



## **GUIDELINES FOR GOOD COLD CHAIN MANAGEMENT PRACTICES FOR TIME & TEMPERATURE-SENSITIVE DRUG PRODUCTS**

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Islamabad-Pakistan

## 1. HISTORY

This is the first edition of these guidelines.

## 2. APPLICATION - Guidelines for industry

This document will provide guidance to manufacturers, importers, exporters of drug products and their active pharmaceutical ingredients (APIs) / drug substances, including wholesalers, distributors, transporters and sale outlets for storage and distribution of time & temperature sensitive pharmaceuticals and biologicals to ensure that the quality and efficacy of the drug product will not be compromised.

These guidelines are also applicable on TTSDPs intended for use in clinical trials / investigational purposes, as well as on the physician samples.

These guidelines also assist hospitals / healthcare institutions, clinicians and healthcare providers in storage and distribution of time & temperatures sensitive drug products.

## 3. PURPOSE

The guidelines set out the principal requirements for the safe storage and distribution of time- and temperature-sensitive pharmaceutical products (TTSDPs). These guidelines emphasize the increased importance of pharmaceutical cold chain management as a result of changing product environment, the requirements for Good Storage and Distribution Practices, current regulatory trends, quality management, risk assessment factors, and temperature monitoring system.

The purpose of this document is to ensure that these products retain their quality throughout its storage and distribution in the supply chain. For this purpose, it is necessary to monitor compliance of the product with suitable quality specifications throughout the shelf life. And make sure that the conditions do not allow the risk exposure to temperatures outside of their recommended storage conditions.



## TABLE OF CONTENTS

1		
2	<b>1. HISTORY.....</b>	<b>2</b>
3	<b>2. APPLICATION - guidelines for industry .....</b>	<b>2</b>
4	<b>3. PURPOSE.....</b>	<b>2</b>
5	<b>4. INTRODUCTION .....</b>	<b>6</b>
6	<b>5. LEGAL REQUIREMENTS .....</b>	<b>6</b>
7	<b>6. DEFINITIONS AND ACRONYMS: .....</b>	<b>7</b>
8	<b>7. IMPORTATION.....</b>	<b>10</b>
9	7.1. Port handling and customs clearance .....	10
10	7.2. Temporary storage at port of entry.....	10
11	7.3. Customs clearance.....	11
12	7.4. Port Storage .....	11
13	<b>8. WAREHOUSING SITES.....</b>	<b>11</b>
14	8.1. Site layout.....	11
15	8.2. Site access .....	12
16	8.3. Site security .....	12
17	8.4. Site cleanliness .....	12
18	<b>9. STORAGE BUILDINGS .....</b>	<b>12</b>
19	9.1. Construction standards .....	12
20	9.2. Accommodation and layout .....	13
21	9.3. Loading and receiving bays.....	13
22	9.4. Goods assembly and quarantine areas.....	13
23	9.5. Environmental control of ancillary areas .....	14
24	9.6. Building security .....	14
25	9.7. Fire protection .....	15
26	9.8. Building hygiene .....	15
27	9.9. Power supply .....	16
28	9.10. Building maintenance .....	16
29	<b>10. TEMPERATURE-CONTROLLED STORAGE .....</b>	<b>17</b>



1	10.1.	Normative references.....	17
2	10.2.	Storage capacity of temperature-controlled stores .....	17
3	10.3.	Temperature-controlled storage.....	17
4	10.4.	Temperature-controlled storage for controlled and hazardous products .....	18
5	10.5.	Temperature and humidity control and monitoring in storage .....	18
6	10.6.	Alarm systems .....	20
7	10.7.	Qualification of temperature-controlled stores.....	22
8	10.8.	Cleanliness of temperature-controlled stores .....	22
9	10.9.	Refrigeration equipment maintenance.....	22
10	10.10.	Calibration and verification of control and monitoring devices.....	23
11	<b>11.</b>	<b>MATERIALS HANDLING .....</b>	<b>23</b>
12	11.1.	Materials handling equipment .....	23
13	<b>12.</b>	<b>TRANSPORT AND DELIVERY .....</b>	<b>23</b>
14	12.1.	Normative references.....	23
15	12.2.	Product stability profiles.....	24
16	12.3.	Transport route profiling and qualification .....	24
17	12.4.	Temperature-controlled transport.....	24
18	12.5.	Temperature and humidity control and monitoring during transit .....	26
19	12.6.	Qualification of temperature-controlled road vehicles.....	27
20	12.7.	Calibration and verification of transport monitoring devices.....	27
21	12.8.	Shipping containers .....	28
22	12.9.	Shipping container packing .....	29
23	12.10.	Product handling during packing and transport.....	29
24	12.11.	Cleaning road vehicles and transport containers .....	30
25	12.12.	Transport of returned and recalled TTSDPs.....	30
26	12.13.	Packaging & Transport of Vaccines.....	31
27	12.14.	Transport of TTSDPs containing Controlled Substances.....	31
28	<b>13.</b>	<b>LABELLING.....</b>	<b>31</b>
29	13.1.	Normative references.....	31
30	13.2.	Labelling.....	31
31	<b>14.</b>	<b>STOCK MANAGEMENT .....</b>	<b>32</b>



1	14.1.	Stock control systems .....	32
2	14.2.	Incoming goods .....	32
3	14.3.	Outgoing goods (external deliveries) .....	33
4	14.4.	Product complaint procedures .....	34
5	14.5.	Substandard & Falsified product procedures.....	34
6	14.6.	Product return, recall, withdrawal and disposal procedures.....	35
7	14.7.	Traceability or stock tracking .....	36
8	<b>15.</b>	<b>GENERAL PROCEDURES AND RECORD-KEEPING .....</b>	<b>36</b>
9	15.1.	Emergencies and contingency planning .....	36
10	15.2.	General record-keeping .....	36
11	15.3.	Temperature and humidity records.....	37
12	<b>16.</b>	<b>ENVIRONMENTAL MANAGEMENT .....</b>	<b>38</b>
13	16.1.	Normative references.....	38
14	16.2.	Environmental management of refrigeration equipment.....	38
15	<b>17.</b>	<b>QUALITY MANAGEMENT.....</b>	<b>38</b>
16	17.1.	Normative references.....	38
17	17.2.	Organizational structure .....	39
18	17.3.	Quality systems.....	39
19	17.4.	Management of documents and standard operating procedures.....	40
20	17.5.	Document control .....	40
21	<b>18.</b>	<b>PERSONNEL/ TRAINING.....</b>	<b>41</b>
22	18.1.	Training .....	41
23	<b>19.</b>	<b>REFERENCES.....</b>	<b>42</b>
24			
25			



## 1 **4. INTRODUCTION**

2 The movement and storage of TTSDPs defines the supply chain as a time & temperature-  
3 controlled chain, since these products need constant maintenance of temperature so that  
4 the cold chain may not be broken to ensure that the product quality is not compromised.  
5 This requirement for a dependable cold chain allows safe and doubt free transport of drug  
6 till the end product user.

7 This document stresses the importance of adhering to it by all these entities involved in  
8 any aspect of the cold chain, as relevant to the particular role that they play, from the  
9 premises of the manufacturer of the TTSDPs to the person dispensing or providing  
10 TTSDPs directly to a patient or consumer.

11 These guidelines should neither be taken as complete or definite interpretation of law nor  
12 does it replace or establish a formal decision of Authority.

13 These guidelines are derived from the Annex 9 WHO model guidance for the storage and  
14 transport of time- and temperature-sensitive pharmaceutical products (TRS No.961, 2011)

## 15 **5. LEGAL REQUIREMENTS**

16 Drug Regulatory Authority of Pakistan, under Section 7 (c) (ix) of DRAP Act, 2012 is  
17 mandated for implementation of internationally recognized standards such as good  
18 laboratory practices, current good manufacturing practices, good distribution practices,  
19 cold chain management in a systematic manner through adaptation of international  
20 recognized guidelines.

21 Registration holders of TTSDPs including manufacturers, Importers and exporters along  
22 with their authorized distributors, are required to provide suitable storage conditions  
23 throughout the life cycle of the product under the Drugs (Licensing, Registering &  
24 Advertising) Rules, 1976. Similarly, pharmacies, medical stores and other authorized sale  
25 outlets, and healthcare institutions are required to provide suitable storage and distribution  
26 while dispensing TTSDPs under relevant provincial drug sale rules as applicable.

## 1 6. DEFINITIONS AND ACRONYMS:

2		
3	<b>CAPA</b>	corrective and preventive action (procedures)
4	<b>DRAP</b>	Drug Regulatory Authority of Pakistan
5	<b>EEFO</b>	earliest-expiry-first-out. Used in this document as
6		equivalent to FEFO (first to expire-first-out)
7	<b>FIFO</b>	first-in-first-out
8	<b>GDP</b>	Good distribution practice
9	<b>GMP</b>	Good manufacturing practice
10	<b>GSP</b>	Good storage practice
11	<b>HVAC</b>	heating ventilating and air-conditioning (system)
12	<b>IATA</b>	International Air Transport Association
13	<b>IQ</b>	installation qualification
14	<b>PCCIG</b>	Pharmaceutical Cold Chain Interest Group
15	<b>PDA</b>	Parenteral Drug Association
16	<b>SKU</b>	stock-keeping unit
17	<b>SLA</b>	service level agreement
18	<b>SMS</b>	short message service
19	<b>SOP</b>	Standard operating procedure
20	<b>TTSDP</b>	time - and temperature-sensitive drug product
21	<b>UPS</b>	Uninterrupted power supply
22	<b>USP</b>	United States Pharmacopeia

### 24 Glossary

25 The definitions given below apply to the terms used in these guidelines. They may have  
26 different meanings in other contexts.

#### 27 **Active Systems**

28 Actively powered systems using electricity or other fuel source to  
29 maintain a temperature-controlled environment inside an  
30 insulated enclosure under thermostatic regulation (e.g. cold  
31 rooms, refrigerators, temperature-controlled trucks, refrigerated  
32 ocean and air containers).

#### 34 **Change Control**

35 The processes and procedures to manage system changes.

#### 36 **Common Carrier**

37 A seller of distribution/transport/logistic services.

#### 38 **Controlled or Hazardous 39 Time- and Temperature- 40 Sensitive Drug Products**

39 Time- and temperature-sensitive drug products (TTSDPs) with  
40 high illicit value: poisons, narcotics, psychotropic products,  
41 inflammable or explosive substances and radioactive materials.

#### 42 **Dunnage**

43 Loose packing material used to protect TTSDPs from damage  
44 during transport.



1	<b>External Distribution</b>	Transport of TTSDPs through various steps in the customer’s supply chain (i.e. transport from a pharmaceutical manufacturer’s distribution centre to commercial customers (including wholesalers, retailers and buying groups), to clinical facilities or direct to the patient).
2		
3		
4		
5		
6		
7	<b>Installation Qualification</b>	The process of obtaining and documenting evidence that equipment has been provided and installed in accordance with its specifications and that it functions within predetermined limits when operated in accordance with the operating instructions.
8		
9		
10		
11		
12	<b>Internal Distribution</b>	Transport of a TTSDPs within a pharmaceutical manufacturer’s internal supply chain (i.e. all internal transports from manufacturing facility to warehouse to distribution centre).
13		
14		
15		
16	<b>Net Storage Capacity</b>	The total volume available for storing TTSDPs, taking account of the type of load support system employed (floor-standing pallets, adjustable pallet racking or shelving units), as modified by the utilization factor that can be achieved in the store
17		
18		
19		
20		
21	<b>Passive Systems</b>	Systems which maintain a temperature-controlled environment inside an insulated enclosure, with or without thermostatic regulation, using a finite amount of pre-conditioned coolant in the form of chilled or frozen gel packs, phase change materials, dry ice or others.
22		
23		
24		
25		
26		
27	<b>Pests</b>	Includes birds, bats, rodents and insects whose uncontrolled presence affects hygiene and cleanliness.
28		
29		
30	<b>Pharmaceutical Product</b>	Any product intended for human use or veterinary product intended for administration to food-producing animals, presented in its finished dosage form, that is subject to control by pharmaceutical legislation in either the exporting or the importing country and includes products for which a prescription is required, products which may be sold to patients without a prescription, biologicals and vaccines.
31		
32		
33		
34		
35		
36		
37		
38	<b>Qualification</b>	Documented testing that demonstrates, with a high degree of assurance, that a specific process will meet its predetermined acceptance criteria.
39		
40		
41		
42	<b>Refrigeration Equipment</b>	The term “refrigeration” or “refrigeration equipment” means any equipment whose purpose is to lower air and product temperatures and/or to control relative humidity.
43		
44		
45		
46	<b>Standard operating procedure (SOP)</b>	A set of instructions having the force of a directive, covering those features of operations that lend themselves to a definite or standardized procedure without loss of effectiveness.
47		
48		
49		
50	<b>Service Level Agreement (SLA)/outsourced Activity</b>	A service level agreement or contract is a negotiated agreement between the customer and service provider that defines the common understanding about materials or service quality specifications, responsibilities, guarantees and communication mechanisms. It can either be legally binding, or an information
51		
52		
53		
54		





1		agreement. The SLA may also specify the target and minimum
2		level performance, operation or other service attributes.
3		
4	<b>Storage temperature</b>	The temperature range may include 2-8°C for refrigerators/cold
5		rooms, 8-15°C for cool rooms or any other temperature range
6		listed on the TTSDPs label, and within the regulatory
7		documentation, for long-term storage
8		
9	<b>Storage Unit Temperature/ Humidity Distribution</b>	The range and pattern of temperatures and/or humidity within a
10		temperature-controlled storage unit during normal operation.
11		
12	<b>Substandard &amp; Falsified (SF)</b>	Substandard drug means a drug as defined in Section 3 (zz) of
13		the Drugs Act, 1976. Whereas Falsified products include
14		Spurious, Adulterated, Misbranded and Counterfeit drugs (as
15		defined in Section 3 (zb), 3 (a), 3 (s) and 3 (f) of the Drugs Act
16		1976 respectively)
17		
18	<b>Temperature-Controlled</b>	Includes any environment in which the temperature is actively or
19		passively controlled at a level different from that of the
20		surrounding environment within precise predefined limits.
21		
22	<b>Temperature Excursion</b>	An excursion event in which a TTSDPs is exposed to
23		temperatures outside the range(s) prescribed for storage and/or
24		transport. Temperature ranges for storage and transport may be
25		the same or different; they are determined by the product
26		manufacturer, based on stability data.
27		
28	<b>Temperature-Modified</b>	Includes any environment in which the temperature is predictably
29		maintained at a level different from that of the surrounding
30		environment, but is not actively or passively controlled within
31		precise redefined limits
32		
33	<b>Time and Temperature- Sensitive Drug Products</b>	Any Pharmaceutical Product/Biologicals/Intermediates/API/
34		which, when not stored or transported within predefined
35		environmental conditions and/or within predefined time limits, is
36		degraded to the extent that it no longer performs as originally
37		intended
38		
39	<b>Transport Temperature Profile</b>	Anticipated ambient temperature variation and duration to which
40		a TTSDPs may be exposed during transport.
41		
42	<b>Utilization Factor</b>	The percentage of the total volume available for storing TTSDPs
43		that can reliably be achieved in practice, taking account of the
44		types of stock-keeping unit (SKU), the types of load support
45		system and the stock management systems used in the store.
46		
47	<b>Validation</b>	Documented testing performed under highly controlled
48		conditions, demonstrating that processes, methods, and systems
49		consistently produce results meeting predetermined acceptance
50		criteria.
51		
52		

1 The following sections provide core guidelines for the entities involved in the distribution  
2 and supply chain of TTSDs and recommends good practices to be adopted at each  
3 transitional step to maintain the quality, safety, and efficacy of these products in the entire  
4 supply chain system. These guidelines are adopted based on the Annex 9 WHO Model  
5 Guidance for the Storage and Transport of Time- and temperature-Sensitive  
6 Pharmaceutical Products (TRS No.961, 2011) and are intended to provide further  
7 interpretations of the text.  
8

## 9 **7. IMPORTATION**

10 Long distance import of TTSDPs must be ensured in a manner that the products will be  
11 maintained within an acceptable temperature range defined as 2-8oC in majority of the  
12 cases or any other temperature range listed on the TTSDPs label, and within the regulatory  
13 documentation, for transportation/long-term storage.

14 Special protocols must be followed to avoid issue of temperature excursions in cold  
15 logistics.

### 16 **7.1. Port handling and customs clearance**

#### 17 **7.1.1. Port of entry**

18 Import of TTSDPs should take place through a port of entry that is fully equipped to handle  
19 such products to minimize risk damage.

#### 20 **7.1.2. Offloading**

21 Unload the Shipment of TTSDPS to safe and suitable temperature-controlled area to avoid  
22 exposure to adverse ambient conditions.

### 23 **7.2. Temporary storage at port of entry**

24 Store TTSDPs shipments in a secure warehouse maintained under the conditions  
25 recommended by the product manufacturer or product specifications, with the products  
26 clearly labelled as ‘cold chain goods for their proper storage until the shipment has been  
27 authorized for removal by customs. Ideally, TTSDPs should only arrive through those  
28 ports of entry where facilities are suitable for cold storage to avoid the increased risk of  
29 temperature excursions. If, any such excursion(s) happen that should be properly  
30 documented and investigated.

31 In some situations, arrangements can be made for formal customs clearance to take place  
32 away from the port of entry. In situations where the port of entry is not equipped with

1 suitable cold storage facilities, this can reduce the risk of temperature excursions.

### 2 **7.3. Customs clearance**

3 In Pakistan, there is a pre-clearance mechanism in practice known as ICG (Immediate  
4 Clearance Group), which is operated 24 hours and 7 days a week for the immediate  
5 clearance of perishable/temperature sensitive goods including vaccines and anti-sera.  
6 DRAP has published a guideline detailing the document and procedural requirement for  
7 import of therapeutic goods at the following link ([Quality Assurance – Drug Regulatory  
8 Authority of Pakistan \(dra.gov.pk\) User Manual / Guide for Online Import Export  
9 Software \(OIES\) English](#)).

### 10 **7.4. Port Storage**

11 TTSDPs should be stored in a port warehouse where it can be demonstrated that storage  
12 conditions indicated on the label are being met and recorded. Port warehouse should be  
13 equipped with calibrated monitoring devices to control and monitor temperatures in their  
14 interim storage period.

## 15 **8. WAREHOUSING SITES**

16 Manufacturers having a valid drug manufacturing license are required to establish a  
17 warehouse/ Finished Goods Store within the premises capable of storing TTSDPs in  
18 accordance with the conditions of registration / market authorization and product  
19 specifications. However, if manufacturer intends to establish a warehouse / finished goods  
20 store outside the manufacturing facility, a separate license for storage will be required  
21 under the relevant provincial drug sale rules.

22

23 Similarly, importers, distributors, stockists and other entities involved in storage and  
24 distribution of TTSDPs, will require to obtain a license for storage under the relevant  
25 provincial drug sale rules.

### 26 **8.1. Site layout**

27 Design or adapt storage areas that assure good storage conditions. Make sure they are  
28 clean and dry, with enough air circulation. Ensure they are maintained within all  
29 acceptable temperature limits and minimal human error. General storage areas should be  
30 well lit.

31 Develop storage sites to minimize risks from natural hazards such as floods, landslides  
32 and earthquakes and extreme weather conditions such as hurricanes and tornadoes to



1 protect against loss of valuable pharmaceutical products, to ensure continued supply to  
2 patients in the market and to protect personnel working in the store.

### 3 **8.2. Site access**

4 Provide vehicular access to storage buildings sufficient to accommodate the largest  
5 vehicles visiting the site, including emergency vehicles to ensure convenient operation of  
6 the facility.

### 7 **8.3. Site security**

8  
9 Provide perimeter protection to ensure security of the grounds and storage buildings  
10 against anticipated risks like protection against vandalism, theft and other illegal  
11 incursions. Security arrangements should be appropriate to the site location and the value  
12 of goods stored there.

### 13 **8.4. Site cleanliness**

14 Keep the site free of accumulated dust, dirt, waste and debris. Ensure that pests are kept  
15 under control within the site area. Collect waste in designated closed containers and  
16 arrange for safe disposal at frequent intervals in order to protect storage buildings against  
17 ingress by dust, dirt and pests.

## 18 **9. STORAGE BUILDINGS**

### 19 **9.1. Construction standards**

20 Construct or procure storage buildings that are:

- 21 ➤ purpose-designed for the storage of TTSDPs, or well-adapted for this purpose;
- 22 ➤ designed to suit the prevailing climate, making maximum use of passive heating,  
23 cooling and ventilation;
- 24 ➤ designed and equipped to minimize the consumption of electricity and other fuel  
25 sources;
- 26 ➤ constructed using materials and finishes that are robust, easy to clean and which  
27 are selected to minimize long-term maintenance;
- 28 ➤ constructed using locally available materials and building technologies; and
- 29 ➤ built to minimize hiding and nesting places for pests.
- 30 ➤ well laid out and contain all the necessary storage areas, goods assembly, receiving  
31 and dispatch bays and office accommodation needed for efficient operation of the  
32 TTSDPs store.

33 Storage in unsuitable and poorly-designed buildings places TTSDPs at risk and increases  
34 storage costs. Buildings constructed using inappropriate materials and technologies are  
35 difficult to operate and maintain in resource-constrained settings.

1           **9.2. Accommodation and layout**

2           Ensure that the storage buildings are well laid out and contain all the necessary storage  
3           areas, goods assembly, receiving and dispatch bays and office accommodation needed for  
4           efficient operation of the TTSDPs store.

5           **9.3. Loading and receiving bays**

6           **9.3.1. Loading bays**

7           Ensure that receiving and dispatch bays are designed to avoid conflict between incoming  
8           and outgoing goods and are protected from direct sunlight, dust, dirt, rain, snow and wind,  
9           and from extremes of heat, cold and solar radiation that could damage TTSDPs, and  
10          measures are taken to minimize pest activity in these areas to ensure protection against  
11          damage and maintenance of product quality.  
12

13          **9.3.2. Receiving bays**

14          Provide receiving areas with suitable equipment to clean reusable transport containers  
15          after their contents have been unloaded, and before the containers are stored for re-use to  
16          protect against contamination of outgoing TTSDPs.  
17

18          **9.4. Goods assembly and quarantine areas**

19          **9.4.1. Goods assembly areas**

20          Provide sufficient space to receive, assemble and pack TTSDPs for dispatch under  
21          temperature-modified conditions. Preferably, these areas should be physically close to the  
22          temperature-controlled storage area for protection of TTSDPs during arrival, order  
23          assembly and dispatch.  
24

25          **9.4.2. Holding area for incoming goods**

26          Provide a temperature-controlled holding area for incoming TTSDPs pending their  
27          acceptance into the main storage area. The holding area may be a physically separated  
28          zone, or it may be defined using a suitable stock control information system, or by a  
29          combination arrangement since incoming items may need inspection and/or regulatory  
30          clearance, including laboratory testing.  
31

32          Where goods are held in bond in the warehouse, awaiting customs clearance, they must  
33          be physically separated and secured.

34          **9.4.3. Quarantine area**



1 Provide a quarantine area for the isolation of returned, faulty, recalled and otherwise  
2 withdrawn goods pending a decision on disposal or re-stocking by the qualified person or  
3 department. Materials within quarantine areas must be clearly identified with their status.

- 4 ➤ with temperature control, for items returned for re-stocking;
- 5 ➤ with temperature control, for items recalled for testing;
- 6 ➤ without temperature control, for items awaiting disposal.

7 The quarantine area may be a physically separated zone, or it may be defined using a  
8 suitable stock control information system, or by a combination arrangement. Items for re-  
9 stocking, testing and disposal should be kept separate to avoid the risk of inappropriate  
10 use.

### 11 **9.5. Environmental control of ancillary areas**

12 Ensure, where possible, that ancillary areas where TTSDPs are temporarily held during  
13 arrival, order assembly or dispatch are:

- 14 ➤ maintained within the temperature range specified for the goods being handled;
- 15 ➤ maintained within the humidity range specified for goods that are adversely  
16 affected by high relative humidity and are not sufficiently protected by their  
17 packaging;

18 *Note:* Active environmental control of ancillary areas may not be needed if all  
19 TTSDPs are kept in temperature-controlled packaging and/or humidity-protective  
20 packaging when passing through these areas.

- 21 ➤ protected from undue exposure to direct sunlight;
- 22 ➤ protected from the weather;
- 23 ➤ protected against dust, dirt and waste accumulation;
- 24 ➤ adequately ventilated;
- 25 ➤ adequately lit to enable operations to be carried out accurately and safely;
- 26 ➤ monitored during the times when TTSDPs are handled; and monitored during the  
27 times when TTSDPs are handled (see 4.5.1-4.5.4).

### 28 **9.6. Building security**

#### 29 **9.6.1. General building security**

30 Ensure that buildings used to store TTSDPs have sufficient security to prevent  
31 unauthorized access and to prevent misappropriation of goods & to protect against  
32 vandalism, theft and other illegal incursions. Security arrangements should be appropriate  
33 to the site location and to the value of goods stored there.

#### 34 **9.6.2. Controlled and hazardous substances areas**

35 Ensure that to protect property and life all areas that are used to store controlled or  
36 hazardous TTSDPs, are:

- 1           ➤ dedicated, securely locked facilities that comply fully with all legislative and
- 2           regulatory requirements applicable in the country where the store is located;
- 3           ➤ only accessible to authorized staff;
- 4           ➤ protected by automatic intruder and/or fire and smoke, and/or chemical and/or
- 5           radiological sensor alarm systems appropriate to the type(s) of product being
- 6           stored; Zoned sprinkler systems are recommended to control fires and to localize
- 7           product damage in the event of system activation.
- 8           ➤ designed to be explosion-proof, where explosive TTSDPs are stored; explosion-
- 9           proof stores must have a blast roof or wall. Preferably, explosive substances
- 10          should be stored in an independent building, well separated from the main store.
- 11          ➤ continuously monitored by security staff.

## 12           **9.7. Fire protection**

### 13           **9.7.1. Fire protection equipment**

14           Provide suitable fire detection and fire-fighting equipment, including fire hydrants, in all

15           TTSDPs storage areas and ensure that:

- 16           ➤ systems and equipment are appropriate for the class of occupancy and product
- 17           storage arrangements and are approved by the local fire authority; and
- 18           ➤ equipment is regularly serviced in accordance with the equipment manufacturers’
- 19           recommendations and local regulations.

### 20           **9.7.2. Fire prevention, detection and control procedures**

21           Develop & follow standard operating procedures (SOPs) for fire prevention, detection and

22           control. Train staff and carry out regular fire drills. Prohibit smoking in all areas.

## 23           **9.8. Building hygiene**

### 24           **9.8.1. Building cleanliness**

25           Implement a cleaning programme for all areas to ensure protection against damage and

26           contamination of TTSDPs and to minimize the risk of pest infestation:

- 27           • do not allow the accumulation of dust, dirt and waste, including packaging waste;
- 28           • take precautions against spillage or breakage, and cross-contamination;
- 29           • collect waste in designated closed containers and arrange for safe disposal at frequent
- 30           intervals;
- 31           • do not permit consumption of food or beverages other than in designated areas; and
- 32           • maintain cleaning records to demonstrate compliance.

### 33           **9.8.2. Pest control**

34           Implement a programme to keep all areas free of pests. This should include enclosed

35           receiving and loading bays to protect against damage and contamination of TTSDPs.

36           Maintain records to demonstrate compliance with a robust pest control programme.

37

1           **9.9. Power supply**

2           **9.9.1. Uninterrupted power supply**

3           Where possible, and where necessary, ensure that all temperature-controlling equipment  
4           for TTSDPs storage (i.e. refrigerators, freezers, building management systems, heating,  
5           ventilation and air-conditioning (HVAC) systems, compressors, air-handling units,  
6           monitoring systems, alarms and related computer equipment) are connected to a Generator  
7           or an uninterrupted power supply (UPS) system, whichever is appropriate. An alternative  
8           approach to UPS is to use refrigeration equipment with extended holdover capacity, for  
9           example, ice-lined refrigerators, or gas, kerosene or solar-powered refrigerators. Where a  
10          generator and associated control equipment is used it should:

- 11           ➤ be able to manage the combined start-up load of all connected temperature-  
12           controlling and temperature-monitoring equipment; The installed capacity of the  
13           UPS system can be minimized by fitting electronic controls which reduce  
14           compressor start-up loads.
- 15           ➤ not exceed the defined parameters of the mains power supply;
- 16           ➤ be equipped with automatic mains failure start-up and automatic shutdown when  
17           power is restored; and
- 18           ➤ have adequate fuel tank capacity and sufficient fuel to cover a prolonged power  
19           outage.

20          Regularly test and service UPS equipment and generators. Maintain records to  
21          demonstrate compliance.

22          **9.9.2. Power failure contingency plan**

23          Develop and maintain a contingency plan to protect TTSDPs in the event of power failure  
24          which places products at risk. Alternative emergency cooling systems (e.g. liquid nitrogen  
25          or dry ice) are acceptable.

26          **9.10. Building maintenance**

27          Implement a planned preventive maintenance programme to ensure that storage buildings  
28          and building utilities are well maintained so that storage buildings continue to protect  
29          stored products against damage. Keep records to demonstrate compliance with the  
30          programme.

31



## 10. TEMPERATURE-CONTROLLED STORAGE

### 10.1. Normative references

- EN 60068-3 parts 5, 6, 7 and 11: *Environmental testing. Guidance. Confirmation of the performance of temperature chambers*
- International Air Transport Association (IATA) *Perishable cargo regulation*. current edition,
- USP <1079>*Good storage and shipping practices*
- USP <1118>*Monitoring devices — time, temperature and humidity*

### 10.2. Storage capacity of temperature-controlled stores

Ensure that the net storage capacity of the temperature-controlled stores is sufficient to accommodate peak TTSDPs stock levels and their associated transit temperature protection components (i.e. freezer blocks, flexible ice blankets, refrigerated gel packs, phase change materials and insulated packaging, if retained), under correct temperature conditions and in a manner which enables efficient and correct stock management operations to take place. It will help to avoid the risks associated with overstocking and to ensure that good warehousing practices can be adopted (i.e. first in-first out (FIFO) or earliest expiry-first out (EEFO)). Overstocking makes FIFO or EEFO handling difficult or impossible and hinders accurate physical stock counts.

### 10.3. Temperature-controlled storage

Ensure that TTSDPs are stored in temperature-controlled rooms, cold rooms, freezer rooms, refrigerators and freezers which comply with the following requirements.

*Temperature-controlled rooms, cold rooms and freezer rooms should be:*

- capable of maintaining the temperature range defined by the system set points over the full annual ambient temperature range experienced at the store location;
- preferably equipped with an auto-defrost circuit which has a minimal effect on temperature within the unit during the defrost cycle and maintains temperature within specification for this period;
- equipped with a low temperature protection circuit in cold climates where there is a risk of breaching the low temperature set point for TTSDPs that are damaged by exposure to low temperatures;
- connected to a UPS as described in clause 3.9.1;
- equipped with a calibrated continuous temperature monitoring system with sensors located at points representing greatest temperature variability and temperature extremes;
- preferably equipped with continuous humidity monitoring devices with sensors located at points representing humidity extremes;
- equipped with alarms to indicate temperature excursions and/or refrigeration failure;

- 1           • fitted with lockable doors, or an access control system, as necessary; locks must have  
2           a safety device so that doors can be freely opened from the inside; and  
3           • qualified as defined in clause 4.7.

4           *To maintain labelled TTSDPs storage temperatures during long-term storage,*  
5           *Refrigerators and freezers should be:*

- 6           • purpose-designed for the storage of TTSDPs; household-style units are only  
7           acceptable if they have been independently tested and found to comply with the  
8           temperature control requirements of a recognized standard for pharmaceutical  
9           refrigerators and freezers;(For example, WHO PQS standards for refrigerators and  
10          freezers are available at: [http://www.who.int/immunization\\_standards/vaccine](http://www.who.int/immunization_standards/vaccine_quality/pqs_e03_fridges_freezers/en/index.html)  
11          [quality/pqs\\_e03\\_fridges\\_freezers/en/index.html](http://www.who.int/immunization_standards/vaccine_quality/pqs_e03_fridges_freezers/en/index.html).  
12          • capable of maintaining the temperature range specified by the TTSDPs manufacturer  
13          over the full annual ambient temperature range experienced at the storage site;  
14          • equipped with calibrated temperature monitoring devices appropriate to the level of  
15          risk but preferably capable of continuous recording and with sensor(s) located at a  
16          point or points within the cabinet which most accurately represents the temperature  
17          profile of the equipment during normal operation;  
18          • preferably equipped with alarms to indicate temperature excursions and/ or  
19          refrigeration failure;  
20          • fitted with lockable doors or lids, or access control system, as necessary; and  
21          • qualified and/or tested as defined in clause 4.7.

22          Refrigerators without freezers and stand-alone freezers usually perform better at  
23          maintaining the precise temperatures required for vaccine storage. Vaccines should be  
24          stored centrally in the refrigerator or freezer, not in the door or on the bottom of the storage  
25          unit, and sufficiently away from walls to allow air to circulate.

#### 26          **10.4. Temperature-controlled storage for controlled and hazardous products**

27          To protect this category of TTSDPs against theft and misuse and to safeguard workers and  
28          general storage areas in the event of an accident involving hazardous substances, ensure  
29          that controlled and hazardous TTSDPs are securely stored:

- 30          • Provide dedicated temperature-controlled rooms, cold rooms, freezer rooms,  
31          refrigerators and freezers for these TTSDPs, in separate secure areas, as described in  
32          clause 3.6.2. & in accordance with DRAP Act, 2012, Control of Narcotic Substances  
33          Act, 1997 & Control of Narcotic Substances (Regulation of Drugs of Abuse,  
34          Controlled Chemicals, Equipment & Materials) Rules, 2001  
35          • Alternatively, bulk stocks of TTSDPs with high illicit-value may be stored in a  
36          securely locked section of a general temperature-controlled storage area.

#### 37          **10.5. Temperature and humidity control and monitoring in storage**

##### 38          **10.5.1. Temperature control**

1 Preferably provide thermostatic temperature control systems for all temperature-  
2 controlled rooms, cold rooms, freezer rooms, refrigerators and freezers, used to store  
3 TTSDPs in order to maintain labelled TTSDPs temperatures during long-term storage.  
4 Thermometers provide only limited and discontinuous temperature information. For this  
5 reason, continuous recording devices are preferable. Comply with the following minimum  
6 requirements:

- 7
- 8 • system able continuously to maintain air temperatures within the set point limits  
9 throughout the validated storage volume;
- 10 • control sensors accurate to  $\pm 0.5$  °C or better;
- 11 • control sensors calibrated as described in clause 4.10.1;
- 12 • control sensors located in areas where greatest variability in temperature is expected  
13 to occur in order to maximize available safe storage volume;
- 14 • control sensors positioned at the hot and cold spots determined by temperature  
15 mapping, even if affected by door opening,
- 16 • control sensors independent of the temperature monitoring system.

#### 17 **10.5.2. Temperature monitoring**

18 Provide air temperature monitoring systems and devices for all temperature-controlled  
19 rooms, cold rooms, freezer rooms, refrigerators and freezers, used to store TTSDPs.  
20 Comply with the following minimum requirements:

##### 21 ***General requirements***

- 22
- 23 • Monitoring sensors accurate to  $\pm 0.5$  °C or better for electronic devices and  
24  $\pm 1$  °C or better for alcohol, bi-metal gas or vapour pressure thermometers.
- 25 • Monitoring sensors calibrated as described in clause 4.10.1.
- 26 • Monitoring sensors located in areas where greatest variability in temperature is  
27 expected to occur within the qualified and/or tested storage volume as defined in clause  
28 4.7.
- 29 • Monitoring sensors positioned so as to be minimally affected by transient events such  
30 as door opening.
- 31 • Temperature monitoring devices, temperature traces or electronic temperature records  
32 manually checked at least twice a day, in the morning and evening, seven days a week,  
33 including public holidays.

##### 34 ***Temperature-controlled rooms, cold rooms and freezer rooms***

- 35
- 36
- 37 • Provide a temperature record with a minimum recording frequency of six times per  
38 hour for each monitoring sensor position.
- 39 • Provide documentation for each monitoring sensor position which can be stored and  
40 accessed.

- Continue to operate independently in the event of a power failure. Where there is no UPS, the autonomy period for the device should be matched to the maximum length of anticipated power outages.

### ***Refrigerators and freezers***

- Preferably, connect refrigerators and freezers to a multipoint monitoring system with a minimum recording frequency of six times per hour for each sensor position which can operate independently in the event of a power failure.
- Alternatively use battery-powered portable temperature monitoring devices with a minimum recording frequency of six times per hour.
- The least preferred option is a thermometer or maximum/minimum thermometer.
- Provide documentation for each appliance which can be stored and accessed.

### **10.5.3. Humidity control**

Provide humidity control in temperature-controlled rooms that are used to store TTSDPs which are adversely affected by high relative humidity and are not sufficiently protected by their packaging. Such products are typically labelled “store in a dry place”, or carry similar wording and require a humidity-controlled environment.

### **10.5.4. Humidity monitoring**

Provide humidity monitoring systems and devices in temperature-controlled rooms that are used to store TTSDPs which require a humidity-controlled environment. Comply with the following minimum requirements:

- sensors accurate to  $\pm 5\%$  RH;
- sensors calibrated as per clause 4.10.2;
- sensors located to monitor worst-case humidity levels within the qualified storage volume defined in clause 4.7;
- sensors positioned so as to be minimally affected by transient events such as door opening;
- provides a humidity record with a minimum recording frequency of six times per hour for each sensor position;
- provides documentation for each sensor position which can be stored and accessed; and
- continues to operate independently in the event of a power failure. Where there is no UPS the autonomy period for the device should be matched to the maximum length of anticipated power outages.

## **10.6. Alarm systems**

### **10.6.1. Temperature alarms**

Provide temperature alarm systems for temperature-controlled rooms, cold rooms, freezer

1 rooms, refrigerators and freezers, used to store TTSDPs. Comply with the following  
2 minimum requirements:

3 ***General requirements***

- 4 • Sensors accurate to  $\pm 0.5$  °C.
- 5 • Sensors calibrated as described in clause 4.10.1.
- 6 • Sensors located to monitor worst-case temperatures within the validated storage  
7 volume defined in clause 4.7; where the alarm system is not integrated with the  
8 temperature monitoring system, sensors should be located close to the temperature  
9 monitoring sensors.
- 10 • Sensors positioned so as to be minimally affected by transient events such as door  
11 opening.
- 12
- 13

14 ***Temperature-controlled rooms, cold rooms and freezer rooms***

- 15 • High/low alarms set points to trigger appropriately located visual alarm(s).
- 16 • Preferably there should also be appropriately located audible alarm(s) in addition to the  
17 visual alarm(s).
- 18 • Preferably there should be an automatic telephone dial-up or SMS text warning system  
19 to alert on-call personnel when an alarm is triggered outside working hours.
- 20
- 21

22 ***Refrigerators and freezers***

- 23 • Preferably there should be a visual and/or audible alarm system; this may be integrated  
24 with a portable continuous temperature monitoring device.
- 25

26 **10.6.2. Humidity alarms**

27 Provide humidity alarm systems for temperature-controlled rooms used to store TTSDPs  
28 that require a humidity-controlled environment. Comply with the following minimum  
29 requirements:

- 30 • sensors accurate to  $\pm 5\%$  relative humidity (RH);
- 31 • sensors calibrated as described in clause 4.10.2;
- 32 • sensors located to monitor worst-case humidity levels within the validated storage  
33 volume defined in clause 4.7; where the alarm system is not integrated with the  
34 humidity monitoring system, sensors should be located close to the humidity  
35 monitoring sensors;
- 36 • sensors positioned so as to be minimally affected by transient events such as door  
37 opening;
- 38 • high/low alarms set points to trigger appropriately located visual alarm(s);
- 39 • preferably there should also be appropriately located audible alarm(s) in addition to the  
40 visual alarm(s); and
- 41 • preferably there should be an automatic telephone dial-up or SMS text warning system  
42 to alert on-call personnel when an alarm is triggered outside working hours.

1           **10.7. Qualification of temperature-controlled stores**

2           Qualify new temperature-controlled storage areas and new refrigeration equipment before  
3           it becomes operational. The qualification procedure should:

- 4           • demonstrate the air temperature profile throughout the storage area or equipment  
5           cabinet, when empty and in a normal loaded condition;  
6           • define zones which should not be used for storage of TTSDPs (for example areas in  
7           close proximity to cooling coils, cold air streams or heat sources); and  
8           • demonstrate the time taken for temperatures to exceed the designated limits in the event  
9           of power failure.

10          Fully document the initial qualification. Carry out additional qualification exercises  
11          whenever modifications are made to the storage area that may increase loading or affect  
12          air circulation, or when changes are made to the refrigeration equipment, such as a change  
13          in the set point. Consider the need for requalification whenever temperature and/or  
14          humidity monitoring shows unexplained variability that is greater than normal.

15          Qualification may not be required for equipment which requires little or no site assembly  
16          or commissioning, such as vaccine refrigerators and freezers that have been independently  
17          tested and found suitable for the storage of TTSDPs. Independent testing must be carried  
18          out between the chosen set points and under the ambient temperature conditions to which  
19          the equipment will be exposed during operation. Prequalified equipment of this type must  
20          be correctly installed in each location in accordance with written guidance.

21          **10.8. Cleanliness of temperature-controlled stores**

22          Implement a cleaning and decontamination programme for all temperature-controlled  
23          rooms to protect against damage and contamination of TTSDPs and hazards to workers,  
24          arising from spillage or breakage.

- 25          • Ensure that floor areas are fully accessible for cleaning. Do not store goods directly  
26          on the floor.  
27          • Do not permit storage of any non-pharmaceutical products except transport-related  
28          items such as icepacks, gel packs and the like.  
29          • Do not allow the accumulation of dust, dirt and waste, including packaging waste.  
30          • Take precautions against spillage or breakage, and cross-contamination.  
31          • Do not allow accumulation of frost and ice, particularly ice contaminated by spillages.  
32          • Collect waste in designated closed containers and arrange for safe disposal at frequent  
33          intervals.  
34

35          Maintain cleaning records to demonstrate compliance.

36          **10.9. Refrigeration equipment maintenance**

37          Implement a maintenance programme for all temperature-controlled rooms, cold rooms,

1 freezer rooms, refrigerators and freezers:

- 2
- 3 • Carry out regular planned preventive maintenance on all temperature-controlling
- 4 equipment.
- 5 • Make arrangements to ensure that emergency maintenance is carried out within a time
- 6 period that does not place TTSDPs at risk of damage.
- 7 • Ensure that there is a contingency plan to move products stored in non-functioning
- 8 equipment to a safe location before damage to the product occurs in the event that
- 9 equipment cannot be repaired in a timely manner.
- 10 • Maintain records to demonstrate compliance.

## 11 10.10. Calibration and verification of control and monitoring devices

### 12 10.10.1. Calibration of temperature control and monitoring devices

13 Calibrate devices against a certified, traceable reference standard at least once a year,

14 unless otherwise justified. Calibration should demonstrate the accuracy of the unit across

15 the entire temperature range over which the device is designed to be used. Single-use

16 devices that are supplied with a manufacturer's calibration certificate do not need to be re-

17 calibrated.

### 18 10.10.2. Calibration of humidity control and monitoring devices

19 Calibrate devices against a certified, traceable reference standard at least once a year

20 unless otherwise justified. Single-use devices that are supplied with a manufacturer's

21 calibration certificate do not need to be re-calibrated.

### 22 10.10.3. Alarm equipment verification

23 Check functionality of temperature and humidity alarms at least once every six months at

24 the designated set points to ensure that labelled TTSDPs storage temperatures and

25 humidity control can be maintained during long-term storage.

26 Maintain records to demonstrate compliance.

## 27 11. MATERIALS HANDLING

### 28 11.1. Materials handling equipment

29 Where powered materials handling equipment is used in temperature-controlled rooms,

30 cold rooms or freezer rooms, select equipment which is certified for safe use in confined

31 spaces for protection of the workforce.

## 32 12. TRANSPORT AND DELIVERY

### 33 12.1. Normative references

34

- 1 • EN 13428:2004. *Packaging. Requirements specific to manufacturing and composition.*
- 2 *Prevention by source reduction.*
- 3 • EN 13430:2004. *Packaging. Requirements for packaging recoverable by material*
- 4 *recycling.*
- 5 • EN 13431:2004. *Packaging. Requirements for packaging recoverable in the form of*
- 6 *energy recovery, including specification of minimum inferior calorific value.*
- 7 • EN 13432:2000. *Packaging. Requirements for packaging recoverable through*
- 8 *composting and biodegradation. Test scheme and evaluation criteria for the final*
- 9 *acceptance of packaging.*
- 10 • IATA *Perishable Cargo Regulations.*
- 11 • *Isothermal and refrigerating containers for health products — Thermal performance*
- 12 *qualification method.*
- 13 • ISTA — 5B: *Focused Simulation Guide for Thermal Performance Testing of*
- 14 *Temperature Controlled Transport Packaging.*
- 15 • ISTA — 7D: *Thermal Controlled Transport Packaging for Parcel Delivery System*
- 16 *Shipment. Basic Requirements: atmospheric conditioning, vibration and shock testing.*
- 17 • WHO Technical Report Series, No. 937, 2006. Annex 5: *Good distribution practices*
- 18 *for pharmaceutical products.*

## 19 **12.2. Product stability profiles**

20 In order to protect against degradation, transport TTSDPs in such a manner that transport  
21 temperatures meet local regulatory requirements at the sending and receiving sites and/or  
22 so that temperature excursions above or below the manufacturer's labelled storage  
23 temperature range do not adversely affect product quality. Product stability data must  
24 demonstrate the acceptable temperature excursion time during transport.

## 25 **12.3. Transport route profiling and qualification**

26 Profile and qualify transport routes to ensure that TTSDPs can be safely transported within  
27 the transport temperature profile defined for each product:

- 28 • Select the most suitable methods for protecting TTSDPs against anticipated
- 29 ambient temperature and humidity conditions throughout the year.
- 30 • Use suitable methods, including published standards, weather data, laboratory tests
- 31 and field tests to select suitable transport equipment and shipping containers.

## 32 **12.4. Temperature-controlled transport**

### 33 **12.4.1. Air and sea transport**

34 Ensure that any carrier contracted to transport TTSDPs by air or by sea operates under the  
35 terms of a formal service level agreement (SLA) drawn up between the parties. The carrier  
36 is to be made responsible for maintaining load temperatures within the transport  
37 temperature profile defined for each product.



1 Temperature-controlled road vehicles operated by common carriers:  
2 Temperature control in vehicles operated by a common carrier must be qualified and the  
3 details and responsibilities for this process should be set out in a formal SLA drawn up  
4 between the parties so as to ensure that the carrier is made responsible for maintaining  
5 load temperatures within the transport temperature profile defined for each product.

#### 6 **12.4.2. Temperature-controlled road vehicles generally**

7 Ensure that temperature-controlled road vehicles used for the transport of TTSDPs are:

- 8 • capable of maintaining the temperature range defined by the system set points over the  
9 full annual ambient temperature range experienced over known distribution routes and  
10 when the vehicle is in motion, or parked with the main engine stopped;
- 11 • equipped with a low temperature protection circuit in cold climates where there is a  
12 risk of breaching the low temperature set point for TTSDPs that are damaged by  
13 exposure to low temperatures;
- 14 • equipped with calibrated temperature monitoring devices with sensors located at points  
15 representing temperature extremes;
- 16 • equipped with alarms to alert the driver in the event of temperature excursions and/or  
17 refrigeration unit failure;
- 18 • fitted with doors with security seals and/or security locks that protect against  
19 unauthorized access during transit;
- 20 • qualified as defined in clause 6.6; and
- 21 • regularly calibrated and maintained and records kept to demonstrate compliance.

#### 22 **12.4.3. Transport of controlled TTSDPs and TTSDPs with high illicit value**

23 For prevention of theft & misappropriation of this category of TTSDPs as well as to  
24 safeguard the driver, ensure that controlled TTSDPs and TTSDPs with high illicit value  
25 are transported in the following manner:

- 26 • Transport practices comply with all relevant applicable legislation and regulations.
- 27 • Vehicles are equipped with lockable doors and an intruder alarm.
- 28 • Vehicles use unique seal lock indicating devices such as cable seal locks with unique  
29 identifiers that are tamper-resistant to protect against unauthorized access during  
30 transit. (Refer to ISO/PAS 17712: *Freight containers — Mechanical seals*)
- 31 • Security-cleared delivery drivers are employed.
- 32 • All deliveries are documented and tracked.
- 33 • Signed dispatch and arrival records are kept.
- 34 • Shipments are fitted with security equipment appropriate to the product being  
35 transported and the assessed security risk, such as global positioning system (GPS)  
36 devices located in the vehicle and/or hidden in the product.
- 37 • Drivers are informed about the perishability of the product and the maximum  
38 acceptable transport time.



1           **12.5. Temperature and humidity control and monitoring during transit**

2           **12.5.1. Temperature control in temperature-controlled road vehicles**

3           Provide thermostatic temperature control systems for all temperature-controlled vehicles  
4           used to transport TTSDPs. Comply with the following minimum requirements:

- 5           • system able continuously to maintain air temperatures within the set point limits  
6           throughout the validated storage volume defined in clause 6.6;
- 7           • control sensors accurate to  $\pm 0.5$  °C;
- 8           • control sensors calibrated as described in clause 6.7.1;
- 9           • control sensors located to control worst-case temperatures in order to maximize  
10          available safe storage volume;
- 11          • control sensors positioned in the return air stream; and
- 12          • control sensors independent of the temperature monitoring system.

13          **12.5.2. Temperature monitoring in temperature-controlled road vehicles**

14          Provide air temperature monitoring systems and devices for vehicles used to transport  
15          TTSDPs. Comply with the following minimum requirements:

- 16          • monitoring sensors accurate to  $\pm 0.5$  °C;
- 17          • monitoring sensors calibrated as described in clause 6.7.2;
- 18          • monitoring sensors located to monitor worst-case temperatures within the qualified  
19          storage zone defined in clause 6.6;
- 20          • monitoring sensors positioned so as to monitor worst-case positions;
- 21          • provide a temperature record with a minimum recording frequency of six times per  
22          hour for each sensor position; (Recording frequency should take account of the storage  
23          capacity of the data logger and the expected transport period) and
- 24          • provide documentation which can be stored and accessed.

25          Establish transit temperature specifications and document transit temperatures for every  
26          internal and external shipment.

27          **12.5.3. Humidity monitoring in temperature-controlled road vehicles**

28          Preferably provide humidity monitoring systems and devices for temperature-controlled  
29          vehicles which are used to transport TTSDPs that require a humidity-controlled  
30          environment. Systems and devices should comply with the following minimum  
31          requirements:

- 32          • sensors accurate to  $\pm 5\%$  RH;
- 33          • sensors calibrated as described in clause 6.7.3;
- 34          • sensors located to monitor worst-case humidity levels within the qualified storage  
35          zone defined in clause 6.6;
- 36          • sensors positioned so as to be minimally affected by transient events such as door  
37          opening;

- 1           • provide a humidity record with a minimum recording frequency of six times per hour
  - 2           for each sensor position; and
  - 3           • provide documentation which can be stored and accessed.
- 4           Establish transit humidity specifications and document transit humidity conditions for
- 5           internal and external shipments where required.

#### 6           **12.5.4. Temperature monitoring in passive and active shipping containers**

7           To ensure that TTSDPs can be safely transported within the transport temperature profile

8           defined for each product, use chemical or electronic freeze indicators, electronic loggers

9           (with or without alarms) and/or other suitable indicators to monitor temperature and/or

10          humidity exposure during internal distribution. Preferably use these devices for external

11          distribution. Monitor and document indicator status upon arrival.

#### 12          **12.6. Qualification of temperature-controlled road vehicles**

13          Where temperature-controlled vehicles are directly owned and/or operated, qualify each

14          vehicle before it becomes operational, wherever possible to ensure that TTSDPs can be

15          safely transported within the transport temperature profile defined for each product. The

16          qualification procedure should:

- 17          • demonstrate that the air temperature distribution is maintained within the limits
- 18          specified throughout the temperature-controlled compartment for both air and product
- 19          temperatures for commonly used load layouts and at the ambient temperature extremes
- 20          anticipated during normal operation over known routes;
- 21          • demonstrate the humidity distribution throughout the temperature-controlled
- 22          compartment for commonly used load layouts, where products are being transported
- 23          that require a humidity-controlled environment;
- 24          • define zones within the vehicle's payload area which should not be packed with
- 25          TTSDPs (for example areas in close proximity to cooling coils or cold air streams);
- 26          • demonstrate the time taken for temperatures to exceed the designated maximum in the
- 27          event that the temperature-controlling unit fails; and
- 28          • document the qualification exercise.

29          An alternative approach is to perform an initial full qualification on each

30          trailer/refrigeration unit type combined with an installation qualification (IQ) for each

31          example when a new vehicle becomes operational.

32          Carry out additional qualification exercises whenever significant modifications are made

33          to the vehicle. Consider the need for requalification whenever temperature and/or

34          humidity monitoring shows unexplained variability that is greater than normal.

#### 35          **12.7. Calibration and verification of transport monitoring devices**

##### 36          **12.7.1. Calibration of transport temperature control devices**



1 Calibrate devices against a certified, traceable reference standard at least once a year,  
2 unless otherwise justified.

### 3 **12.7.2. Calibration of transport temperature monitoring devices**

4 Calibrate devices against a certified, traceable reference standard at least once a year,  
5 unless otherwise justified.

### 6 **12.7.3. Calibration of transport humidity monitoring devices**

7 Calibrate devices against a certified, traceable, reference standard at least once a year,  
8 unless otherwise justified.

### 9 **12.7.4. Verification of transport alarm equipment**

10 Check functionality of temperature and humidity alarms at the designated set points.  
11 Check functionality of security alarm systems. Carry out these checks at least once a year,  
12 unless otherwise justified.

13 Maintain records to demonstrate compliance.

## 14 **12.8. Shipping containers**

### 15 **12.8.1. Container selection generally**

16 For Quality assurance and safety, select shipping containers that:

- 17 • comply with applicable national and international standards relevant to the product
- 18 type and the chosen transport route and mode(s);
- 19 • protect personnel and the general public from hazards arising from spillage, leakage
- 20 or excessive internal pressure;
- 21 • protect the product being transported against mechanical damage and the anticipated
- 22 ambient temperature range that will be encountered in transit; and
- 23 • can be closed in a manner that allows the recipient of the consignment to establish that
- 24 the product has not been tampered with during transport.

### 25 **12.8.2. Uninsulated containers**

26 Ensure that uninsulated containers are correctly used, in a manner which protects their  
27 contents:

- 28 • transport uninsulated containers in a qualified temperature-controlled environment
- 29 such as an actively or passively temperature-controlled vehicle;
- 30 • ensure that the transport system is able to maintain the temperature of the TTSDPS
- 31 within the product's stability profile as stated by the product manufacturer and/or to
- 32 maintain the TTSDPS within the transit temperature specification requirements
- 33 specified by the regulatory authorities at both the sending and receiving locations.

### 34 **12.8.3. Qualification of insulated passive containers**

35 Qualify insulated passive containers, including any and all necessary ancillary packaging  
36  
37

1 such as temperature stabilizing medium, dry ice, ice or gel packs, cool water packs or  
2 warm packs, phase change materials, partitions, bubble wrap and dunnage:

- 3 • ensure that the qualified packaging system is capable of maintaining the TTSDPS  
4 within the temperature range needed to meet the product stability profile as stated by  
5 the product manufacturer. Container qualification should include full details of the  
6 packaging assembly, the thermal conditioning regime and the minimum and maximum  
7 shipping volume, weight and thermal mass that can safely be accommodated in the  
8 container. Qualification should also include the correct placement of temperature  
9 monitors where these are used;
- 10 • take account of the transport route and of the anticipated ambient temperature profile  
11 over the duration of transport, measured from the point of departure to the point of  
12 arrival in the recipient's temperature-controlled store.  
13

#### 14 **12.8.4. Qualification of active containers**

15 Qualify active containers:

- 16 • ensure that the container is capable of maintaining the TTSDPs within the temperature  
17 range needed to meet the product stability profile as stated by the product  
18 manufacturer;
- 19 • take account of the transport route and of the anticipated ambient temperature profile  
20 over the duration of transport, measured from the point of departure to the point of  
21 arrival in the recipient's temperature-controlled store.

#### 22 **12.9. Shipping container packing**

23 Ensure that shipping containers are systematically used in the manner defined during the  
24 container qualification process by packing TTSDPs shipping containers to:

- 25 • the exact specified configuration to ensure that the correct TTSDPs temperature range is  
26 maintained;
- 27 • minimize the risk of theft and fraud and assure the recipient that the goods have not  
28 been tampered with while in transit, for example by using locked containers or shrink-  
29 wrapped pallets;
- 30 • minimize the risk of mechanical damage during transport;
- 31 • protect freeze-sensitive products against temperatures below 0 °C when frozen packs  
32 are used;
- 33 • protect products against light, moisture and contamination or attack by  
34 microorganisms and pests;
- 35 • protect products against adverse effects when dry ice is used as a coolant;
- 36 • clearly label containers to identify the correct transport temperature range and to show  
37 correct orientation for handling; and
- 38 • ensure that packages containing dangerous goods (including dry ice) are labelled in  
39 compliance with relevant transport regulations and requirements.

#### 40 **12.10. Product handling during packing and transport**

41 To maintain TTSDPS quality during transport, handle TTSDPs correctly during packing

- 1 and transport:
- 2 • pack TTSDPs in an area set aside for the assembly and packaging of these products as
  - 3 specified in clause 3.3.1;
  - 4 • take precautions against spillage or breakage, contamination and cross-contamination;
  - 5 • deliver TTSDPs to outside recipients by the most suitable mode(s) of transport
  - 6 available in order to minimize delivery time; and
  - 7 • ensure that patients receiving TTSDPs deliveries are given clear advice on correct
  - 8 storage of the product before use.

### 9 **12.11. Cleaning road vehicles and transport containers**

10 Implement a cleaning and decontamination programme for all road vehicles and reusable  
11 shipping containers used to transport TTSDPs for protection against damage and  
12 contamination of TTSDPs and hazards to workers arising from spillage or breakage.

- 13 • ensure that all internal surfaces of load compartments are regularly cleaned;
- 14 • do not allow the accumulation of dust, dirt and waste, including packaging waste in
- 15 load compartments, or in reusable shipping containers;
- 16 • take precautions against spillage or breakage, and cross-contamination;
- 17 • do not allow accumulation of frost and ice in refrigerated vehicles, particularly ice
- 18 contaminated by spillages; and
- 19 • collect waste in designated closed containers and arrange for safe disposal at frequent
- 20 intervals.

21 Maintain cleaning records for vehicles and reusable shipping containers to demonstrate  
22 compliance.

### 23 **12.12. Transport of returned and recalled TTSDPs**

#### 24 **12.12.1. Transport of returned TTSDPs**

25 Ensure that that returned TTSDPs are transported under the same conditions as those used  
26 for the initial delivery:

- 27 • the sender and recipient must work together so that that the product is maintained
- 28 within the temperature range needed to meet the manufacturer's stated product
- 29 stability profile;
- 30 • take account of the anticipated ambient temperature profile over the duration of
- 31 transport, measured from the point of departure to the point of return; and
- 32 • quarantine returned TTSDPs in temperature-controlled storage pending a decision by
- 33 the quality control department or qualified person to dispose of the product or to return
- 34 it to stock.

35 This will ensure that returned and recalled TTSDPs are maintained within the correct  
36 transport temperature profile so that they can safely be re-stocked if a decision to do so is  
37 made.

1           **12.12.2. Transport of recalled TTSDPs**

2           Ensure that recalled TTSDPs are:

- 3           • marked for disposal as either “recalled” or “withdrawn”;
- 4           • transported back from the recipient and quarantined under secure conditions pending
- 5           a final decision on disposal as described in clause 8.6.3.

6           **12.13. Packaging & Transport of Vaccines**

7           For transport, Packaging & Shipping of vaccines WHO’s “Guidelines on the International

8           Packaging & Shipping of Vaccines” WHO/IVB/05.23, shall be followed.

9           **12.14. Transport of TTSDPs containing Controlled Substances**

10          In addition to the general provisions as mentioned above, transport of TTSDPs containing

11          Controlled Substances will be carried out in accordance with DRAP Act, 2012, Control

12          of Narcotic Substances Act, 1997 & Control of Narcotic Substances (Regulation of Drugs

13          of Abuse, Controlled Chemicals, Equipment & Materials) Rules, 2001) as well as

14          applicable Provincial Drug Sales Rules also.

15       **13. LABELLING**

16       **13.1. Normative references**

- 17       • *IATA Perishable Cargo Regulations*

18       **13.2. Labelling**

19       **13.2.1. Labelling generally**

20       Label internal shipping and external distribution containers containing TTSDPs as

21       follows:

- 22       • identify the product in accordance with The Drugs (Labelling & Packing) Rules, 1986
- 23       and international labelling requirements relevant to the container content, transport
- 24       route and mode(s);
- 25       • identify hazardous products in accordance with relevant national and international
- 26       labelling conventions; and
- 27       • indicate the appropriate temperature and humidity ranges within which the product is
- 28       to be transported and/or stored.

29

30       **13.2.2. Labelling air-freighted shipments**

31       In cases where TTSDPs are to be air-freighted, the package(s) should be labelled using

32       the standard International Air Transport Association (IATA) time and temperature-

33       sensitive symbol, in accordance with the conditions outlined in IATA Perishable Cargo

34       Regulations to ensure that products are correctly and safely handled at all points in the

35       supply chain. Apply the label to the outer surface of individual shipping packages, over-

1            packs or bulk containers.

## 2    **14. STOCK MANAGEMENT**

### 3    **14.1. Stock control systems**

#### 4    **14.1.1. General stock control systems and procedures**

5            TTSDPs stock control systems and procedures meet the following minimum requirements  
6            to ensure that accurate and complete stock records are kept at all times:

- 7            • allow access only to authorized persons;
- 8            • record all receipts and dispatches;
- 9            • record batch numbers and expiry dates;
- 10           • record short-dated and expired products;
- 11           • record product status (i.e. released, quarantined, hold, reject);
- 12           • record all product returns, recalls, withdrawals, damage and disposals;
- 13           • manage the issue of products in EEFO order; and
- 14           • take regular physical inventories and reconcile stock records with the actual  
15           physical count.

16           Investigate and report on stock discrepancies in accordance with agreed procedures.  
17           Preferably physical counts should be made at least twice a year.

#### 18   **14.1.2. Stock control procedures for controlled and hazardous TTSDPs**

19           In addition to the requirements set out in clause 8.1.1, implement the following procedures  
20           to ensure that accurate and complete stock records are kept at all times and to satisfy the  
21           requirements of the regulatory authorities:

- 22           • Institute a customer verification process to ensure that all recipients of these  
23           products are authorized to receive them.
- 24           • Maintain stock records which specifically identify products in these categories.
- 25           • Carry out regular audits and make audit reports available to the responsible  
26           authorities.
- 27           • Comply with all record-keeping procedures specified in DRAP Act, 2012, Control  
28           of Narcotic Substances Act, 1997 & Control of Narcotic Substances (Regulation  
29           of Drugs of Abuse, Controlled Chemicals, Equipment & Materials) Rules, 2001.  
30           Retain product transaction and delivery records for at least the minimum time  
31           period required by local regulations.

### 32   **14.2. Incoming goods**

#### 33   **14.2.1. Product arrival checks**

34           Check and record the following for all incoming TTSDPs:

- 35           • product name, item code (identifier), strength, and batch/lot number;
- 36           • quantity received against order;
- 37           • name and address of the supplying site;





- 1           • examine containers for tampering, damage or contamination;
- 2           • examine expiry dates — accept short-dated products only if prior agreement has
- 3           been reached with the supplier; do not accept products that have expired or
- 4           which are so close to their expiry date that this date is likely to occur before use
- 5           by the consumer;
- 6           • delays encountered during transport;
- 7           • status of any attached temperature recording device(s) and/or time/ temperature
- 8           indicators; and
- 9           • verify that required storage and transport conditions have been maintained.

#### 10           11           **14.2.2. Actions following arrival checks**

12           To ensure that incoming TTSDPs are in acceptable condition, accurately recorded and

13           correctly stored and that defective and/or incorrect shipments are followed up with the

14           supplier.

- 15           • Enter product details, including product name/number, strength, batch numbers,
- 16           quantities received, expiry dates and acceptance status into the stock recording
- 17           system.
- 18           • Store checked goods under the correct temperature and security regime
- 19           immediately upon receipt.
- 20           • Quarantine defective or potentially defective products, products with incomplete
- 21           or missing paperwork, products that experienced unacceptable temperature
- 22           excursions during transport, or products suspected to be counterfeit/falsified. Do
- 23           not release until checks have been completed satisfactorily.
- 24           All unacceptable temperature excursions should be evaluated to determine their
- 25           effect on the product.
- 26           • Report any defects to the supplying store or holder of the marketing
- 27           authorization.
- 28           • Do not transfer to saleable stock until all relevant disposition procedures have
- 29           been completed.

#### 30           **14.3. Outgoing goods (external deliveries)**

##### 31           **14.3.1. Management of outgoing goods**

32           Implement outgoing goods procedures to ensure that:

- 33           • Transport vehicle conformity, including conformity with SLA or quality assurance
- 34           (QA) agreements, is checked before loading goods.
- 35           • Expired products are never issued.
- 36           • Products with short expiry dates are not issued unless the recipient accepts that
- 37           they can be consumed before the expiry date is reached.
- 38           • Products are distributed in strict EEFO order unless a product-based time-
- 39           temperature exposure indicator, such as a vaccine vial monitor, demonstrates that
- 40           a batch should be distributed ahead of its EEFO order.
- 41           • Details of any temperature monitoring devices packed with the external
- 42           distributions are recorded.

- 1                   • Details of outgoing products, including product name/number, strength, batch  
2                   numbers, expiry dates and quantities distributed, are entered into the stock  
3                   recording system.  
4

#### 5                   **14.3.2. Actions following dispatch**

6                   In order to ensure that outgoing TTSDPs are in acceptable condition, that short-dated stock  
7                   does not accumulate in the store and that evidence is kept to demonstrate that correct  
8                   quantities are distributed and received in good condition, monitor TTSDPs following  
9                   dispatch by:

- 10                   • tracing products to their intended destination;  
11                   • recording and retaining records to provide assurance of goods arrival status. A  
12                   suitable delivery report from the carrier is an acceptable alternative; and  
13                   • taking appropriate action in the event of returns, recalls or complaints.

#### 14                   **14.4. Product complaint procedures**

15                   To ensure protection of the public and of the reputation of the supplying organization,  
16                   manage product complaints as follows:

- 17                   • If a product defect is discovered or suspected in a batch of TTSDPs, cooperate  
18                   with the regulatory authorities to determine whether other batches are affected and  
19                   recall products if required to do so by the regulatory authority.  
20                   • Where complaints or defects relate to a product or its packaging, immediately  
21                   notify the holder of the marketing authorization for the product.  
22                   • Where complaints or defects arise as a result of errors or omissions within the  
23                   organization, immediately evaluate the causes and take remedial measures to  
24                   prevent a recurrence.  
25                   • Record all complaints and the remedial actions taken. Monitor and analyse trends  
26                   in the complaint records.

#### 27                   **14.5. Substandard & Falsified product procedures**

##### 28                   **14.5.1. Substandard & Falsified products**

29                   For protection of the public, protection of legitimate suppliers and manufacturers and  
30                   conformity with regulatory requirements, implement systems for identifying and  
31                   managing substandard & falsified products found in the supply chain as follows:

- 32                   • Physically segregate any substandard & falsified TTSDPs found in the supply  
33                   chain and store securely until legal investigations are complete.  
34                   • Label them clearly as “Not for use” or other similar phrase;  
35                   • Immediately notify the regulatory authorities (DRAP and/or Provincial drug  
36                   Control Units), as well as the holder of the marketing authorization of the product.  
37                   • Cooperate with regulatory authorities to assist with investigating the source of  
38                   substandard & falsified products and implement appropriate remedial action(s).



- 1                   • Document the decision-making process for disposal or return of condemned or  
2                   defective TTSDPs and make these records available to the relevant authorities.

#### 3           **14.6. Product return, recall, withdrawal and disposal procedures**

##### 4           **14.6.1. Return procedures**

5           Manage product returns as follows:

- 6                   • Quarantine returned TTSDPs in a suitable temperature-controlled area and under  
7                   the security conditions applicable to the product type.  
8                   • Do not return to saleable stock unless storage and transport temperature conditions  
9                   after dispatch from the distribution site have been fully verified and documented,  
10                  including the return leg to the distribution site.  
11                  • Where appropriate, obtain written advice from the holder of the marketing  
12                  authorization regarding handling and/or disposal of the returned TTSDPS.  
13                  • If returned stock is re-issued, distribute in EEFO order or in accordance with the  
14                  exposure status of any product-mounted time-temperature indicator device.  
15                  • Quarantine returned TTSDPs that have been exposed to unacceptable storage  
16                  and/or transport temperatures and mark for disposal.  
17                  • Maintain records of all returned TTSDPs.

##### 18           **14.6.2. Recall procedures**

19           Manage product recalls as follows:

- 20                   • Conduct local urgent and non-urgent TTSDPs recalls in accordance with  
21                   “GUIDELINES ON RECALLS AND RAPID ALERTS OF DEFECTIVE  
22                   THERAPEUTIC GOOD” published on DRAP’s website.  
23                   • Notify overseas regulatory counterparts where the product has been exported.  
24                   • Notify all affected customers as applicable.  
25                   • Quarantine any remaining inventory of recalled TTSDPs and mark for further  
26                   investigation before disposal.  
27                   • Maintain records of all TTSDPs recalls, including reconciliation of quantity sold,  
28                   quantity returned, quantity remaining or quantity consumed.

##### 29           **14.6.3. Disposal procedures**

30           Manage product awaiting board of survey or disposal as follows:

- 31                   • Ensure that rejected and/or recalled or withdrawn TTSDPs cannot be used,  
32                   released or cause contamination to other products. Store separately from other  
33                   products, in accordance with local regulations, to await destruction or return to the  
34                   supplier.  
35                   • Safely dispose of rejected and/or recalled/withdrawn products in accordance with  
36                   local regulations (DRAP Act, 2012, Control of Narcotic Substances Act, 1997 &  
37                   Control of Narcotic Substances (Regulation of Drugs of Abuse, Controlled  
38                   Chemicals, Equipment & Materials) Rules, 2001), including where relevant,  
39                   regulations covering the disposal of hazardous and controlled drugs.  
40                   • Maintain disposal records.  
41  
42

#### 14.7. Traceability or stock tracking

Ensure that stock and distribution records enable traceability, or stock tracking, of TTSDPs from the point of supply to the end-user or patient to demonstrate that TTSDPs have been correctly distributed.

Traceability should include records of the temperature exposure of the product during internal shipping and storage. These records should include:

- for incoming goods: status of shipping indicators used (if any), status of product-based time-temperature indicators (if any) and physical condition of goods and time of receipt;
- for outgoing goods: type of shipping indicators used (if any), status of product-based time-temperature indicators (if any) and physical condition of goods and time of dispatch.

Monitor, record, and investigate discrepancies.

### 15. GENERAL PROCEDURES AND RECORD-KEEPING

#### 15.1. Emergencies and contingency planning

Make contingency arrangements for the safe storage of TTSDPs in the event of emergencies, including, but not confined to:

- extended power supply outages;
- equipment failure; and
- vehicle breakdown during transport of TTSDPs.

Prepare action plans to deal with products subjected to temperature excursions.

Ensure that the responsible staff know, and have rehearsed, the appropriate actions to be taken in the event of the identified emergency scenarios.

#### 15.2. General record-keeping

##### 15.2.1. Record-keeping

Maintain comprehensive records and ensure that they are laid out in an orderly fashion and are easy to check.

Paper records must be:

- stored and maintained so that they are accessible and easily retrievable;
- labelled, dated and filed for easy identification;
- protected against deterioration and loss due to fire, flood or other hazards;
- kept secure and protected against unauthorized access; and
- signed and dated by authorized persons and not changed without due authorization.

- 1 Computer records must be:
- 2 • logically filed for easy identification and retrieval;
  - 3 • kept secure and protected against unauthorized access;
  - 4 • where feasible, manually signed, dated and scanned or when electronically
  - 5 archived dated, encrypted and with check-sum
  - 6 • regularly backed-up and archived on media that are independent of the record-
  - 7 keeping computer system(s). Back-up media may be a separate secure server, a
  - 8 separate hard disc, a flash drive or other digital media appropriate to the scale of
  - 9 the operation.

### 10 **15.2.2. Content of records**

11 Ensure that the following traceability data is recorded for each TTSDPs batch number, as

12 applicable:

- 13 • status of product on arrival;
- 14 • temperature and humidity records including records of excursions outside
- 15 labelled storage and/or transit temperature specification conditions;
- 16 • general TTSDPs stock transactions, including purchase and sale records;
- 17 • controlled drug audits;
- 18 • audits for products with high illicit value;
- 19 • audits for hazardous products;
- 20 • stock tracking;
- 21 • return, recall, withdrawal and disposal reports, where relevant;
- 22 • product complaint reports, where relevant; and
- 23 • counterfeit product reports, where relevant.

24 Maintain all records in accordance with local legislation and regulations.

### 25 **15.2.3. Record review and retention**

26 Ensure that records are reviewed and approved on a regular basis by a designated member

27 of the quality management team. Ensure that records are accessible for review by end-

28 users, the regulatory authority and other interested parties. Retain records for the minimum

29 period required under local legislation, but for not less than three years.

## 30 **15.3. Temperature and humidity records**

### 31 **15.3.1. Temperature records**

32 Monitor and record storage temperatures in all temperature-controlled rooms, cold rooms,

33 freezer rooms, refrigerators and freezers, as follows:

- 34 • Check and record temperatures at least twice daily — in the morning and evening
- 35 — and preferably continuously.
- 36 • Review temperature records monthly and take action to rectify systematic
- 37 excursions.
- 38



- Systematically file temperature records for each storage environment or piece of equipment to ensure traceability. Keep records for at least one year after the end of the shelf-life of the stored material or product, or as long as required by national legislation.

### 15.3.2. Humidity records

When storing products which are adversely affected by high relative humidity (see clause 4.5.3), monitor and record humidity levels in all temperature-controlled rooms as follows:

- Record humidity at least twice every 24 hours or preferably continuously.
- Check humidity records daily.
- Review humidity records monthly and take action to rectify systematic excursions.
- Systematically file humidity records for each temperature-controlled room to ensure traceability. Keep records for at least one year after the end of the shelf-life of the stored material or product in accordance with Drugs (Licensing, registering & Advertising) Rules, 1976.

## 16. ENVIRONMENTAL MANAGEMENT

### 16.1. Normative references

- ISO 14001: 2004. *Environmental management systems — Requirements with guidance for use.*
- *The Montreal Protocol on Substances that Deplete the Ozone Layer.* UNEP, 2000.

### 16.2. Environmental management of refrigeration equipment

To comply with international protocols and accords on climate change and environmental protection, ensure that all new refrigeration equipment for temperature-controlled storage and transport is specified to:

- use refrigerants that comply with the Montreal Protocol;
- minimize or eliminate the use of refrigerants with high global warming potential (GWP); and
- minimize CO<sub>2</sub> emissions during operation.

Select equipment to minimize whole-life environmental impact and employ best practice to eliminate leakage of refrigerant into the environment during installation, maintenance and decommissioning of refrigeration equipment.

## 17. QUALITY MANAGEMENT

### 17.1. Normative references

- ICH, 2005: *ICH Harmonized Tripartite Guideline: Quality risk management Q9*
- ISO 9000:2005. *Quality management systems — Fundamentals and vocabulary*
- ISO 9001:2008. *Quality management systems — Requirements*



- 1 • ISO 9004:2000. *Quality management systems — Guidelines for performance*
- 2 *improvements*
- 3 • ISO 10005:2005. *Quality management systems — Guidelines for quality plans*
- 4 • ISO 19011:2002. *Guidelines for quality and/or environmental management systems*
- 5 *auditing*

## 6 **17.2. Organizational structure**

7 Establish, document and maintain an organizational structure for the TTSDPS storage and  
8 shipping and distribution operations which clearly identifies all key management  
9 responsibilities, and the personnel who are accountable.

## 10 **17.3. Quality systems**

### 11 **17.3.1. Quality system**

12 Establish, document and maintain a quality system for the management of TTSDPs  
13 including, the following, as applicable:

- 14 • standard quality system(s) and associated auditing procedures;
- 15 • written procedures and specifications;
- 16 • record storage, record retention and record destruction programme;
- 17 • risk management;
- 18 • calibration programme;
- 19 • stability programme;
- 20 • qualification and validation programme;
- 21 • deviation and root cause investigation programme;
- 22 • corrective and preventive action (CAPA) procedures;
- 23 • training programme;
- 24 • periodic temperature-controlled process assessment;
- 25 • change control programme;
- 26 • maintenance programme;
- 27 • management controls;
- 28 • product return and recall/withdrawal policies, including emergency recalls;
- 29 • product complaint policies;
- 30 • material destruction programme;
- 31 • warehouse and storage programme;
- 32 • shipping and distribution programme;
- 33 • notification systems for regulatory agencies; boards of health and ministries of
- 34 health; and
- 35 • self-inspection programme and continuous quality improvement.

36 Carry out annual reviews of the quality management system to ensure that it remains  
37 appropriate, relevant, and effective.

### 38 **17.3.2. Self inspections**

39 Conduct regular self-inspections to ensure continuing compliance with quality



1 management standards GSP and GDP; record results, follow-up with the corrective  
2 actions needed to rectify areas of non-compliance and document the changes made.

### 3 **17.3.3. Contractors subject to service level agreements**

4 To demonstrate compliance with applicable quality management standards, ensure that  
5 every contractor with whom there is an SLA provides periodic evidence of compliance  
6 with the GSP and/or GDP standards incorporated into the SLA.

## 7 **17.4. Management of documents and standard operating procedures**

### 8 **17.4.1. Standard operating procedures**

9 Develop and maintain SOPs covering correct storage, internal shipping and external  
10 distribution of TTSDPs, including, but not limited to, the following topics:

- 11 • security, including management of controlled and hazardous TTSDPs;
- 12 • safe handling of TTSDPs;
- 13 • temperature monitoring;
- 14 • calibration of temperature and humidity monitoring devices and alarm systems;
- 15 • qualification and validation procedures, including temperature mapping;
- 16 • maintenance of controlled-temperature equipment;
- 17 • facility cleaning and pest control;
- 18 • facility maintenance;
- 19 • product arrival (receiving) procedures and records;
- 20 • stock storage and warehousing procedures (put away, replenishment, order  
21 fulfillment, packing);
- 22 • stock control procedures and records;
- 23 • distribution procedures and records;
- 24 • management of temperature excursions;
- 25 • product return and recall/withdrawal procedures and records;
- 26 • product complaint procedures and records;
- 27 • safe disposal of damaged, expired and quarantined products and records which  
28 are no longer required;
- 29 • temperature-controlled packaging and route qualification;
- 30 • temperature-controlled vehicle operation, including management of security  
31 locks and seals;
- 32 • emergency response procedures; and
- 33 • environmental management.

34 Ensure that all documents are clear and unambiguous and that document change control  
35 procedures are in place as specified in clause 11.5.

### 36 **17.5. Document control**

37 Ensure that all quality manuals, SOPs and similar documents are:

- 38 • authorized by an appropriate person;





- 1           • recorded in a document register;
- 2           • regularly reviewed and kept up to date, with all changes recorded and authorized;
- 3           • version controlled;
- 4           • issued to all relevant personnel; and
- 5           • withdrawn when superseded.

6           Withdraw superseded documents and retain record copies for document history files and  
7           for the minimum period(s) required by the regulatory authorities and for duty-of-care  
8           purposes.

## 9   **18. PERSONNEL/ TRAINING**

### 10   **18.1. Training**

#### 11   **18.1.1. General training**

12           Provide regular and systematic training for all relevant personnel responsible for storage,  
13           loading and unloading areas used for non-hazardous TTSDPs to ensure that all relevant  
14           personnel are competent to carry out their duties, covering the following:

- 15           • applicable pharmaceutical legislation and regulations;
- 16           • SOPs and safety issues; and
- 17           • Response to emergencies.

18           Ensure that each employee understands his or her specific responsibilities. Provide similar  
19           training for drivers who are responsible for transporting these substances. Maintain  
20           individual training records to demonstrate compliance and regularly evaluate the  
21           effectiveness of training programmes.

#### 22   **18.1.2. Specialist training**

23           In addition to the training described in clause 12.1.1, provide regular and systematic  
24           additional training for relevant personnel responsible for storage, loading and unloading  
25           of controlled or hazardous TTSDPs to ensure that all relevant personnel are competent to  
26           handle controlled or hazardous TTSDPs.. Training should cover the following:

- 27           • applicable legislation and regulations;
- 28           • security and safety risks; and
- 29           • response to emergencies.

30           Ensure that each employee understands his or her specific responsibilities. Maintain  
31           training records to demonstrate compliance and perform effectiveness checks on training.  
32           Provide similar training for drivers who are responsible for transporting these substances.

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