

# Aseptic Processing Practices and Process Validation of Aseptic Operators

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Introduction

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| Items                                             | What we do to prevent microbial contamination                                                                                  |  |  |  |
|---------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------|--|--|--|
| Vials                                             | Sterilized and depyrogenated with dry heat oven or tunnel                                                                      |  |  |  |
| Rubber Closures / Caps                            | Sterilized by autoclave                                                                                                        |  |  |  |
| Chemicals                                         | Tested to be sure microbial contamination is within specification.                                                             |  |  |  |
| Water for Injection                               | Held at high or low temperature and ozonated                                                                                   |  |  |  |
| Sundry items (scissors, scoops.<br>Tweezers, etc) | Sterilized by autoclave / Hot Air Oven                                                                                         |  |  |  |
| Air Supply                                        | Air is especially filtered to reduce chances of microbial problems.<br>HEPA filters are tested regularly to verify efficiency. |  |  |  |
| Operators                                         | Trained so they understand aseptic technique. Technique verified by media fill challenge                                       |  |  |  |
| Garments                                          | We use sterile garments to protect product                                                                                     |  |  |  |
| Production<br>environment                         | We sample and test to verify absence of microbes                                                                               |  |  |  |
| Bulk Tanks                                        | Cleaned and sanitised – we test to show they are clean                                                                         |  |  |  |
| Sterilising Filters                               | Are supplied sterile or sterilized in house                                                                                    |  |  |  |
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|                                                   |                                                                                                                                |  |  |  |

## Minimizing contamination – Risk Rating Answer Low, Medium, High

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| Rubber Closures / Caps                            | Sterilized by autoclave                                                                                                        |  |  |  |
| Chemicals                                         | Tested to be sure microbial contamination is within specification.                                                             |  |  |  |
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| Air Supply                                        | Air is especially filtered to reduce chances of microbial problems.<br>HEPA filters are tested regularly to verify efficiency. |  |  |  |
| Operators                                         | Trained so they understand aseptic technique. Technique verified by media fill challenge                                       |  |  |  |
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| <b>Risk &amp; Aseptic Processing Tasks</b> |                       |                          |                 |  |  |  |
|--------------------------------------------|-----------------------|--------------------------|-----------------|--|--|--|
| Task                                       | Ease of<br>Validation | Reliance on<br>Personnel | Associated Risk |  |  |  |
| Sterilization                              | Easy                  | Low                      | Low             |  |  |  |
| Room Design                                | N/A                   | N/A                      | Moderate        |  |  |  |
| Monitoring                                 | Moderate              | Variable                 | High            |  |  |  |
| Sanitisation                               | Difficult             | High                     | High            |  |  |  |
| Gowning                                    | Difficult             | High                     | High            |  |  |  |
| Material Transfer                          | Difficult             | Very High                | Very High       |  |  |  |
| Aseptic Technique                          | Difficult             | Very High                | Very High       |  |  |  |
| Aseptic Assembly                           | Difficult             | Very High                | Very High       |  |  |  |
| 3E – 107 V2                                |                       |                          | Media Fills     |  |  |  |

## Some Basic GMP Rules – cGMP Annex 1

- Limited reliance on the sterility test
- Only sterilized or sanitized items in Grade B, then A
- Aseptic technique is critical "worst case" is challenged
- Aseptic operators must be qualified, re-qualified or disqualified
- EM programs must include line set up, as well as operation
- Interventions = Risk. Keep people remote from product
- Cannot be any air entrainment from B to A space
- Intensive personnel and EM monitoring program
- All incidents/events must be reviewed

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# Grade A Critical Space and Critical Surfaces

#### Critical Space – Grade A / ISO 5

A critical space is one in which the sterilized drug product, containers, and closures are exposed to environmental conditions that must be designed to maintain product sterility.

#### <u>Critical Surfaces within Critical Space</u> Not all Grade A space is a critical surface.

Surfaces that may come into contact with or directly affect a sterilized product or its containers or closures.

Critical surfaces are rendered sterile prior to the start of the manufacturing operation, and sterility is maintained throughout processing. Generally monitored post processing.

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Environmental Monitoring 14











#### **Other Personnel Management Rules** Cap (under hood) Cannot be in Grade A until Safety glasses নাক Hood Face mask fully qualified – assistant in Grade B Frequent glove/gown surveillance – if failing must have re-training and requalification. Maintain a table Gloves of results Coveralls Dis-qualified if cannot meet standards Boots Any positive on Grade A 9 Shoe covers (onder boots) gloves is a problem - must be investigated Personnel CBE - 107 V2 20









## **Non-Routine Interventions**

Non-routine interventions are any interventions that are corrective and are or **should be** uncommon. Examples are:

- In process adjustment of the machine tracks
- Removing defective seals on containers
- Removing vials from the line that have jammed the machine
- Removing vials from the line that have fallen over
- Product filter change (initial bubble point failure ?)
- Replacement of filling needle or hose
- Product spillage or leakage
- Poorly fitting stoppers that require more manual manipulation
- Any other problem that requires manual correction

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## **Risk Rating of Interventions**

| Risk<br>Rating                      | Intervention<br>Activity                  | Potential<br>Contamination<br>Risk | Frequency of<br>inclusion in<br>media fill | Glove<br>monitoring<br>post<br>intervention |  |
|-------------------------------------|-------------------------------------------|------------------------------------|--------------------------------------------|---------------------------------------------|--|
| 5                                   | Critical Surface or<br>aseptic connection | Very High                          | Every Fill                                 | Yes                                         |  |
| 4                                   | Proximity to an open container            | High                               | Every Fill                                 | Yes                                         |  |
| 3                                   | Remote to an open container/closure       | Medium                             | Once per year                              | No                                          |  |
| 2                                   | Post Capping                              | Low                                | Once per year                              | No                                          |  |
| 1                                   | Grade B activity                          | Very Low                           | Once per 2<br>years                        | No                                          |  |
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