon ve Buter			
Supersedes: Nil	Review Date:			
Issue Date:	Page No.:			

Passwords						
Password	Settin9	9s mer	nu		0000	
Password	Recipe	file	manager		0000	
Password	Service	e menu			0000	
Password	System	menu			0000	
UP	Dou	νn	Back	M	ain	

5.3.1.24



5.3.1.25 Machine function required for run empty process, machine level adjustment and indexing of container. The screen shows as follows



5.3.1.26 Run empty system use for the unloading of batch after completion of batch or any major breakdown.



5.3.1.27 Machine level adjustment used for setting of the height of product falling.



5.3.2.1

PHARMA DEVILS

PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE				
Department: Production	SOP No.:			
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:			
Head (Make: CVC 1220)	Effective Date.			
Supersedes: Nil	Review Date:			
Issue Date:	Page No.:			

5.3.1.28 Index 1 container process used for one by one container filled with product and run on the conveyor belt.

> Index 1 container ENTER to index single container

	Back Main
5.3.1.29	Press parameter button on main screen.
5.3.1.30	Start machine and check 3 to 4 bottles for count check.
5.3.1.31	If any problem persists then adjust the value of Gate delay .By pressing respective gate delay by
	small numeric keyboard.
5.3.1.32	Enter Delay parameter.
5.3.1.33	Discharge time setting required for proper filling of tablets in to bottles according to feeding
	count in TST.
5.3.1.34	Set the container diameter by adjust the bottle getting gate for proper flow of tablets/capsules in
	to the bottle.
5.3.1.35	Enter Feeder nozzle vibration frequency for big tablets switch ON the Nozzle vibration for big
	tablets.
5.3.1.36	Enter Rejection parameter.
5.3.1.37	Enter Remain Time It stands for time interval for rejection valve from pushing out to pulling
	back. This value can be input by small keyboard.
5.3.1.38	Gate Interval It stands for time interval from the moment when gate opens to the moment
	when gate closes. The value is larger; the filling is more accurate, while the rejection rate will be
	larger (150 to 225).
5.3.1.39	Adjust the vibration of vibrating plates on main screen.
5.3.1.40	Save the file in Product management by product name.
5.3.1.41	Run the machine by calling product file by follow step No.5.3.
5.3.1.42	NOTE: During start the batch 2 bottles will be rejected by bulk counter machine for
	proper count setting.
5.3.2	Bulk Counter Machine With Double Counting Head:

Follow the same procedure for double counting head machine from point no. 5.3.1 to point



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE				
Department: Production	SOP No.:			
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:			
Supersedes: Nil	Review Date:			
Issue Date:	Page No.:			

no.5.3.1.42.

6.0	ABBREVIATION (S):
6.1	SOP - Standard Operating Procedure
6.2	TST- Touch screen terminal
6.3	S.S- Stainless Steel
6.4	V/V-volume/volume
6.5	IPA- Isopropyl alcohol
6.6	SLS- Sodium Lauryl Sulphate

7.0 REFERENCES (S):

- 7.1 SOP No.: Making entries in equipment usage and cleaning log sheet.
- 7.2 SOP No.: Cleaning of production area.

8.0 Annexure (S):

8.1

Annexure no.	Tittle of Annexure	Format no.	Mode of Execution
Annexure- I	Cleaning checklist of bulk counter machine with single/double counting head.(make cvc 1220)		Log Book

9.0 **DISTRIBUTION** (S):

- 9.1 **Master Copy**: Quality Assurance
- 9.2 **Controlled copy (S):** Production department (01),QA department (01)
- 9.3 **Reference copy (S) :** Production department (01)



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting Head (Make: CVC 1220)	Effective Date:	
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

10.0 REVISION HISTORY:

S.No.	VERSION No.	CHANGE CONTROL No.	REASON (S) FOR REVISION	DETAIL OF REVISION	EFFECTIVE DATE
1.	00		New SOP	NA	



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:	
Head (Make: CVC 1220)	Effective Date.	
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

ANNEXURE I CLEANING CHECKLIST OF BULK COUNTER MACHINE WITH SINGLE/DOUBLE COUNTING HEAD (MAKE CVC 1220)

Name of the Equipment		Bulk Count	er Machine
Equipment ID No.		Previous Product	
Batch No.		Date	

S.No.	Activity	Activity Performed
1.	Ensure that all the material of previous product removed from the packing cubicle.	
2.	Switch 'OFF' all the utility supply to machine.	
3.	Remove hopper, three level vibratory plates In-feeding system.	
4.	Open the SS door to open the memory flap cylinder units.	
5.	Remove the pneumatic connection from the memory flap cylinder assembly.	
6.	Remove the channel divide above the sensor head.	
7.	Remove the sensor port from the sensor assembly and small sensor port from memory flap cylinder unit.	
8.	Remove SS vacuum suction pot beside the channel divide at the sitting fork of sensor head.	
9.	Remove the sensor head carefully above the cover of memory flap cylinder unit.	
10.	Remove the safety cover of memory flap cylinder unit.	
11.	Remove the memory flap cylinder unit from the memory flap support.	
12.	Remove the memory flap support plate and S.S. funnel from main gate cylinder.	
13.	Remove the product feeding nozzle from locking system.	
14.	Remove the hopper, vacuum suction pipe, three-level vibratory plates In-feeding system attached.	
15.	Transfer the S.S. guards of machine of sides and back, hopper, three-lavel vibratory plates Infeeding system, SS vacuum suction cylinder, memory flap support plate, SS funnel, feeding nozzle, dust extractor pipe, S.S. base plate of vacuum suction pipe to washing area in virgin poly bag for cleaning pipe with dry lint free cloth.	
16.	Flush all change parts with purified water sufficient to remove the powder. To remove the adhered particulate scrub the equipment/parts with nylon brush using purified water.	
17.	NOTE: 2% Sodium Lauryl Sulphate solution shall be used for scrubbing with nylon brush if API is Efavirenz before final rinsing of equipment/parts.	
18.	Rinse all the change parts with 40-50 litters purified.	
19.	Clean the parts by mopping with dry lint free cloth.	
20.	Wipe the all parts with 70% v/v IPA solution followed by mopping with dry lint free cloth.	
21.	Visual inspection shall be done for wear and tear of Teflon coating on S.S. plate of hopper gate after B type cleaning.	
22.	Transfer all the parts from washing area to cubicle area in fresh virgin poly bag.	



PRODUCTION DEPARTMENT

STANDARD OPERATING PROCEDURE		
Department: Production	SOP No.:	
Title: Cleaning and Operation of Bulk counter machine with Single/Double Counting	Effective Date:	
Head (Make: CVC 1220)		
Supersedes: Nil	Review Date:	
Issue Date:	Page No.:	

S.No.	Activity	Activity Performed
23.	Clean the machine surface and product deposit area by dust collector pipe followed by dry lint	
	free cloth.	
24.	Replace the "UNDER CLEANING" status label by "CLEANED" status label on the machine	
	with date and sign of the production officer.	
25.	Record the cleaning activity in equipment usage log as per SOP.	
26.	Clean the surrounding area as per SOP.	

Checked By(Prod.)
Sign/Date

Verified By (QA) Sign/Date

Note: Put ' $\sqrt{\ }$ ' mark if activity performed and put "X" if activity not performed.