## **GMP CHECKLIST**

(Based on WHO Good Manufacturing Practices (GMP) for active pharmaceutical ingredients stated as per Annex 2- WHO Technical report Series(TRS), No. 957, 2010; Good Manufacturing Practice guide for Active Pharmaceutical Ingredients ICH Harmonised Triplicate Guideline stated as per ICH Q9; and GMP requirements as per Directives No. 2001/83/EC latest amended vide Directive 2011/62/EU)

1	Location and surroundings:	Self appraisal to be filled by the manufacturer along with all details (yes or no type reply will not be acceptable)	Observations to be noted by the inspecting team at the time of inspection	Remarks
1.1	How factory building is situated and controlled to avoid risk of contamination from external environment including open sewage, drain, public lavatory or any other factory which produces disagreeable or obnoxious, odors, fumes, excessive soot, dust, and smoke, chemical or biological emissions. Pls specify industries / establishments adjoining manufacturing site.			
2	Building and premises: -			
2.1	How the building has been designed constructed and maintained to suit the manufacturing operations so as to produce drugs under hygienic conditions.  Pls specify nature of construction used in the facility in respect of its maintenance and hygienic conditions.			
2.2	Whether the building confirm to the conditions laid down in the Factories Act, 1948  Pls attach valid factory certificate/ license issued by the competent authority.			
2.3	Specify how the premises used for manufacturing operations and testing purpose prevents contaminations and cross contamination is:  a) Compatible with other drug manufacturing operations that may be carried out in the same or adjacent area.  Pls specify any special criteria for			

	the product manufacturered. e.g. temperature, humidity, air class requirements maintained for aseptic products, etc.		
2.4	b) Whether adequate working space is provided to allow orderly and logical placement of equipment, materials and movement of personnel so as to avoid risk of mixup between different categories of drugs and to avoid possibility of the contamination by suitable mechanism.  Pls specify space left around the machines. Pls attach equipment lay out, men and material movement, waste movement if applicable.  c) Describe the pest, insects, birds		
	and rodents control system followed in the premises. Attach copy of pest / rodent control schedule along with contract agreement if any.		
2.6	d) What measures have been taken to make Interior surface of (walls, floors, and ceilings) smooth and free from cracks, and to permit easy cleaning Specify material of construction and finish for walls, ceiling, floor, coving etc. i.e. whether Epoxy or PU coated, kota/granite stone with epoxy sealed joints, solid/GI/gypsum/cal. Silicate board ceiling with epoxy, PU or any other prefabricated panel (GRP, powder coated SS or Aluminum etc.) paint.		
2.7	e) What measures have been taken so that the production and dispensing areas are well lighted and effectively ventilated, with air control facilities.  Pls specify the lux level maintained in various parts of the premise.		
2.8	Pls specify the air handling system used in various areas like stores, production, packing, QC areas etc.		

2.9	f) Specify drainage system which prevents back flow and entry of insects and rodents into the premises.  (pls specify number and location of drains installed)		
3	Water system: -		
3.1	Whether the unit has validated system for treatment of water drawn from own or any other source to render it potable in accordance with standards specified by BIS or local municipal norms. Pls specify source of raw water and give details of treatment processes, sampling points, distribution and storage system for raw and purified water.		
3.2	How bio burden in purified water controlled / reduced.		
3.3	How water tank are cleaned periodically and records maintained thereof. How water distribution system is sanitized to control microbial contaminations.		
4	Disposal of waste: -		
4.1	Specify the system of disposal of sewage, and effluents (solid, liquid, and gas) from the manufacturing site.  (Enclosed the copy of NOC obtained from State Pollution Control Board in this regard).		
4.2	Whether provision for disposal of bio-medical waste made as per the provisions of the Bio Medical Waste (Management and Handling) Rules 1996.		
5	Warehousing Area: -		
5.1	Whether adequate areas have been allocated for warehousing of Raw Materials, intermediates, Packaging Material, products in quarantine, finish products, rejected or returned products.  How these areas marked or segregated.  Please specify the total area provided for warehousing.		
5.2	How the warehousing areas being maintained to have good storage		

	conditions. Are they clean and dry		
	and maintained within acceptable temperature limits?		
5.3	1		
3.3	Specify the storage arrangement		
	provided for materials which		
	sensitive to temperature, humidity		
	and light and how the parameters are monitored.		
	Is cold room or deep freezers		
	required for storage of goods? If yes,		
	how the temperature is monitored.		
5.4	Whether proper racks, bins and		
J. <del>4</del>	platforms have been provided for the		
	storage.		
5.5			
5.5	Whether receiving and dispatch bays		
	are maintained to protect in coming		
	and out going materials.		
5.6	How incoming materials are treated		
	and cleaned before entry into the		
	plant.		
	Please specify the cleaning system		
	for the outer surface of the		
	container.		
5.7	How quarantined materials are		
	segregated from other materials.		
	How access to quarantined area is		
	restricted.		
5.8	Whether separate sampling area for		
	active Raw Materials and Excipients		
	is provided and maintained.		
	If yes, what is the control on entry of		
	material and men into the sampling		
	area. Whether reverse LAF have		
	been provided for sampling.		
	Whether log book for sampling		
	booth maintained.		
	If not what provision has been made		
	for sampling so as to prevent contamination, cross contamination		
	and mix-ups at a time of sampling.		
5.9	Specify the arrangements		
5.7	provided to sample the primary		
	packaging materials foils, bottles,		
	etc which are used as such.		
5.10			
5.10	Pls specify sampling plan used. Which type of sampling tools are		
	used and how they are cleaned, dried		
	and maintained.		
	and manitamed.		

5.11	How containers are cleaned before and after sampling. Who carries out the sampling? (Pls specify whether the sampling is carried out as per the current SOP).		
5.12	What precautions are taken during sampling of photosensitive, hygroscopic materials?		
5.13	What provisions have been made for segregated storage of rejected, recalled or returned materials or products.  How is the access to these areas restricted.		
5.14	How highly hazardous, poisonous and explosive materials, narcotics, and psychotropic drugs are handled and stored.  How these areas are safe and secure. Is there certification from competent authority for handling of explosives etc. If any. Pls attach the certificate issued by the competent authority.		
5.15	How printed secondary packaging materials are stored in safe, separate and secure manner.		
5.16	Specify the arrangement provided for dispensing of starting materials. What is the control on entry of material and men into the dispensing area? Whether reverse LAF have been provided for dispensing with back ground clean air supply. Whether pressure differential is maintained between the dispensing and adjacent areas.		
5.17	Which type of dispensing tools are used and how they are cleaned, dried and maintained.  How containers are cleaned before and after dispensing. Who carries out the dispensing?  (Pls specify whether the dispensing is carried out as per the current SOP).		
5.18	How and where sampling of sterile materials carried out.		
5.19	What steps are taken against spillage, breakage and leakage of containers?		
5.20	What provisions have been made to prevent the entry of rodents, insects,		

7.1	Please specify the position of rest		
	and refreshment rooms and mention		
	whether they are separate and not		
	leading directly to the manufacturing		
	and warehouse areas.		
7.2	Are there general change rooms in		
7.2	plant?		
	Are toilets, change room separate		
	from mfg. Area? Pls specify number		
	of washing station & toilets		
	provided for number of users.		
	Whether change facilities separated		
	for both sexes.		
	How many sets of protective		
	garments provided for each		
	personnel entering production area.		
	Is there in house general laundry for		
	garment washing / cleaning? If not		
	how garments washing are carried out and monitored		
7.3			
1.3	Whether maintenance workshop is		
7.4	separate and away from production.		
7.4	Whether animals for production or		
	testing are housed in the facility if so		
	whether areas housing animals are isolated from other areas.		
	Please specify the provision of air conditioned and ventilation system		
	for the animal house.		
	How quarantined, under test and		
	tested animals housed and		
	controlled.		
	How animal carcass are disposed of.		
	Pls attach copy of CPCSEA.		
8	Quality Control Area: -		
8.1	Whether QC area is independent of		
	production area.		
	Whether QC carries out its own:		
	• physico-chemical testing,		
	biological testing,		
	microbiological testing & sterility		
	testing and		
	• Instrumental testing.		
	Whether firm is outsourcing testing.		
	If yes names of the testing		
	laboratories contacted or approved.		
	Pls give list of test currently		
	outsourced.		
	In case of contractual testing what		
	are the responsibilities of contract		
	giver and contract acceptor. (Copy		
	of the contract should be enclosed)		

	Are there safety installation such as		
	shower, eye washer, fire		
	extinguisher etc in the laboratory.		
	Is there separate area for humidity		
	chambers for stability studies. How		
	many humidity chambers have been		
	provided. Pls attach stability		
	calendar.		
8.2	Please specify the arrangement		
	provided for handling and storage of		
	test samples, retained samples,		
	reference standards / cultures,		
	reagents.		
	Whether retained samples are stored		
	for a period of 1 year after expiry or		
	3 years after distribution whichever		
	is earlier?		
	Whether separate area for storage of		
	reagents and glassware provided.		
	Whether separate records room is		
	provided.		
8.3	How hazardous or poisonous		
0.5	materials are stored and handled.		
0.4			
8.4	How environmental conditions are		
	met during the course of storage and		
	testing of samples.		
8.5	Which grade of glassware are used		
	in assay procedures.		
8.6	Whether separate AHU's are		
	provided for biological,		
	microbiological and radio iso-topes		
	testing areas with		
	HEPA filter arrangement.		
8.7	Whether separate areas provided for		
	sterility testing within microbiology		
	lab.		
	Whether support areas are under		
	AHU.		
	Whether double door autoclave		
	provided for sterilization of		
	materials.		
8.8	Whether entry to the sterility area is		
	through three air lock systems.		
	What is the air class of these testing		
	areas and whether pressure		
	difference is maintained in these		
	areas?		
8.9	Which types of workbenches are		
	provided in these areas for testing?		
	When was the last filter integrity		
	tests performed on HEPA filters		

8.10	How waste (cultures etc) disposed		
	of.		
	Whether in case of antibiotic		
	potency testing, statistical proof of		
	the determination of potency and		
	validity of the test carried out.		
9	Personnel: -		
9.1	Whether the manufacturing and		
	testing of drugs is conducted under		
	approved technical staff		
	Names of Technical Staff alongwith		
	qualification & experience		
	For Manufacturing: -		
	For Analysis:		
9.2	Please specify whether head of Q.C.		
	is independent of manufacturing unit		
9.3	Name, qualification and experience		
	of the personnel responsible for		
	Quality Assurance function.		
9.4	Whether responsibilities for		
	production and QC laid down and		
	followed.		
9.5	Whether adequate number of		
	personnel employed in direct		
	proportion to the work load.		
9.6	What is the firm"s policy on training		
	of personnel at various levels?		
9.7	How is Periodic assessment of the		
	training checked?		
10	Health, clothing and sanitation of		
	workers: -		
10.1	Whether personnel handling Beta		
	lactam antibiotics are tested for		
	penicillin sensitivity before		
	employment.		
10.2	Whether personnel involved in		
	handling of sex hormones, cytotoxic		
	and other portent drugs are		
	periodically examined for adverse		
	effect.		
	(Pls specify whether the current SOP		
	is followed or not).		
10.3	Whether all personnel prior to		
	employment have undergone		
	medical examination including eye		
	examination and all free from		
	Tuberculosis, skin and other		
	communicable or contagious		
	diseases		
10.4	Whether there is a SOP for medical		
	examination.		

10.5	Pls give name and qualification of contracted medical officer for medical examination.		
10.6	Whether investigational reports, films of X rays etc. preserved. Whether records of such medical examination are maintained thereof		
10.7	Whether all personnel are trained to ensure high level of personal hygiene. Pls attach training calendar of last two years.		
10.8	Whether proper uniforms and adequate facilities for personal cleanliness are provided.  Pls specify nature and type of dress used by the personnel in various areas of operation.  How many dress/footwear have been provided to each personnel.  Please specify whether cross over bench is in place in the change room and if so whether it rule out the possibility of entering dust particle to the clean side.  Whether arrangements provided for cleaning of outside dust and dirt from foot  Please specify whether hands are disinfected before entering the production area  Whether for sterile garments in house clean laundry has been		
11	provided.  Manufacturing Operations and Controls: -		
11.1	Whether the contents of all vessels and containers used in manufacture and storage is conspicuously labeled with the name of the products. Batch no, Batch Size, and stage of manufacture along with signature of technical staff.		
11.2	Whether the products not prepared under aseptic conditions are free from pathogens like Salmonella, Escherichia coli, Pyocyanea etc.		
11.3	If yes, pls give brief account of measures taken to assure freedom from pathogens.		
11.4	Precautions against mix-up and cross-contamination: -		

11.4.1	Whether proper AHU, pressure		
11.4.1	differential, segregation, status		
	labeling have been provided to		
	prevent mix-up and cross-		
11.40	contamination in manufacturing area		
11.4.2	Pls specify the areas of dust		
	generation and mechanism involved		
	in controlling the dust.		
11.4.3	Do all the areas have their own		
	independent air locks separately for		
	men and material entry.		
11.4.4	What criteria of pressure differential		
	have been set for production v/s		
	adjoining areas.		
11.4.5	Whether various operations are		
	carried out in segregated areas.		
11.4.6	Whether processing of sensitive		
11.1.0	drugs like Beta lactum Antibiotics		
	and Sex Hormones is done in		
	segregated areas with independent		
	AHU and proper pressure		
	differentials alongwith		
	demonstration of effective		
	segregation of these areas with		
	records.		
11.4.7	Please specify what measures has		
11.4.7	been taken to prevent contamination		
	of products with Beta Lactum		
	Antibiotics, Sex harmons and cyto		
	toxic substances		
11 4 0			
11.4.8	What measures has been taken to		
	prevent mix-ups during various		
	stages of production.		
11.4.9	Whether equipments use for		
	production are labeled with their		
	current status.		
11.4.10	What is the policy for the use of		
	Recovery material?		
11.4.11	Whether packaging lines are		
	independent and adequately		
	segregated.		
11.4.12	How line clearance is performed.		
11.1.12	Whether records of line clearance is		
	maintained according to appropriate		
	checklist		
11.4.13	Whether separate coding area has		
11.7.13	been provided or online coding is		
	performed		
	*		
	How coding procedure is controlled.		

11.4.14	Please specify how temperature, humidity and air filtration are controlled in the areas where raw material and/or products are exposed and handled.		
11.4.15	How access of authorized persons to manufacturing areas including packaging is controlled.		
11.4.16	Whether separate gowning provision is follows before entering into the procedure.		
11.4.17	Whether segregated secured areas for recall or rejected materials or for such material which are to be processed or recovered are provided. Please specify the room No. of such areas in the plant.		
11.5	Sanitation in the Manufacturing areas:-		
11.5.1	Specify the cleaning procedure of the manufacturing areas. Whether cleaning procedure is validated. Please specify validation protocol No. of the same.		
11.5.2	Whether the manufacturing areas are used as the general thoroughfare and storage of materials not under process.		
11.5.3	Whether a routine sanitation program is in place. Please specify detailed account of sanitation proramme specific to various areas, equipment.		
11.5.3	Dose the location facilitate cleaning of equipment as well as the cleaning of the areas in which they are installed.		
11.5.4	Whether production area is adequately lit. If yes. Please give lux levels provided in production, visual inspect		
12	Raw Materials: -		
12.1	Whether the hard copies of records of Raw Materials are maintained as per schedule-U.		
12.2	Please specify the procedures followed receiving and processing of in-coming materials (Starting materials and packing material).		

12.3 Whether first in / first out or first expiry principal has been adopted.  12.4 How they are labeled and stored as per their status – Under Test, Approved and Rejected  12.5 Whether incoming materials are purchased from approved sources.  12.6 What is the procedure for approving the source for incoming materials.  12.7 Whether the raw materials are directly purchased from the manufacturers.  12.8 Whether list of approved vendors is available to the user.  12.9 How damaged containers are identified recorded and segregated.  12.10 How damaged containers are identified recorded and segregated.  12.11 Whether all the containers of each batch of starting materials is sampled for identification test.
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sampled for identification test.
10.10
12.12 Whether labels of raw material in
the storage area have information
like
(a) designated name of the product
and the internal code reference,
where applicable, and analytical
reference number;
(b) manufacturer's name, address
and batch number;
(c) the status of the contents (e.g.
quarantine, under test, released,
approved, rejected); and
(d) the manufacturing date, expiry
date and re-test date.
12.13 Whether separate areas are provided
for under test, approved and rejected
materials.
12.14 How control on temperature and
humidity conditions, wherever
necessary, maintained in these
storage areas.
How the containers from which
samples have been drawn labeled.
12.16 Please specify the procedures by
which it is ensured that the raw
materials which has
been released by the Quality Control
Department and which are within
their shelf life are going to be used
in the product.

12.17	How materials are stacked in the		
	Stores i.e on Pallets, racks etc.		
13	Equipment: -		
13.1	Whether the equipments are		
	designed aiming to minimize risk of		
	error and permit effective cleaning		
	in order to avoid cross		
	contamination, build up of dust		
13.2	Whether all equipment are provided		
	with log book.		
13.3	Please specify the procedures to		
	clean the equipment after each batch		
	production.		
13.4	Whether validity period for use after		
13.1	the cleaning of equipment is		
	specified.		
13.5	Whether separate area is provided		
13.3	for storage of machine parts etc.		
13.6	Whether balances and other		
13.0	measuring equipments with		
	appropriate range are available in		
	the Raw Material stores &		
	production areas and they are		
	calibrated in accordance with SOP		
	maintained.		
	Specify the calibration schedule of		
	the balances.		
13.7	Please specify material of		
	construction of contact parts of the		
	production equipments.		
13.8	Which types of lubricants are used		
	in the equipment.		
	Specify the quality and control		
	reference No. of these lubricants.		
13.9	Specify the procedures to remove		
	defective equipments from		
	production areas.		
14	Documentation and Records: -		
14.1	How the documents are designed,		
	prepared, reviewed and controlled to		
	provide an audit trail.		
	Whether documents are approved		
	signed and dated by appropriate and		
	authorized person.		
	Whether documents are approved		
	signed and dated by appropriate and		
	authorized person.		
	Whether documents specify title,		
	nature and purpose.		
	Whether documents are regularly		
	reviewed and kept up to date. If yes.		

	Please specify review period. Please attached the list of documents maintained by the firm		
14.2	Whether the records are made at the time of each operation in such a way that all significant activities concerning to the production are traceable.		
14.3	Whether data is recorded by electronic data processing system or by other means. If by electronic data processing system then how access is controlled to enter, modify etc. the data.		
14.4	Whether master formula and detailed operating procedures are maintained as hard copy.		
14.5	Who is responsible for maintenance of these records.		
15	Labels and Other Printed Materials:		
15.1	Whether the printing is in bright colour and legible on labels and other printed materials.		
15.2	How printed labels (art work) are approved. Is there any SOP for this if yes please give current SOP No.		
15.3	Which colour coding system is used to indicate the status of a product and equipment.		
15.4	How printed packaging materials, product leaflets etc. are stored separately to avoid chances of mixup.		
15.5	How labels cartons boxes circulars inserts and leaflets are controlled.		
15.6	Whether the samples from the bulk are drawn tested, approved and released prior to packaging and labeling.  How carryout the sampling		
15.7	How records of receipt of all labeling and packaging materials are maintained.		
15.8	Whether re-conciliation of used packaging materials is maintained. Whether unused packaging materials return to the store or destroyed.		
15.9	How returned/unused packaging material like foils is controlled so as to prevent contamination and crosscontamination.		

15.10	How the labels of reference standard		
	and culture maintained.		
16	Quality Assurance: -		
16.1	Specify the comprehensive quality		
	assurance system maintained by the		
	firm <i>Inter-alia</i> to cover deviation,		
	reporting, investigation and change		
	control.		
	How the products are designed and		
	developed in accordance with GMP.		
16.2	Please specify the arrangements		
	provided to ensure that correct		
	starting and packaging materials are		
	used for manufacture.		
16.3	Please specify the mechanism by		
	which all control like IP QC		
	Calibration, Validation etc. are		
1.6.4	ensured.		
16.4	Please specify the mechanisms to		
	ensure that the finished product has		
	been correctly processed and checked in accordance with the		
	established procedures.		
16.5	Please specify the mechanisms to		
10.5	ensure that Pharmaceuticals		
	products are released for sale by		
	authorization person.		
17	Self Inspection and Quality Audit: -		
17.1	Whether the firm has constituted a		
	self inspection team supplemented		
	with a quality audit procedure to		
	evaluate that GMP is being		
	followed. If no. How internal audits		
	are carried out.		
17.2	What is the system of monitoring,		
	evaluation of self inspection.		
17.3	How conclusion and recommended		
	correcting actions are followed and		
	adopted.		
17.4	What is the frequency of self-		
	inspection.		
17.5	Is there any proforma for carrying		
	out the self-inspection.		
	Please indicate the date of last self-		
10	inspection.		
18	Quality Control System: -		
18.1	Please specify the details of quality		
	control system of the unit.		

18.2	How the reference standards are stored, evaluated and maintained. Please provide list of reference standard and reference impurities procured from the authentic sources.		
18.3	Please specify the procedures of preparation of working standard from the reference standards.		
18.4	Whether SOPs for sampling, inspecting, testing of Raw Materials, Finish products, Packing Materials and for monitoring environmental conditions are available.		
18.5	Whether approved specifications for different materials, products, reagents, solvents including test of identity content, purity and quality available.		
18.6	How reference samples from each batch of the products are maintained.		
18.7	Who releases batch of the products for sale		
18.8	Whether there is check list for release of a batch. Please specify current SOP No. for batch release.		
18.9	Please specify the sampling procedures from various stages of production.		
18.10	How it is ensured that the sample collected are representative of the whole batch.		
18.11	Please specify the procedures for carrying out the stability studies.		
18.12	Under what condition stability studies of the products are tested. How many stability chambers have been provided.		
18.13	How self life is assigned to a product. Please give current stability protocol No.		
18.14	Whether records of stability studies are maintained.		
18.15	Please attach stability calendar of last year.		
18.16	How complaints are investigated.		
18.17	How instruments are calibrated and at which interval.		
18.18	How testing procedure validated before they are adopted for routine testing.		
18.19	Specify the validation procedure is responsible for validation of		

	procedures.			
18.20	How validation procedures are			
	documented (Please indicate various			
	protocols/ recoding system applied			
	during validation).			
18.21	Whether specifications for raw			
	materials intermediates final			
	products and packaging materials			
	are available.			
18.22	Whether periodic revision of these			
	specifications are carried out.			
	Please specify No. of STPs being			
	maintained by the firm.			
18.23	Which pharmacopoeias in original			
	are available in the plant.			
19	Specifications: -			
19.1	Whether specification of raw			
	material include.			
	(a) the designated name and internal			
	code reference;			
	(b) reference, if any, to a			
	pharmacopoeial monograph;			
	(c) qualitative and quantitative			
	requirements with acceptance limits;			
	(d) name and address of			
	manufacturer or supplier and			
	original manufacturer of the			
	material;			
	(e) specimen of printed material;			
	(f) directions for sampling and			
	testing or reference to procedures;			
	(g) storage conditions; and			
	(h) Maximum period of storage			
	before re-testing.			
	Whether specification of finished			
	product include			
	(a) the designated name of the			
	product and the code reference;			
	(b) the formula or a reference to the			
	formula and the pharmacopoeial reference;			
	(c) directions for sampling and			
	testing or a reference to procedures;			
	(d) a description of the dosage form			
	and package details;			
	(e) the qualitative and quantitative			
	requirements, with the acceptance			
	limits for release;			
	(f) the storage conditions and			
	precautions, where applicable, and			
	(g) the shelf-life.			
L	10/	I .	1	

19.2 Whether the contain	noi ana ciosuros		
meet the pharmaco	niol		
_	piai		
specifications.			
Whether second has			
containers and clos			
20 Master Formula 1			
20.1 How master formu			
prepared, authorize			
Whether head of p			
control and quality			
endorse this docun			
master formula is b	oatch size specific.		
Whether all produc	ets have master		
formula containing	•		
(a) the name of the	product together		
with product refere	nce code relating		
to its specifications	- ••		
(b) the patent or pr	oprietary name of		
the product along v	= -		
name, a description	_		
form, strength, con	_		
product and batch	-		
(c) name, quantity,			
number of all the s			
to be used. Mentio	_		
shall be made of an			
may "disappear" ir	· ·		
processing.			
(d) a statement of t	he expected final		
yield with the acce	*		
of relevant interme	•		
where applicable.	diate yields,		
(e) a statement of t	he processing		
location and the pr			
to be used.	merpar equipment		
(f) the methods, or	reference to the		
methods, to be use			
for preparing the c			
including cleaning			
calibrating, steriliz			
(g) detailed stepwi instructions and the			
	e time taken for		
each step;	fon:		
(h) the instructions			
control with their l			
(i) the requirement	_		
conditions of the p	_		
the container, label			
storage conditions			
(j) any special pred	autions to be		
observed;			
(k) packing details	and specimen		
labels.			

21	Packaging Records: -	
21.1	Whether authorized packaging	
	instructions for each products, pack	
	size and type are maintained and	
	complied with.	
	Whether following are included in	
	the packaging instructions.	
	(a) Name of the product;	
	(b) the pack size expressed in terms	
	of the weight or volume of the	
	product in the final container;	
	(d) complete list of all	
	the packaging materials required for	
	a standard batch size, including	
	quantities, sizes and types with the	
	code or reference number relating to	
	the specifications of each packaging	
	material.;	
	(e) reproduction of the relevant	
	printed packaging materials and	
	specimens indicating where batch	
	number and expiry date of the	
	product have been applied;	
	(f) special precautions to be	
	observed, including a careful	
	examination of the area and	
	equipment in order to ascertain the	
	line clearance before the operations	
	begin.	
	(g) description of the packaging	
	operation, including any significant	
	subsidiary operations and equipment to be used;	
	(h) details of in-process controls	
	with instructions for sampling and	
	acceptance; and	
	(i) Re-conciliation after completion	
	of the packing and labeling	
	operation.	
	(j) Whether line clearance records	
	are part of batch packing records.	
22	Batch Processing Records	
	(BPR)	
22.1	Whether BPR are based on current	
	master formula record.	
22.2	How BPR are designed to avoid	
	transcription errors.	
	Whether the Batch Processing	
	Records for each product on the	
	basis of currently approved master	
	formula is being maintained.	
	Whether following information are	
	recorded in BPR	

	( ) 1			
	(a) the name of the product,			
	(b) the number of the batch being			
	manufactured,			
	(c) dates and time of			
	commencement, significant			
	intermediate stages and completion			
	of production.			
	(d) initials of the operator of			
	_			
	different significant steps of			
	production and where appropriate,			
	of the person who checked each of			
	these operations,			
	(e) the batch number and/or			
	analytical control number as well as			
	the quantities of each starting			
	material actually weighed,			
	(f) any relevant processing operation			
	or event and major equipment used,			
	(g) a record of the in-process			
	controls and the initials of the			
	person(s) carrying them out, and the			
	results obtained,			
	(h) the amount of product obtained			
	after different and critical stages of			
	manufacture (yield),			
	(i) comments or explanations for			
	significant deviations from the			
	expected yield limits shall be given,			
	(j) notes on special problems			
	including details, with signed			
	authorization, for any deviation from			
	the Master Formula,			
	(k) Addition of any recovered or			
	reprocessed material with reference			
	to recovery or reprocessing stages.			
	Specify the procedures for all the			
	entries made in BPR's.			
23	Standard Operating Procedure			
23	and Records: -			
	Whether SOPs and records are being			
	maintained and complied for the			
	<u> </u>			
	following.			
	SOP for receipt of in coming			
	material			
	(a) SOP for Internal labelling,			
	quarantine, storage, packaging			
	material and other materials			
	(b) SOP for each instrument and			
	Equipment			
	(c) SOP for sampling			
	(d) SOP for batch numbering			
	(e) SOP for testing			
	(f) SOP for equipment assembly and			
L	(1) 201 for equipment assembly and	1	l	

	validation		
	(g) SOP for Analytical		
	apparatus and calibration		
	(h) SOP for maintenance, cleaning		
	and sanitation		
	(i) SOP for training and hygiene for		
	the personal		
	(j) SOP for retaining reference		
	Samples		
	(k) SOP for handling, re-processing		
	and recoveries		
	(l) SOP for distribution of the		
	product		
	(m) SOP for warehousing of		
	products.		
	Whether applicable SOPs are		
	available in each area where they are		
	required.		
	Whether recording formats are		
	referred in SOP.		
	Is there SOP for writing an SOP.		
24	Reference Samples		
24.1	Specify the procedures for collection		
	of reference samples of active		
	ingredients and finished		
	formulations and how they are		
	stored and maintained.		
25	Reprocessing and Recoveries		
25.1	Is appropriate Validation of		
	recoveries and reprocessing done is		
	being performed?		
26	Distribution records		
26.1	Whether pre dispatch inspections are		
	carried out before release.		
26.2	Whether periodic audits of		
	distribution center are carried out to		
	access warehousing practices		
26.3			
	Whether distribution records are part		
	of the batch record. If not how batch		
	of the batch record. If not how batch wise distribution record up to retail		
	of the batch record. If not how batch wise distribution record up to retail levels are maintained.		
26.4	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing		
	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs,		
	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in		
26.4	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.		
	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution		
26.4	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution Practices followed		
26.4	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution Practices followed  Validation and Process		
26.4 26.5 27	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution Practices followed  Validation and Process  Validation: -		
26.4	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution Practices followed  Validation and Process  Validation: -  Specify the validation policy of the		
26.4 26.5 27	of the batch record. If not how batch wise distribution record up to retail levels are maintained.  Whether instruction for warehousing and stocking of products like LVPs, Heat sensitive etc are available in store.  Whether Good Distribution Practices followed  Validation and Process  Validation: -		

	been prepared.		
27.2	Whether validation studies of		
	processing, testing and cleaning		
	procedures are conducted as per pre		
	defined protocol.		
27.3	How records and conclusion of such		
	validation studies are prepared and		
	maintained.		
27.4	Whether master formula is based on		
	approved process validation.		
27.5	Specify how significant changes to		
	the manufacturing process		
	equipments material etc are		
	controlled.		
27.6	Whether DQ,IQ,OQ & PQ are in		
	place for all major equipment and		
	facility.		
27.7	Whether validation records of all		
	utilities and major equipments are		
	available.		
28	Product Recalls: -		
28.1	Specify the product recall system		
	followed by the firm.		
	How promptly recall operation at the		
	level of each distribution channel		
	up-to the retail level can be carried		
	out.		
	Whether there is a SOP for recall of		
	products clearly defining		
	responsibility, procedure, reporting,		
20	re-conciliation etc.		
29	Complaints and Adverse Reactions:		
29.1	Specify the review system for		
	complaints concerning the quality of		
20.2	products.		
29.2	How records of complaint and		
20.2	adverse reactions maintained.		
29.3	Whether reports of serious drugs		
	reaction with comments and		
	documents immediately sent to		
20.4	Licensing Authority  Is there any criteria for action to be		
29.4	Is there any criteria for action to be		
	taken on the basis of nature of		
30	complaint / adverse reaction.		
30.1	Site Master file: -  Whether all the relevant information		
30.1	have been included in the site master		
	file.		
30.2	Whether quality policy has been		
30.2	included in the site master file.		
	Please attach the current version		
30.3			
30.3	Is there a master plan (Master		

	validation plan) covering:		
30.4	Resources and those responsible for		
	its implementation.		
30.5	Identification of the systems and		
20.2	processes to be validated		
30.6	Documentation and standard		
30.0	operating procedures (SOPs), Work		
	Instructions and Standards		
	(applicable national and		
	international standards)		
30.7	Validation list: facilities, processes		
30.7	(e.g. aseptic filling), products		
30.8	Key approval criteria		
30.9	Protocol format		
30.10			
30.10	Each validation activity, including		
	re-validation and reasonable		
	unforeseen events (power failures,		
	system crash and recovery, filter		
	integrity failurer. Please attach		
20.11	validation calendar.		
30.11	Pls specify whether the critical		
	processes validated Prospectively,		
20.12	retrospectively or concurrently.		
30.12	Whether validation of following		
	performed and documented:		
	Analytical methods, Production and		
	assay equipment, Sterile production		
	processes, Non-sterile production		
	processes, Cleaning procedures,		
	Critical support systems (purified		
	water, water for injections, air,		
20.12	vapor, etc.), Facilities		
30.13	Please list reasons considered		
	important for validation or re-		
20.11	validation.		
30.14	In case electronic data processing		
	systems are used, are these		
	validated?		
	Please specify whether periodical		
	challenge tests performed on the		
	system to verify reliability.		
30.15	Are the validation studies performed		
	according to pre-defined protocols?		
	Is a written report summarized,		
	results and conclusions prepared and		
	maintained? Is the validity of the		
	critical processes and procedures		
	established based on a validation		
	study?		
30.16	Are criteria established to assess the		
	changes originating a revalidation?		
	Are trend analyses performed to		

	assess the need to re-validate in			
	order to assure the processes and			
	procedures continue to obtain the			
21	desired results?			
31	WATER SYSTEM			
	PURIFIED WATER			
	WATER FOR INJECTIONS			
31.1	Please specify whether waster			
	system qualification (IQ, OQ and			
	PQ) has been carried out as per			
	protocol and repots have been			
	prepared and maintained.			
31.2	Whether IQ protocol include at least			
	facility review, equipment			
	specification vs. design, welding			
	roughness testing on pipelines,			
	absence of dead points / section in			
	the pipelines, pipe and tank			
	passivation, drawings, SOP for			
	operations, cleaning, sanitation,			
	maintenance and calibration of			
	gadgets. Whether its report includes			
	Conclusion / Summary, description			
	of the performed assay, Data tables,			
	Results, Conclusions, Protocol			
	reference, Revision and approval			
	signatures.			
31.3	Whether OQ protocol include at			
31.3	least System production capacity			
	(L/min), Flow type and water rate,			
	Valve operation, Alarm system			
	operation and Controls operation?			
31.4	Whether its report includes			
31.4	Conclusion / Summary, description			
	of the performed assay, Data tables,			
	Results, Conclusions, Protocol			
	reference, Revision and approval			
21.5	signatures.			
31.5	Please specify the water whether			
	Phase 1, Phase 2 and Phase 3 studies			
21.7.1	carried out in at PQ stages?			
31.5.1	Phase 1 : Whether the operations			
	parameters, cleaning and sanitation			
	procedures & frequencies defined.			
	Whether daily sampling records for			
	every pretreatment point and usage			
	point for a period of 2 to 4 weeks			
	maintained and SOP's prepared.			
31.5.2	PHASE 2 : Whether daily sampling			
	records for every pretreatment point			
	and usage point for a period of 4 to 5			
	weeks after Phase 1 maintained and			
	reviewed.			
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31.5.3	PHASE 3: Whether weekly sampling records available of every usage point for a one-year period. In the case of water for injections systems, are the daily sampling records of at least one usage point available, with all the usage points sampled weekly? Whether results of these records summarized to show suitability. Are there personnel training records?		
32	EQUIPMENT		
32.1	Are the equipment installation Qualification (IQ) protocols contains followings: Introduction, Installation description, Responsibilities, Performed tests/assays, Qualification acceptance criteria and Data recording and reporting?		
32.2	Whether report contains Summary,		
02.2	Description of performed tests/assays, Obtained data tables, Results, Conclusions, Installation diagrams, Revision and approval signatures.		
32.3	Whether the equipment operation qualification (OQ) protocols contains following: Introduction, Equipment description, Description of the equipment operation steps (SOP's), Responsibilities, Qualification acceptance criteria, Data recording and reporting. Whether report contains Summary, Description of performed tests/assays, Obtained data tables, Results, Conclusions, Revision and approval signatures.		
32.4	Whether equipment performance qualification (PQ) protocols contains followings: Introduction, Responsibilities, Performed assays, Qualification acceptance criteria, Data recording and reporting.		
32.5	Whether report contains Summary, Description of performed tests/assays, Obtained data tables, Results, Conclusions, Revision and approval signatures.		
32.6	Whether Preventive Maintenance Schedule of the equipments is followed and records available?		

33	<b>Analytical Method Validation</b>		
33.1	Please specify whether following		
	Characteristics are considered		
	during validation of analytical		
	methods:		
	— specificity		
	— linearity		
	— range		
	— accuracy		
	— precision		
	— detection limit		
	— quantitation limit		
	— Robustness.		
33.2	Whether Paharmocopial methods are		
33.2	also validated. If yes, how.		
33.3	Whether system suitable testing is		
33.3	included in testing protocols e.g.		
	HPLC, GC etc.		
22.4	*		
33.4	Whether the procedure covers all		
	aspects of impurity profiling		
22.5	required		
33.5	Whether procedure covers all		
	aspects of Organic Volatile		
	Impurities detection and		
	quantification		
34	CLEANING		
34.1	Is a validation performed to confirm		
24.0	cleaning effectiveness?		
34.2	Does the protocol define the		
	selection criteria for products or		
	groups of products subject to		
	cleaning validation?		
34.3	Is data produced supporting the		
	conclusion that residues were		
	removed to an acceptable level?		
34.4	Please specify whether the		
	validation is implemented to verify		
	cleaning of:		
	Surfaces in contact with the product,		
	After a change in product, Between		
	shift batches.		
34.5	Please specify whether the		
	Validation Strategy include		
	contamination risks, equipment		
	storage time, the need to store		
	equipment dry and sterilize and free		
	of pyrogens if necessary?		
34.6	Whether the cleaning Validation		
	Protocol include:		
	a. Interval between the end of		
	production and the beginning of the		
	cleaning SOP's.		
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	b. Cleaning SOP's to be used.		
	c. Any monitoring equipment to be		
	used.		
	d. Number of consecutive cleaning		
	cycles performed?		
	e. Clearly defined sampling points.		
34.7	Whether Quality Control responsible		
	of the sampling for cleaning		
	verification?		
34.8	Whether personnel engaged in		
	cleaning, sampling etc. trained.		
34.9	Please specify whether acceptance		
	limits been set for cleaning		
	verification and are based on		
	following criteria:		
	a. Visually clean.		
	b. 10 ppm in another product		
	c. 0.1% of the therapeutic dose?		
34.10	Please specify whether detergent		
	residues investigated and		
	degradation products verified during		
	validation.		
34.11	Whether validation records include		
	Recovery study data, Analytical		
	methods including Detection Limits		
	and Quantification Limits,		
	Acceptance Criteria, Signatures of		
	the Quality Assurance Manager,		
	employee in charge of cleaning and		
	the verification from Production and		
	Quality Control.		
35	HVAC		
35.1	Please specify whether following		
	parameters have been qualified:		
	— temperature		
	— relative humidity		
	— supply air quantities for all		
	diffusers		
	— return air or exhaust air quantities		
	— room air change rates		
	— room pressures (pressure		
	differentials)		
	— room airflow patterns		
	— unidirectional flow velocities		
	— containment system velocities		
	—filter penetration tests (HEPA)		
	— room particle counts		
	— room clean-up rates		
	— microbiological air and surface		
	counts where appropriate  — operation of de-dusting		
	— warning/alarm systems where		
	applicable.		
	аррпсаотс.		

35.2	Whether strategic tests like Particle		
20.2	count, air pressure differential, air		
	flow volume, air flow velocity etc.		
	included in HVAC qualification.		
36	Media fill test		
36.1	Whether medial fill tests carried out		
	twice in a year during normal		
	working conditions.		
36.2	Pls give date of last such test.		
36.3	How many units are filled and		
	tested.		
36.4	What is the criterion for		
	qualification of this test?		
36.5	In case of failure of media fill test,		
	what precautions or actions are		
	taken.		
37	<b>Product Information</b>		
37.1	Name of product		
	(i) Generic Name		
	(ii) Brand Name		
37.2	Whether validated master formula is		
	available?		
37.3	Whether specific SOP for product		
	processing is available?		
37.4	Comments on the above SOP		
37.5	Process Validation performed for the		
	product covers all aspects and the		
27.6	approach is Risk Based		
37.6	No. of Batches Produced		
37.7	Stability studies		
	(i) Accelerated		
	(ii) Real Time		
	(iii) Whether the expiry date		
	assigned on the basis of stability study?		
37.8	Whether trend analysis was carried		
37.0	out and interpretation thereof?		
37.9	Whether Annual product review		
31.7	(APR) is carried out?		
37.10	Is there any complaint received for		
37.10	the product and If any, whether the		
	investigation report along with ATR		
	is maintained?		
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