Inspection and Test Protocol

Project Mass Production, Supply and Delivery of Science and Mathematics Equipment Packages to Public Elementary Schools for Grades 1 to 3 and Grades 4 to 6, Public Junior High Schools for Grades 7 to 10, and Public Senior High Schools for Grades 11 to 12 (FY2024 SME Lots 3 & 5)

A. General Inspection Protocol. This general protocol shall serve as guide in the conduct of the Evaluation Samples/predelivery inspection for all market items (where the following statement is applicable).

- a.) verify/evaluate the parameters of the goods or product as indicated in the specifications e.g. material, dimensions, capacity, power rating, etc.;
- b.) check the goods for any evidence of defects visually as follows:
 - i) rust formation
 - ii) cracked/broken parts
 - iii) warps/dents
 - iv) loose parts
 - v) discoloration
- c.) look into the completeness of parts/accessories;
- d.) all goods powered by dry cell (AA, AAA, etc.) shall be included with corresponding batteries ready for use;
- e.) the bidder shall unbox, set up (if applicable), and manipulate the goods to be evaluated and shall perform corresponding performance and/or functionality tests.
- f.) Markings and Labels shall be in English, with correct spelling, permanent.
- g.) For models with key card, verify and identify the structures if correct.
- h.) The bidder/supplier shall provide the materials and consumables.

Item	Description	Inspection and Test Procedures	
I. SCIEN	I. SCIENCE AND MATHEMATICS EQUIPMENT (MASS PRODUCTION ITEMS)		
LOT 3: B	LR-DEVELOPED STORAGE CABIN	NETS	
1	BLR-developed Storage Cabinet	(a) In the evaluation of sample, the technical specifications, as part of the	
		Contract, will be used as reference. However, in the pre-delivery inspection, it	
		will be the approved sample that will be used as reference.	
		On the individual parts (when the cabinet is at its collapse state):	
		(b) Conduct visual inspection of the individual parts. The material/s must	
		conform to what is specified in the technical specifications. There must be no	
		deformities, breakage, sharp edges, cracks, chipped edges, scratches, dents, and	
		other defects on the individual parts.	
		(c) Do dimensional inspection of the individual parts. Measure lengths, widths,	
		heights, thicknesses, holes, distances between holes, etc.	
		(d) Check the surface finish. Surface that needs powder coating, as specified in	
		the technical specifications, must be powder-coated.	
		(e) Inspect the doors, the transparent Plexiglass (acrylic), and the rubber linings.	
		Note: There must be no cracks, warping, bending, scratches, and other defects	
		on the transparent Plexiglass (acrylic).	
		(f) Check the door lock and its keys. Check the door handles, detachable shelf	
		supports, and hinges.	
		(g) Inspect the top cover, bottom cover, side covers, back covers, and the	
		shelves. Check the holes for the detachable shelf supports.	
		(h) Check the fittings of the lock posts of the top cover, front base, and rear	
		base to the (square) openings of the side and back covers.	
		(i) Check the bolts and nuts. Check the rivets.	

Item	Description	Inspection and Test Procedures
		(j) Check the welds and their locations. Note: Messy or untidy welds are not
		acceptable.
		On the Assembly:
		(k) The assembled cabinet will be subjected to stress test by moving it
		sideways, forward, and backward and tilt 30 degrees both ways from the
		vertical position. During stress test, if the assembled cabinet is found not sturdy
		and defects are noted, it will be subjected to re-inspection to verify the quality
		of welded joints, locking rivets, bolts, nuts, and their spacing and determine
		whether these conform to the technical specifications.
		(l) Do dimensional inspection of the assembly. Measure the height, width,
		depth, length, etc.
		(m) Check the uprightness of the assembly when laid flat on a (horizontal) ground.
		(n) Check the perpendicularity and/or parallelism of the top cover, bottom
		cover, side covers, and back covers with respect to each other. (o) Check the alignment of the holes (for the detachable shelf supports) both
		vertically and horizontally.
		(p) Using a spirit level, check the horizontality of the shelves when these are
		laid to rest on their (detachable) supports in the cabinet. Check, also, the
		horizontality of the top and bottom covers.
		(q) There must be no deformities, breakage, sharp edges, cracks, chipped edges,
		cracks, scratches, dents, and other defects on the assembly.
		(r) Check for gaps between the assembled parts.
		(s) Test the opening, closing, swinging, and locking of the doors. Check the
		performance of the hinges including the performance of the door lock & its
		keys.
		(t) Inspect the rivets. Check the bolts and nuts. Check their fixations.
		(u) Do functionality test to validate the level of performance of the cabinet by
		placing in it the equipment intended for it to store.
II. SCIENC	E AND MATHEMATICS EQU	IPMENT (MARKET ITEMS)
LOT 5: GL	ASSWARES AND LABORATO	DRY TOOLS
1 B	eaker, borosilicate, 250 mL	A. (Refer to General Inspection Protocol)
		B.Tests
		a). Visual inspection
		Check the visible attributes/parameters of the 250 mL beaker, borosilicate as
		per technical specifications
		b)Dimensional inspection
		Measure the dimensions as per technical specifications of the 250 mL beaker, borosilicate
		c)Scratch test
		Scratch using your thumb nails the brand, white graduations and inscriptions
		and other markings, to test for the peel and adhesion properties of embossed
		brand and permanency of graduations, and other markings, If it wont peel off, it
		passed QC inspection. If not, it is rejected
		d) Refractive-index test
		Submerge the glass into vegetable oil or glycerin to determine whether the glass
		material is borosilicate.

Item	Description	Inspection and Test Procedures
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerin, 1.473 are some liquids with similar refractive index as to borosilicate glass).
		e) Volumetric Test
		a) Fill the dry beaker sample with water up to the 200 mL mark . Measure all its contents of the beaker sample using a dry, standard 100 graduated cylinder up to 200 mL and transfer the water to another beaker , to check the accuracy and preciseness of the printed graduations as stipulated in the technical specifications, is met. The capacity must be 200 mL, tolerance: $\pm 5\%$ b) Measure 250 mLwater using the standard 100 mL graduated cylinder and transfer all the contents to the beaker sample. The capacity must be 250 mL, tolerance: $\pm 5\%$
		f) Functionality test 1. Place half- full of water in the 250 mL beaker. Use boiling stones or boiling sticks in liquids to facilitate even heating and boiling
		2. Heat the beaker with water up to its boiling point of 100°C and let it continue boiling for 3 more minutes to check and verify its resistance to thermal shock without breakage, it Passed QC inspection or if it it fails to resist thermal shock, it is rejected.
		C. Needed Equipment and Material:
		 Digital vernier caliper Steel tape measure
		3. Graduated cylinder, 100 mL
		4. Funnel, glass
		5. Denatured alcohol
		6. Rag/tissue paper
		7. Glycerine (1 liter)
		8. Tripod
		9. Lighter
		10. Wire gauze 11. Thermometer, partial immersion
		12. Hand gloves
		13. Face mask
		14. Safety goggles
		15. Boiling stones
2	Beaker, borosilicate, 50 mL	A. (Refer to General Inspection Protocol)
		D. Toota
		B. Tests a).Visual inspection
		Check the visible attributes/parameters of the 50 mL borosilicate beaker as per
		technical specifications
		b)Dimensional inspection
		Measure the dimensions as per technical specifications of the 50 mL borosilicate beaker
		c)Scratch test

Item	Description	Inspection and Test Procedures
		Scratch using your thumb nails the brand, white graduations and inscriptions
		and other markings, to test for the peel and adhesion properties of embossed
		brand and permanency of graduations, and other markings. If it will not peel
		off, it passed QC inspection. if not, it is rejected
		d) Refractive-index test
		Submerge the glass into vegetable oil or glycerin to determine whether the glass material is borosilicate.
		D
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerin, 1.473 are some liquids with similar refractive index as to borosilicate glass).
		e). Volumetric Test
		a) Fill the dry beaker sample with water up to its 40 mL mark. Measure all of
		its contents using a standard 10 mL graduated cylinder, to check the accuracy and preciseness of the printed graduations. The capacity must be 40 mL; tolerance: ±5%
		b) Measure 50 mL water using a standard dry graduated cylinder and transfer
		all the contents to the beaker sample, to verify whether the required
		minimum/maximum volumetric capacity as stipulated in the technical
		specifications, is met. The capacity must be 50 mL, tolerance: $\pm 5\%$ and it must
		not overflow, it passed QC inspection. If not, it is rejected
		f) Functionality test
		1. Place half- full water in the 50 mL beaker. Use boiling stones or boiling
		sticks in liquids to facilitate even heating and boiling
		2. Heat the beaker with water up to its boiling point of 100°C and let it continue
		boiling for 3 more minutes to check if it can resist thermal shock, it passed QC
		inspection. If not, it is rejected
		C. Needed Equipment and Material:
		1. Digital vernier caliper
		2. Steel tape measure
		3. Graduated cylinder, 10 mL
		4. Graduated cylinder, 100 mL
		5. Funnel, glass
		6. Denatured alcohol
		7. Rag/tissue paper
		8. Glycerine (1 liter)
		9. Tripod
		10. Lighter
		11. Wire gauze
		12. Thermometer, partial immersion
		13 Hand gloves
		14. Safety goggles
		15. Boiling stones,
		Detergent, sponge, water
3	Burette, 10 mL capacity (acid)	A. (Refer to General Inspection Protocol)
		B. Tests
		a).Visual inspection

	Check the visible attributes/parameters of the burette as per technical specification
	check the visible attributes/parameters of the burette as per technical specificant
	b)Dimensional inspection
	Measure the dimensions as per technical specifications of the burette
	c) Scratch test: Scratch using your thumb nails the brand and white graduations and inscriptions and other markings of the distilling flask; to test for the peel and adhesion properties of embossed brand and permanency of graduations, and other markings. If it wont peel off, it passed QC inspection. If not, it is rejected
	d) Refractive-index test. Submerge the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate. Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, the glass can no longer be seen or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass
	e) Leak test
	Procedure: 1. Clean the burette. 2. Allow the temperature of burette and distilled water used for verification to equalize, 3. Note the water temperature. 4. The burette must be fixed in a vertical position in a burette clamp 5. Close the stopcock. 6. Initially fill the burette to a level a few millimetres above the zero mark/line with water. 7. With the key in one or other of the « closed » or shut off positions, the test time will last at least 30-51 minutes to ensure sufficiently accurate determination of water-tightness 8. If a drop appears, the stopcock may need to be tightened or cleaned. If the problem persists, the burette should be rejected. The rate of leakage for Class A burette shall not exceed one half of one scale subdivision in 30-51 min, it Passed QC inspection. If not, it is rejected

Item	Description	Inspection and Test Procedures
		f) Delivery time- is the time required for the free descent of the water meniscus, from the zero mark to the lowest numbered scale mark, with the stopcock fully open and with no restriction of flow. a) Fix/mount the burette in a vertical position using the burette clamp b) Close the stopcock. c) Fill initially the burette with distilled water way up the zero mark. d) Open the stopcock and slowly drain the liquid to set the zero point accurately,making sure the lower meniscus is up to zero mL/mark. d) Fully open the stopcock making sure its tip is not in contact with the wall of the receiving vessel but at the center. e) Drain the water into the beaker up to the lowest numbered scale mark with the stopcock fully open and with no restriction of flow. The delivery time determined in this way must be minimum- 70 sec.
		maximum: 100 sec g) Functionality Test
		 Add 0.33 mL of 12 N HCl to 10 ml of distilled water to obtain a 0.4 N HCl solution. Set up the burette. Fill the burette with 0.4 N hydrochloric acid slightly above the zero mark using a pipette to rinse its inside surface very well and align burette tube vertically. Place a reading card at the back of the burette to take a more accurate initial reading at the level of the mensicus. Drain the liquid to set the zero point accurately. Pour 5 mL of the unknown NaOH solution in an Erlenmeyer flask using the 10 mL pipette and add three drops of phenolphthalein to get a pink color. Swirl the flask to mix all the substances. Place the sheet of white paper under the flask for easiest recognition of the color change. Begin the titration by adding HCl to the analyte. Open the stopcock and slowly add titrant to the sample in the flask Gently keep swirling the flask with one hand while using the other hand to manipulate the burette adding the titrant simultaneously. Rinse the walls of the
		beaker and the tip of the burette with deionized water from a wash bottle when the endpoint is near. This ensures that all of the HCl delivered from the burette ends up in the reaction mixture. 10. The end point is reached when the pink color disappear and one drop changes the indicator color permanently from pink to colorless which lasts for at least 30 seconds 11. Take the reading of the burette. Volume of the acid= Final - initial reading
		C. Materials
		Beaker, 250 mL Test tube, 16 x 150
		Sodium hydroxide, 5 mL
	<u> </u>	Hydrochloric acid, 10 mL, 0.4 M
		Watch glass
		Burette, base
		Erlenmeyer flask, 250 mL
		Phenolpthalein indicator

Item	Description	Inspection and Test Procedures
		Glycerine (1L)
		Stand setup assembly/tripod
		Stirring rod
		Hand gloves
		Safety goggles
		Face mask
		Detergent
		Sponge
		Rags/tissue paper
		Pipette, 10 mL with pipettor
		Graduated cylinder, 10 mL
		Distilled water, 1 L
		Buret reading card, 3 x 5 index card
		White paper
		Funnel
4	Burette, 10 mL capacity (base)	A. (Refer to General Inspection Protocol)
		B. Tests
		a)Visual inspection
		Check the visible attributes/parameters of the burette as per technical
		specifications
		b)Dimensional inspection
		Measure the dimensions as per technical specifications of the burette
		c) Scratch test:
		Scratch using your thumb nails the brand and white graduations and
		inscriptions and other markings of the distilling flask; to test for the peel and
		adhesion properties of embossed brand and permanency of graduations, and
		other markings. If it wont peel off, it passed QC inspection. If not, it is rejected
		d) Refractive-index test.
		Submerge the glass into vegetable oil or glycerine) to determine whether the
		glass material is borosilicate. Borosilicate glass is identified by its refractive
		index, 1.474. Immersing the glass in a container of liquid of similar refractive
		index, the glass can no longer be seen or will disappear. (Vegetable oil, 1.47
		and glycerine, 1.473 are some liquids with similar refractive index as to
		borosilicate glass
		e) Leak test

Item	Description	Inspection and Test Procedures
		Procedure:
		1. Clean the burette.
		2. Allow the temperature of burette and distilled water used for verification to
		equalize,
		3. Note the water temperature.
		4. The burette must be fixed in a vertical position in a burette clamp5. Close the stopcock.
		6. Initially fill the burette to a level a few millimetres above the zero mark/line with water.
		7. With the key in one or other of the « closed » or shut off positions, the test
		time
		will last at least 30-51 minutes to ensure sufficiently accurate determination of
		water-tightness
		8. If a drop appears, the stopcock may need to be tightened or cleaned. If the problem persists, the burette should be rejected.
		The rate of leakage for Class A burette shall not exceed one half of one scale subdivision in 30-51 min, it Passed QC inspection. If not, it is rejected
		f. Delivery time- is the time required for the free descent of the water meniscus, from the zero mark to the lowest numbered scale mark, with the stopcock fully open and with no restriction of flow.
		a) Fix/mount the burette in a vertical position using the burette clamp b) Close the stopcock.
		c) Fill initially the burette with distilled water way up the zero mark.
		d) Open the stopcock and slowly drain the liquid to set the zero point
		accurately, making sure the lower meniscus is up to zero mL/mark.
		e) Fully open the stopcock making sure its tip is not in contact with the wall of
		the receiving vessel but at the center.
		f) Drain the water into the beaker up to the lowest numbered scale mark with
		the stopcock fully open and with no restriction of flow.
		The delivery time determined in this way must be minimum- 70 sec. maximum: 100 sec

Item	Description	Inspection and Test Procedures
		 g) Functionality Test Set up the burette. Fill the burette with 0.4 M sodium hydroxide solution slightly above the zero mark using a pipette to rinse its inside surface very well and align burette tube vertically. Place a reading card at the back of the burette to take a more accurate initial reading at the level of the meniscus. Drain liquid to set the zero point accurately. Pour 5 mL of the unknown HCl solution in an Erlenmeyer flask using the 10 mL burette and add three drops of phenolphthalein. Swirl the flask to mix all the substances. Place the sheet of white paper under the flask for easiest recognition of the color change Begin the titration by adding NaOH solution to the analyte. Open the Rotaflow stopcock and slowly add titrant to the sample in the flask Gently keep swirling the flask with one hand while using the other hand to manipulate the burette adding the titrant simultaneously. Rinse the walls of the beaker and the tip of the burette with deionized water from a wash bottle when the endpoint is near. This ensures that all of the NaOH delivered from the burette ends up in the reaction mixture. The end point is reached when one drop changes the indicator color permanently from colorless to a very slight pink which lasts for at least 30 seconds. Take the final reading. Volume of the base = Final - intial reading Make three or more trials.
		Make three or more trials.
		C. Materials Erlenmeyer flask, 250 mL
		Sodium hydroxide, 0.4 M
		Hydrochloric acid, 30 mL
		Phenolpthalein indicator
		Stirring rod
		Glycerine (1L)
		Stand setup assembly/tripod
		Graduated cylinder, 10 mL
		Burette reading card
		Hand gloves Safety goggles
		Face mask
		Detergent Determination
		Sponge
		Rags/tissue paper,
		Pipette, 10 mL with pipettor
		Graduated cylinder, 10 mL
		Distilled water, 1 L
		Buret reading card, 3 x 5 index card
		White paper Funnel
5	Burner, Alcohol, glass, 150 mL Capacity	A. (Refer to General Inspection Protocol)
		D. T.
	1	B. Tests

Item	Description	Inspection and Test Procedures
	•	a)Visual inspection
		Check the visible attributes/parameters of the alcohol burner, 150 mL, as per
		technical specifications
		b)Dimensional inspection
		Measure the dimensions as per technical specifications of the alcohol burner,
		150 mL
		c) Volumetric Test
		Measure 150 mL of denatured alcohol, using a standard 100 mL graduated
		cylinder. Fill the alcohol burner using a funnel.
		This test is used to check and verify whether the required minimum/ maximum
		volumetric capacity of the glass, as stipulated in the technical specifications, is
		met. The capacity must be 150 mL
		d) Leak Test
		1. Place a piece of white paper on a table.
		2. Place the alcohol lamp on top of the piece of paper. Observe.
		Expected Result: No leak of the alcohol on the piece of paper.
		This test is done to check if there is no leakage of the
	 	denatured alcohol inside the burner/lamp.
		e) Functionality (Heating) test
		Use the alcohol lamp for continuous heating of water for 20 minutes to test if
		it can resist thermal shock/withstand prolonged heating without breaking, it Passed QC inspection. If it failed to resist thermal shock and if the glass breaks,
		it is rejected
		it is rejected
		C. Needed Equipment and Material:
		Needed Equipment and Material. Digital vernier caliper
		2. Tape rule
		3. Graduated cylinder, 100 mL
		4. Funnel, glass
		5. Hand gloves
		6. Safety goggles
		7. Face mask
		8.Denatured alcohol
		9 Detergent
6	Burner, Bunsen	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the Bunsen burner as per technical
		specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Bunsen burner
		Functionality test
		1. Install/connect the Bunsen burner to LPG tank.
		2. Check for leaks especially on the Bunsen burner's serrated inlet tube and
		threaded gas needle valve using soap solution (soap or detergent). No bubbles
		formed, it passed QC inspection. If not, it is rejected
		3. Close the air holes, a yellow flame (luminous) is produced.
		4. Open the air holes, a blue flame (non-luminous) is produced.
		Gas leak test before using the LPG tank

Item	Description	Inspection and Test Procedures
	_	1. Prepare a soap solution by mixing 5 mL detergent to 10 mL water; ensure
		that bubbles do not form during the preparation of the detergent.
		2. Open the LPG tank control valve one-fourth turn counterclockwise.
		3. Place the soap solution on both ends of the rubber hose and into the
		connection between the regulator and the LPG tank.
		4. If bubbles are formed, it indicates that there is a leakage;
		5. Shut off the LPG tank control valve.
		6. Locate the leak and fix.
		7. Repeat steps 1-3 to re-test the leakage.
		8. After the re-test, if there is no more leakage, continue with the succeeding
		activity
		C. Materials needed to perform inspection and test
		Digital vernier caliper
		Tape rule
		Stand set up assembly/tripod
		Lighter
		Beaker
		Detergent
		Water
		Water
7	Cork Stopper # 5 (for Ø 16mm test	A (Defeate Council Louis Graphy Destard)
,	tube)	A. (Refer to General Inspection Protocol) B.Tests
		Visual inspection
		Check the visible attributes/parameters of the cork stopper, #5 for 16 x 150 mm
		test tube, as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the cork stopper, #5 for 16 x 150 mm test tube
		Functionality Test Plug the cork stopper to a 16 mm test tube to check if it fits snugly into it. If it
		does, ot passed Qc inspection. If not, it is rejected
		does, of passed QC hispection. If not, it is rejected
		C. Materials needed to perform inspection and test protocol
		Tape rule, Vernier caliper, 16 x 150 mm test tube
		2
8	Crucible with lid/cover	A. (Refer to General Inspection Protocol)
		D. M.
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the crucible with lid/cover as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the crucible with
		lid/cover
		Volumetric test
		Measure 30 mL water and pour into it; to check and verify whether the its
		required minimum/maximum volumetric capacity as stipulated in the technical
		specifications, is met.
		Functionality test, by heating sugar until it melted to test its resistance to
		breakage of crucible.
		C. Materials needed to perform inspection and test protocol

Item	Description	Inspection and Test Procedures
		Steel tape/ ruler
		Vernier caliper
		Sugar
		Lighter
		Bunsen/alcohol burner
		Stand setup assembly
		LPG/match
		Burner
		Wire gauze
		Water
		Graduated cylinder, 10 mL
9	Dish, Evaporating, 75 mL	A. (Refer to General Inspection Protocol)
		D. T
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the evaporating dish, 75 mL as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the evaporating dish,
		75 mL
		Function test by performing the evaporation of salt solution, to separate water
		from the salt crystals, with the salt residue remaining in the filter paper and the
		water evaporated, a to test for the functionality and the thermal shock
		resistance of the evaporating dish
		Volumetric test by measuring 75 mL of water using a standard 100 mL
		graduated cylinder and pouring all the contents into the evaporating dish
		sample, to check and verify whether the its required minimum/maximum
		volumetric capacity as stipulated in the technical specifications, is met.
		C. Materials needed to perform inspection and test
		Measuring tape/ ruler
		Caliper
		Stand setup assembly/tripod
		Alcohol/Bunsen Burner
		Wire gauze
		Evaporating dish
		LPG/match
		Graduated cylinder, 100 mL
		Denatured alcohol
		Lighter
		Stirring rod
		Salt
		Water
		Spatula,
		Graduated cylinder, 100 mL
10	Distillation set-up: Condenser, Liebig	A. (Refer to General Inspection Protocol)
	type	1. (2000)
		B. Tests

Visual inspection Check the visible attributes/parameters of the Liebig condenser as specifications Dimensional inspection Measure the dimensions as per technical specifications of the Liebig contense will be no leak or escape of the steam or rubber hose Scratch test: Scratch using your thumb nails the brand and inscriptions and other the Liebig condenser; to test for the peel and adhesion properties of brand and permanency of graduations, and other markings. If it wo passed QC inspection. If not, it is rejected	ndenser if er markings of f embossed
there will be no leak or escape of the steam or rubber hose Scratch test: Scratch using your thumb nails the brand and inscriptions and othe theLiebig condenser; to test for the peel and adhesion properties of brand and permanency of graduations, and other markings. If it wo	er markings of f embossed
	nt peel off, it
Refractive-index test (by submerging the glass into vegetable oil to determine whether the glass material is borosilicate. Borosilicate identified by its refractive index, 1.474. Immersing the glass in a colliquid of similar refractive index, the glass can no longer be seen of disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquid similar refractive index as to borosilicate glass	e glass is ontainer of or will
Refractive-index test. Submerge the glass into vegetable oil or glycerine) to determine whe glass material is borosilicate. Borosilicate glass is identified by its index, 1.474. Immersing the glass in a container of liquid of similar index, the glass can no longer be seen or will disappear. (Vegetable and glycerine, 1.473 are some liquids with similar refractive index borosilicate glass	refractive r refractive e oil, 1.47
Functionality Test Assemble the distillation setup (Liebig Condenser, distilling flask, rubber stopper). Perform the distillation experiment (see attached procedure) The distillate shall be obtained (e.g. coffee to be distilled) without breakage.	
C. Materials needed to perform inspection and test tape rule, heat source, stand, water source, glycerine (1L), coffee so rag/tissue paper, wire gauze, ring with stem, stand setup assembly, clamp, Bunsen burner, LPG	
11 Distillation set-up: Distilling Flask, borosilicate, 250ml, A. (Refer to General Inspection Protocol)	
B. Tests	

Item	Description	Inspection and Test Procedures
		Visual inspection Check the visible attributes of the distilling flask, borosilicate, 250 mL, as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the distilling flask, borosilicate, 250 mL Scratch test: Scratch using your thumb nails the brand and white graduations and inscriptions and other markings of the distilling flask; to test for the peel and adhesion properties of embossed brand and permanency of graduations, and other markings. If it wont peel off, it passed QC inspection. If not, it is rejected
		Refractive-index test. Submerge the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate. Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, the glass can no longer be seen or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass
		Volumetric Test Fill the 250 mL distilling flask with 250 mL water using a standard 100 mL graduated cylinder, to check if its volumetric capacity is met.
		Functionality Test. Assemble the distillation setup to perform distillation experiment (Liebig Condenser, distilling flask, rubber hose, rubber stopper). (See attached procedure). Distillate shall be obtained (e.g. coffee to be distilled) without any breakage.
		C. Materials needed to perform test and inspection tape rule, heat source, stand, water source, glycerine (1L), coffee solution, rag/tissue paper, wire gauze, ring with stem, stand setup assembly, universal clamp, Bunsen burner, LPG
12	Double burette clamp/holder	A. (Refer to General Inspection Protocol)
		B. Tests Visual inspection Check the visible attributes/parameters of the double burette clamp as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the double burette clamp Functionality Test Let the clamp hold the burettes (acid, base) securely and in place to check its functionality.
13	Electrolysis Apparatus, student-type (Brownlee)	C. Materials needed: Tape rule, Vernier caliper A. (Refer to General Inspection Protocol)
		B. Tests

Item	Description	Inspection and Test Procedures
		a) Do the refractive-index test for the four graduated 25 mL glass test tubes and beaker/glass jar (by submerging the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate. Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass.
		b) Do the function test by performing the Electrolysis of Water experiment, to separate water into its elements to produce two part hydrogen and one part oxygen gases. (See attached sheets), to check the accuracy and preciseness of the printed graduations and verify whether the required minimum/maximum volumetric capacity of the glass, as stipulated in the technical specifications, is met. If the hydrogen gas is present, it pops. If oxygen gas is tested, it supports combustion, making the ember glow more or re-ignites
		c) Do volumetric test:
		i) Fill each of the two (2) graduated test tube samples up to their 25 mL mark, using a standard 10 mL graduated cylinder to check the accuracy and preciseness of the printed graduations b) Measure 27 mL water and fill the two graduated test tube samples. It wont overflow, it passed QC inspection. If not, it is rejected
		ii) Measure 1000 mL of water using a standard 100 mL graduated cylinder and pour into glass jar sample, to test and verify its volumetric capacity and to check the accuracy and preciseness of the printed graduations and verify whether the required minimum/maximum volumetric capacity of the glass jar (1000 mL): as stipulated in the technical specifications, is met.
		d) Do the scratch test: scratch using your thumb nails the white graduations and large white enamel marking spot of the 27 mL graduated test tubes and 1000 mL beaker to test for the peel and adhesion properties of embossed/enamelled brand and permanency of graduations, If they are peeled off, the item is rejected.
		C. Materials needed to perform inspection and test
		Tape rule
		9 V battery
	-	Connecting wires
	+	Beaker, 250 mL Power supply with switch selector
		Stirring rod Sodium hydroxide solution Glycerine (1L)
14	Flask, Erlenmeyer, borosilicate, narrow-mouth, 250 mL	A. (Refer to General Inspection Protocol)
		B. Tests

Item	Description	Inspection and Test Procedures
		Visual inspection Check the visible attributes/parameters of the Erlenmeyer flask, 250 mL, as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the Erlenmeyer flask, 250 mL Scratch test: Scratch using your thumb nails the brand and white graduations and inscriptions and other markings of the glass jar and four (4) graduated test tubes; to test for the peel and adhesion properties of embossed brand and permanency of graduations, and other markings. If it wont peel off, it passed QC inspection. If not, it is rejected.
		Refractive-index test (by submerging the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate. Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass.
		Volumetric test, 1) Fill the flask up to its 200 mL mark. Measure all its contents using a standard graduated cylinder and transfer to a beaker, to check the accuracy and preciseness of the printed graduations and verify whether the required minimum/maximum volumetric capacity of the glass, as stipulated in the technical specifications, is met. The capacity must be 200 mL 2) Measure 250 mL water using a standard graduated cylinder and transfer all the contents to the Erlenmeyer flask sample, to check its volumetric capacity. The capacity must be 250 mL
		Functionality (Boiling Point) Test. Use boiling stones 1. Fill the flask with half-full water 2. Heat the flask with water up to its boiling point of 100°C and let it continue boiling for 3 minutes, to check if it can resist thermal shock, it Passed QC inspection or its failure to resist thermal shock when the glass breaks, it is rejected
		C. Materials needed to perform inspection and test Measuring tape/ ruler

Item	Description	Inspection and Test Procedures
		Boiling stones
		Measuring tape/ ruler
		Vernier Caliper,
		Graduated cylinder, 100 mL,
		Glycerine (1L)Measuring tape/ ruler
		Caliper
		Stand setup assembly/tripod
		Alcohol/Bunsen Burner
		Wire gauze
		Evaporating dish
		LPG/match
		Graduated cylinder, 100 mL
		Denatured alcohol
		Lighter
		Stirring rod
		Water
		Spatula,
		Stand setup assembly
		Wire gauze
		Universal clamp
		Universal bosshead
		1
15	Funnel, borosilicate, fluted	A. (Refer to General Inspection Protocol)
13	runner, borosmeate, nuteu	A. (Refer to General hispection Fronce)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the funnel, borosilicate, fluted, as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the funnel,
		borosilicate, fluted
		Functionality test
		1. Make a filter cone out of a filter paper and place it snugly in a funnel
		pupor una piano di una rima.
		2. Place a little sand and pour 10 mL water in beaker
		3. Filter and collect in a flask
		Expected Result: The sand- water mixture must be separated
		The sand is retained on the filter paper as residue and the water as the filtrate
		passes through the filter paper and is collected in the flask
		C. Materials needed to perform inspection and test
		Measuring tape/ ruler
		Digital vernier caliper
		Graduated cylinder, 100 mL
		Erenmeyer flask, 250 mL
		Stirring rod
		Beaker, 250 mL
		Filter paper
		Pair of scissors
		Sand
		TapWater
16	Glass Tubing	A. (Refer to General Inspection Protocol)

Item	Description	Inspection and Test Procedures
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the glass tubing, Ø 6 mm x Ø 4 mm x
		1219-1500 mm long as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the glass tubing
		Function test
		Cut a 1 foot glass tubing using the triangular file
		Fire polish the ends
		C. Materials needed to perform inspection and test
		Tape rule
		Digital vernier caliper
		Triangular file
		Alcohol /Bunsen burner
		Funnel
		Denatured alcohol
15	N	Lighter D. C. L. C. L.
17	Manometer, Open U-tube	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the Open U-tube manometer, as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Open U-tube manometer
		Leak Test for the rubber hose
		1. Fill the rubber hose with water for at least a minute.
		Water must not leak.
		2. Immerse the rubber hose in water. Gently blow air through the tube.
		There shall be no bubbles coming out from the rubber hose
		Functionality Test
	+	Fill the U-tube manometer with colored water following instructions in the
		accompanying User's Manual.
		2. The height/level of the colored water in the two (left an right) tubes must be
		the same.
		3. Insert the rubber hose into the rifted tip of the U-tube manometer
		3. Apply slight pressure onto the rubber hose.
		There is now a difference in the level of the left and right) tubes of the
		manometer colored water. The colored water inside the U-tube manometer
		moves up and down.
		4. Allow the liquid to stop moving before taking the reading
		5. Read the height/level difference between both the tubes (arms)
		6. Record the height of the liquid in the left tube (arm).
		7. Record the height of the liquid in the right tube (arm).
		8. The pressure difference is measured by taking the difference between the two
		heights/levels of colored water.
		C. Materials needed to perform inspection and test

Item	Description	Inspection and Test Procedures
		Steel tape/ruler
		Vernier caliper
		Colored dye
		Water
		Beker, 250 mL
		Spatula
		Ruler
18	Mortar and Pestle, porcelain, 150 mL.	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the mortar and pestle, 150 mL, as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the mortar and pestle,
		150 mL
		Volumetric test
		Fill the mortar with 150 mL of water using a standard 100 mL graduated
		cylinder, to check its maximum volumetric capacity, as stipulated in the
		technical specifications, is met.
		Functionality test
		Cut a leaf into smaller pieces
		Use the mortar and pestle to extract the juice out of the leaf
		C. Materials needed to perform inspection and test
		Steel tape
		Mortar and pestle
		Pair of scissors
		Graduated cylinder, 100 mL
		Beaker, 250 mL
		Water
19	Osmosis Apparatus	A. (Refer to General Inspection Protocol)
		D. W
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the Osmosis apparatus, as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Osmosis
		apparatus
		Functionality Test

Set up the Osmosis apparatus and conduct experiment (See attached on Osmosis experiment) Procedure: 1 Soak the animal membrane in water for at least 30 seconds and cow thistle tube with it, and tie it with rubber band. Make sure that the me smooth and tight against the lip of the thistle tube to prevent leakage 2. Fill the thistle tube funnel up to a its neck with the 50 % sugar an trapped air using a barbecue stick 3. Invert and mount the thistle funnel in an upright position using the stand. Make sure that it does not touch the bottom of the jar. 4. Fill the jar with water up to the neck of the thistle funnel. Use the bestick when there is a gap on the glass tube 5. Mark the initial level of the sugar solution with a marking pen 6. Mark the next level of the sugar solution in the thistle tube after 5 7. Monitor the change of the level of the sugar solution in the thistle tafter 5 minutes for 20 minutes Expected Result: There is a continuous rise of the level of sugars the thistle tube until rising of the level stops when equilibrium is reached. C. Materials Sugar solution, 50% Sugar, 10 g Tape rule Balance. digital Ruler Vernier caliper Stopwatch Beaker, 250 mL Barbecue stick Water	er the mbrane is
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6. Mark the next level of the sugar solution in the thistle tube after 5 7. Monitor the change of the level of the sugar solution in the thistle tafter 5 minutes for 20 minutes Expected Result: There is a continuous rise of the level of sugar sthe thistle tube until rising of the level stops when equilibrium is read C. Materials Sugar solution, 50% Sugar, 10 g Tape rule Balance. digital Ruler Vernier caliper Stopwatch Beaker, 250 mL Barbecue stick Water	
7. Monitor the change of the level of the sugar solution in the thistle tafter 5 minutes for 20 minutes Expected Result: There is a continuous rise of the level of sugar sthe thistle tube until rising of the level stops when equilibrium is reacted. C. Materials Sugar solution, 50% Sugar, 10 g Tape rule Balance. digital Ruler Vernier caliper Stopwatch Beaker, 250 mL Barbecue stick Water	minutes
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Vernier caliper Stopwatch Beaker, 250 mL Barbecue stick Water	
Stopwatch Beaker, 250 mL Barbecue stick Water	
Beaker, 250 mL Barbecue stick Water	
Barbecue stick Water	
Water	
Rubber band	
20 pH meter, hand-held, digital A. (Refer to General Inspection Protocol)	
B Test	
Function test Standardize the pH meter first.	
1. Place the 9V battery in the battery holder at the back of the pH	
meter.	
2.Turn it on. Do not place the pH probe into the stock buffer solut.	ons.
3. Always pour the stock solution into a smaller beaker.	
4. Immerse the tip of the electrode in the pH 7 buffer solution.	
5. Adjust the pH reading in the LCD display using the calibration	
screw driver/ trimmer to pH 7.0.	
6. Rinse in distilled water before proceeding to measure the pH	
of the sample solutions.	
After every test, rinse the electrode in between the tests. Standardize a	
using the pH 7 buffer solution, only after twenty samples had been ta	gain
7. Immerse in an acid, base and then distilled water, one at a time	_
The second secon	_

Item	Description	Inspection and Test Procedures
		If the sample is:
		A) an acid, the pH meter reading is from pH 0-6.9;
		B) a base, the pH meter reading is pH 7.1- pH14.0.
		C) distilled water, pH 7.0
21	Reagent Bottle, narrow-mouth, amber, borosilicate, 250 mL	A. (Refer to General Inspection Protocol)
		D. T
		B. Tests
		Visual inspection Check the visible attributes/parameters of the reagent bottle, narrow mouth, amber, 250 mL, as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the reagent bottle,
		narrow mouth, amber, 250 mL
		Refractive-index test (by submerging the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate. Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass.
		Volumetric test
		Measure 250 mL water using a standard 100 mL graduated cylinder and fill the reagent bottle sample, to check its capacity.
		Scratch test Scratch using your thumb nails the white large white markings and brand of the reagent bottle to test for the peel and adhesion properties of embossed brand and permanency of the big white enamel marking spot and other markings. If the marking spot and brand name and other markings are peeled off, the item is rejected.
		C. Materials needed to perform test and inspection
		Tape rule
		Digital vernier caliper
		Graduated cylinder, 100 mL
22	Reagent Bottle, wide-mouth, transparent, borosilicate, 250 mL	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection Check the visible attributes/parameters of the reagent bottle, wide mouth, clear,
		250 mL, as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the reagent bottle, wide mouth, clear, 250 mL
		Scratch test Scratch using your thumb nails the white large white markings and brand of the reagent bottle to test for the peel and adhesion properties of embossed brand and permanency of the big white enamel marking spot and other markings. If the marking spot and brand name and other markings are peeled off, the item is rejected.

Item	Description	Inspection and Test Procedures
		Refractive-index test
		(by submerging the glass into vegetable oil or glycerine) to determine whether
		the glass material is borosilicate. Borosilicate glass is identified by its refractive
		index, 1.474. Immersing the glass in a container of liquid of similar refractive
		index makes the glass not visible or will disappear. (Vegetable oil, 1.47 and
		glycerine, 1.473 are some liquids with similar refractive index as to borosilicate
		glass.
		Volumetric test
		Measure 250 mL water using a standard 100 mL graduated cylinder and fill the
		reagent bottle sample, to check its capacity.
		C. Materials needed to perform inspection and test
		Tape rule
		Vernier caliper
		Graduated cylinder, 100 mL
		Glycerine
		Hand gloves
		Face mask
		Stirring rod
		Safety goggles
		Detergent
		Sponge
		Rags/Tissue paper
		Water
23	Rubber Stopper # 0 (for Ø 16mm test	
23	tube)	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the rubber stopper, #0, as per
		technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the rubber stopper,
		#0
		Hardness test by using the durometer.
		Hardness: 40± 5 Duro
		Fitting test to validate the level of performance and accuracy of the item by
		placing
		the bottom part of the rubber stopper into the mouth of a 16 mm x 150 mm test
		tube,
		and see if it fits well. It passed QC, if not, it failed QC.
		C. Materials needed to perform inspection and test
		Steel tape// ruler
		Digital vernier caliper
		Durometer
24	Spatula, spoon, porcelain and glazed	A. (Refer to General Inspection Protocol)
		-7
		D. m
		B. Tests

Item	Description	Inspection and Test Procedures
		Visual inspection
		Check the visible attributes/parameters of the Spoon-spatula, porcelain and
		glazed, as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Spoon-spatula,
		porcelain and glazed
		Functional test by transferring liquid or powder from one container to another
		Volumetric test
		i) Measure 0.3 mL of water using a standard 10 mL graduated cylinder
		ii) Pour the 0.3 mL water into the spoon portion
		This test is used to check and verify whether the required minimum/maximum
		volumetric capacity of the spoon, as stipulated in the technical specifications, is
		met
		C. Materials needed to perform inspection and test
		Vernier caliper
		Steel tape/ ruler,
		Graduated cylinder, 10 mL
		Water
25	Stirring Rod, Ø 6 mm x 250 mm long	
23	Stirring Rou, 90 min x 250 min long	A. (Refer to General Inspection Protocol)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the Stirring Rod, \acute{Q} 6 mm x 250 mm
		long, as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Stirring Rod, \acute{Q} 6
		mm x 250 mm long
		Functionality Test
		Mix salt and water using the stirring rod. A solution is formed, one phase.
		Refractive-index Test
		Submerge the glass into vegetable oil or glycerin to determine whether the
		glass material is borosilicate.
		Borosilicate glass is identified by its refractive index, 1.474.
		Immersing the glass in a container of liquid of similar refractive
		index, makes the glass not visible or will disappear. (Vegetable oil,
		1.47 and glycerin, 1.473 are some liquids with similar refractive
		index as to borosilicate glass).
		index as to obtositicate glass).
		C. Materials needed to perform inspection and test
		Tape rule
		Digital vernier caliper
		Glycerine (1L)
		Hand gloves
		Face mask
		Safety goggles
		Detergent
		Sponge,
		Rags/tissue paper
26	Test tube brush	A. (Refer to General Inspection Protocol)
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Item	Description	Inspection and Test Procedures
		B. Tests
		Visual inspection Check the visible attributes/parameters of the test tube brush, as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the test tube brush Function test by cleaning a test tube using the test tube brush
		C. Materials needed to perform inspection and test
		Vernier caliper
		Steel tape/ ruler
		Water
		Detergent,
		Rags/tissue paper
27	Test Tube, borosilicate, Ø 16 mm x 150 mm long	A. (Refer to General Inspection Protocol)
		D. W.
		B. Tests
		Visual inspection Check the visible attributes/parameters of the test tube, borosilicate, Ø 16 x 150 mm long, as per technical specifications Dimensional inspection Measure the dimensions as per technical specifications of the test tube, borosilicate, Ø16 x 150 mm long
		Volumetric test
		Fill the test tube with 20 mL water using a standard graduated cylinder to check its capacity.
		Refractive-index test
		Submerge the glass into vegetable oil or glycerine to determine whether the glass material is borosilicate.
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some liquids with similar refractive index as to borosilicate glass.
		Scratch test:
		Scratch using your thumb nails the white large white markings and brand of the test tubes to test for the peel and adhesion properties of embossed brand and permanency of the big white enamel marking spot and other markings. If the marking spot and brand name and other markings are peeled off, the item is rejected.
		Functionality (Boiling Point) Test: Fill the test tube half-full with water. Use boiling stones or boiling sticks in liquids to facilitate even heating and boiling. Heat to boiling and let it continue boiling for at least three more minutes to check and verify if it can resist thermal schock or withstand prolonged heating wihout breaking, it Passed QC inspection, or if it fails to resist thermal shock, it i rejected
		C. Materials needed to perform inspection and test protocol
		Tape rule
		Vernier caliper
	L	vormer camper

Item	Description	Inspection and Test Procedures
	•	Glycerine (1 L)
		Graduated cylinder, 10 mL
		Hand gloves
		Face mask
		Safety goggles
		Detergent
		Sponge
		Water
28	Tong, Crucible	A. (Refer to General Inspection Protocol)
		B. Test
		Visual inspection
		Check the visible attributes/parameters of the Crucible tong, as per technical
		specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the Crucible tong
		Functionality Test
		Check if it is easy to remove the lid from a crucible, transfer
		evaporating dish or pick small objects out of a reaction container
		using the tong. If it does, it passed. if not, reject it
		C. Needed tools and materials:
		Steel tape rule/ ruler
		Vernier caliper
20	TT . 1 TX . 1	Steel tape/ ruler
29	Universal pH indicator	A. (Refer to General Inspection Protocol)
		B. Test
		Functionality test:
		Dip a strip of universal pH to any of these substances, and the pH reading must
		be: :
		Acid: pH 0 to pH 6
		Base : p pH 8-pH 14
		Neutral: pH 7:
		·
		C. Materials needed to perform inspection and test
		Steel tape/ ruler
		Acid
		Base
		Distilled water
		Beaker
		Watch glass
30	Vial, screw-neck, 25 ml. (with screw-	A. (Refer to General Inspection Protocol)
	type plastic cap)	(1.5.1.1 to General Inspection Flower)
		B. Tests
		Visual inspection
		Check the visible attributes/parameters of the vial, screw-neck, 25 mL (with
		screw-type plastic cap), as per technical specifications
		Dimensional inspection
		Measure the dimensions as per technical specifications of the vial, screw-neck,
		25 mL (with screw-type plastic cap)
Ī		Volumetric test

Item	Description	Inspection and Test Procedures
		Measure 25 mL water using the standard 10 mL graduated cylinder and transfer all the contents to the dry 25 mL vial sample, to check its volumetric capacity. It must not overflow and it passed QC inspection. If not. It is rejected
		Refractive-index test
		Submerge the glass into vegetable oil or glycerin to determine
		whether the glass material is borosilicate.
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerin, 1.473 are some liquids with similar refractive index as to borosilicate glass).
		C. Needed tools and materials:
		tape rule Vernier caliper
		Glycerine (1 L)
		Graduated cylinder, 10 mL
		Hand gloves
		Face mask
		Safety goggles
		Detergent
		Water
1		Sponge
		Rags/tissue paper
	Vial, screw-neck, 50 mL. (with screw-type plastic cap)	A. (Refer to General Inspection Protocol)
		B.Tests
+		
		Visual inspection Check the visible attributes/parameters of the vial, screw-neck, 50 mL (with screw-type
		plastic cap), as per technical specifications Dimensional inspection
		Measure the dimensions as per technical specifications of the vial, screw-neck, 50 mL (with screw-type plastic cap)
		Dimensional inspection Measure the dimensions as per technical specifications of the vial, screw-neck,
		50 mL (with screw-type plastic cap)
		Volumetric test
		Fill the vial with 50 mL water using a standard 10 mL graduated cylinder to check its capacity
		Refractive-index test
		Submerge the glass into vegetable oil or glycerin to determine whether
		the glass material is borosilicate.
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the glass in a container of liquid of similar refractive index, makes the glass not visible or will disappear. (Vegetable oil, 1.47 and glycerin, 1.473 are some liquids with similar refractive index as to borosilicate glass).
		C. Needed tools and materials:

Item	Description	Inspection and Test Procedures
		tape rule
		Vernier caliper
		Glycerine (1 L)
		Graduated cylinder, 10 mL
		Hand gloves
		Face mask
		Safety goggles
		Detergent
		Sponge
		Water
		Rags/tissue paper
32	Volumetric Flask, borosilicate 250 mL	A. (Refer to General Inspection Protocol)
		B. Tests
		1. Volumetric test
		OPTION 1
		Measure 250 mL of water using a standard 100 mL graduated cylinder, to check the accuracy and preciseness of the printed graduations and verify whether the required minimum/maximum volumetric capacity of the glass, as stipulated in the technical specifications, is met.
		the technical specifications, is met.
		OPTION 2
		a. Weigh the empty volumetric flask using the toploading balance and record the reading.
		b. While the volumetric flask is on the scale, pour distilled water until the reading reaches to (weight of empty flask + 250 grams) ±0.12 grams.
		c. The reading on the lower meniscus of the water shall lie on the 250 mL mark of the volumetric flask.
		2. Scratch test
		Scratch using your nails the single ground-in graduation circular line to test for the peel and adhesion properties of embossed/enamelled brand and permanency of white, circular line graduations, and other markings. If the white graduation circular
		line, and brand name and other markings are peeled off, the item is rejected.
33	Watch Glass, Ø 90 mm	A. (Refer to General Inspection Protocol)
		B.Tests
		Visual inspection Check the visible attributes/parameters of the watch glass, as per technical specifications
		Dimensional inspection
	<u> </u>	Measure the dimensions as per technical specifications of the watch glass
		Refractive-index Test
		Submerge the glass into vegetable oil or glycerine) to determine whether the glass material is borosilicate.

Item	Description	Inspection and Test Procedures
		Borosilicate glass is identified by its refractive index, 1.474. Immersing the
		glass in a container of liquid of similar refractive index makes the glass not
		visible or will disappear. (Vegetable oil, 1.47 and glycerine, 1.473 are some
		liquids with similar refractive index as to borosilicate glass.
		Functionality Test
		Fill the watch glass with 5 mL acetone using a standard 10 mL graduated
		cylinder . Observe
		Fill the watch glass with 5 mL water and observe.
		The acetone evaporates faster than water since it is more volatile than
		water
		C. Needed tools and materials:
		Tape rule
		Vernier caliper
		Acetone
		Glycerine (1 L)
		Graduated cylinder, 10 mL
		Stirring rod
		Hand gloves
		Face mask
		Safety goggles
		Detergent
_		Sponge
		Rags/tissue paper