



Quick Reference: Biosafety Cabinets (BSC)



HOW THEY WORK

Airflow is what protects!

Maintain proper airflow to avoid risk of exposure and contamination

Do Not:

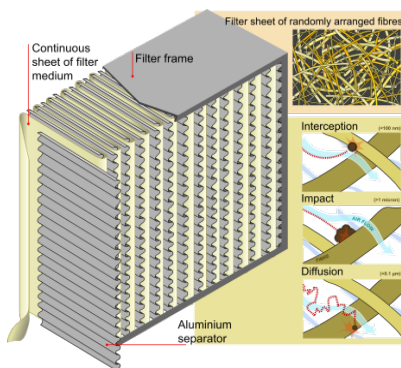
- Block front, side or back grilles
- Use open flames in the cabinet
- Store unnecessary equipment in the cabinet
- Make fast movements in, out, or around the BSC
- Use BSCs near windows, doors, or heavy trafficked areas

HEPA Filters

High Efficiency Particulate Air

Filters remove particles including bacteria, viruses and other contaminants from air to make inside of BSC a near-sterile environment.

To maintain the near-sterile environment, disinfect the cabinet before and after use.



SPILLS

- NEVER turn off the blower.
- Consider ALL spills potentially infectious
- Use appropriate disinfectant
- Allow sufficient contact time
- If spill overflows into basin under the cabinet surface:
 - Pour disinfectant into basin under cabinet surface
 - Allow sufficient contact time.
 - Open drain valve - drain fluid.
 - Dispose of disinfected liquids down sink.
 - Wipe all surfaces of cabinet.
- Bleach will corrode cabinet surfaces. If using bleach to clean up spills, ensure to wipe away all bleach residue to prevent cabinet damage.

TECHNICAL SAFETY SERVICES (TSS)

The University contracts with TSS for BSC certifications, repairs, and other work. Contracts are negotiated to ensure fair pricing, exemplary service, and good communication. For additional information on TSS or biosafety cabinets, please visit the EHRS website or contact a biosafety officer.



MAINTENANCE

Biosafety Cabinets must be certified every year to ensure that they are working properly and providing protection to workers. Contact TSS or your preferred NSF-certified 3rd party vendor to schedule service.

All BSC users must take training through KnowledgeLink:

"Biosafety Cabinet Operation"

Additional resources can be found on the EHRS website.