**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.

- 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.

**SPILLS**

**MICRO-CLEAN**
The University contracts all certifications, repairs, and other BSC work through Micro-Clean. Contracts are reviewed often to ensure fair pricing, exemplary service, and good communication. For additional information on Micro-Clean 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 Micro-Clean or EHRS to schedule service.