Temperature Monitoring of Walk-in Refrigerator, Freezer and Toxicity Laboratory Incubators

1. SCOPE AND APPLICATION

1.1. This method is used as an adjunct to the laboratory's automated temperature monitoring system to ensure that temperatures (ranges) are maintained for storage of samples and performance of bioassay testing. It is applicable to the Walk-in Refrigerator and Walk-in Freezer located in B227 and the toxicity lab incubators located in B246.

2. SUMMARY OF METHOD

2.1. Temperatures in the Walk-in Refrigerator and Walk-in Freezer are monitored by the laboratory's automated temperature control system and by manual observation. Temperatures in the toxicity laboratory incubators (Numbered 1, 2, 3, 4, and 5) are monitored manually and by digital data recorders. Toxicity incubators 1 through 5 are also on the Checkpoint automated system. If temperature range excursions occur, steps are taken to initiate corrections.

Note: At the discretion of the lab coordinator, during holidays and periods of no tests, daily temperature recording (in laboratory logbooks) is not required.

2.2. Interferences

2.2.1. Power failures, Walk-in(s) and incubator doors left open. Blocked air flow in incubators.

3. EQUIPMENT AND SUPPLIES

3.1. Walk-in Freezer – located in B227

3.2. Walk-in Refrigerator – located in B227

3.3. Toxicity Incubators #s 1, 2, 3, 4 and 5 – located in B246

3.4. Calibrated thermometers – located inside refrigerator, freezer, and incubators

3.5. Electronic Data Loggers (see SOP TA-06.28) – located in incubators

4. MEASUREMENT

4.1. Walk-in Refrigerator and Walk-in Freezer

4.1.1. **Daily** - check the temperature displayed in the small gray box located above the control panel located on the front of each Walk-in.

4.1.2. Record the observed temperature, date, time, and your initials in the appropriate spaces in the *Refrigerator and Freezer Temperature Log Book*. Enter the gray-box temperature(s) in **LIMS/Laboratory/Technical/Laboratory Logbook/Temperature Log**.

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Note: The allowable *wet* temperature ranges for the Walk-in Refrigerator and the Walk-in Freezer are, respectively, 0º to 6ºC and -30º to -5ºC. Temperatures not conforming to these ranges are reported to the appropriate supervisory staff for corrective action.

4.1.3. **On the first Monday (or first day) of each month**, read and record (in the *Refrigerator and Freezer Temperature Log Book*) the temperature from the calibrated thermometer located inside each Walk-in.

4.2. Toxicity lab Incubators (#s 1-5)

4.2.1. **Daily** - observe the temperature displayed in the digital display on the control panel located on top of each incubator (in-use).

4.2.2. Open the incubator door and observe the temperature measured by the calibrated thermometer (1 in each incubator). Close the door.

4.2.3. Record observed temperatures, date, time and your initials in appropriate spaces in the *Temperature Log Book Culture Room, Incubators, AGP*. Enter the thermometer temperature(s) in the **LIMS/Laboratory/Technical/Laboratory Logbook/Temperature Log.**

4.2.4. **Weekly** – download temperature data from the electronic data loggers per SOP TA-06.28. Record data logger data on appropriate test bench sheets.

Note: The allowable *wet* temperature range for Incubator #1, #2, #3, #4, and #5 is 17º to 28ºC. (not to be confused with the recommended test temperature and allowable test temperature ranges). Temperatures of in-use incubators not conforming to these ranges are reported to the appropriate supervisory staff for corrective action.

5. DATA ARCHIVAL

5.1. Use a black, waterproof pen for all bench sheets and logbooks.

5.2. Record temperatures in the *Refrigerator and Freezer Temperature Log Book*, the *Temperature Log Book Culture Room, Incubators, AGP* and in **LIMS/Laboratory/Technical/Laboratory Logbook/Temperature Log**.

5.3. To correct raw data entries, place a single line through the incorrect entry, write the corrected entry near the error, date and initial the correction. Do not overwrite entries.

5.3.1. The corrected entry is written as near its appropriate space as possible or else in the comment box on the appropriate bench sheet.

5.3.2. If the correction requires an explanation, write a comment and reference the error. Initial and date the explanation.

5.3.3. Use sequential alphabetical annotation to identify errors and corresponding comments (use A for first error and use A for corresponding explanatory comment; use B for second error, etc.).

6. QUALITY CONTROL

6.1. Refer to QA manual for corrective action and handling out-of-control data.

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7. SAFETY/HAZARDOUS WASTE MANAGEMENT

7.1. Proper laboratory protection, including lab hood or ventilation system, lab coat, gloves and safety glasses, is required when working with chemicals and unprocessed samples.

7.2. Refer to Bureau Quality Manual for sample disposal

7.3. Refer to the Laboratory Health and Safety Plan and Hazardous Waste Management

8. REFERENCES

8.1. Manual for Precision Scientific Dual Program Illuminated Incubator 818

8.2. DEP SOP TA-06.28, Using Data Loggers to record temperatures.

8.3. Laboratory Quality Manual http://www.dep.state.fl.us/labs/library/lab_sops.htm

8.4. Laboratory Health and Safety Plan and Hazardous Waste Management https://www.fldepnet.org/content/dear/bureau-laboratories-safety-documents

APPENDIX OF CHANGES

12/12/2007	Added Scope and Application; Summary of Method; and Appendix of Changes
09/28/2011	Major modification of SOP to reflect new controller system for the Walk-in Refrigerator and Freezer. Systems were overhauled in 2011.
08/07/2013	Reformatted SOP.
01/29/2015	Formatted for 508 compliance.
07/07/2015	Updated links. An allowable temperature ranges for alarms.
07/11/2016	Updated links.

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