Biosafety Cabinets Safety & Maintenance

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Class II, Type A

- Get the cabinet certified annually
- Decontaminate the cabinet, don't rely on UV
- Disinfect all materials coming out
- Separate clean and dirty
- Allow time for air curtains to establish
- Work at least 4-6 inches inside the cabinet

Kemember...

- Protection differs depending on the class of BSC
- BSCs must be recertified annually and when relocated

Collect

waste

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- Air curtains are easily disturbed, there should be minimal foot traffic nearby while working
- BSCs must be professionally decontaminated when relocating, then recertified

Spills in the Biosafety Cabinet

Keep the BSC on and running, change PPE

ROOM AIR

CONTAMINATED RECIRCULATIO TAMINATED EXHAUST AIF

> If assistance is needed, close sash & call EHS at 305-243-3400

Cover spill area with absorbent material

Pour liquid disinfectant onto spill, moving outside in

Allow

appropriate contact time for the chosen disinfectant

Decon all absorbed surfaces in waste and BSC and grill dispose of as pans if biohazardous applicable

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Dispose of as

biohazardous 🗖

waste

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- Block the grills or overcrowd the cabinet
- Put large equipment in the cabinet
- Work in BSCs that haven't been certified
- Use open flames or gas lines, no exceptions
- Disrupt the airflow
- Forget to turn off the UV light

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Allow BSC to

run for 10

minutes

before

resuming

work