Biosafety Cabinets
Safety & Maintenance

**Do**
- 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

**Don’t**
- 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

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

1. Keep the BSC on and running, change PPE
2. If assistance is needed, close sash & call EHS at 305-243-3400
3. Cover spill area with absorbent material
4. Pour liquid disinfectant onto spill, moving outside in
5. Allow appropriate contact time for the chosen disinfectant
6. Collect absorbed waste and dispose of as biohazardous waste
7. Decon all surfaces in BSC and grill pans if applicable
8. Dispose of as biohazardous waste
9. Allow BSC to run for 10 minutes before resuming work