

Biosafety Cabinet (BSC) Operation

Before Using BSC

Make sure that the BSC was certified in the past 12 months.



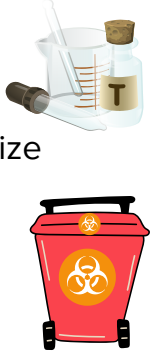
Disinfect work surfaces using fresh disinfectant for full contact time.



Run ventilation for over 5 min to clear stagnant air.



Gather all needed materials inside the BSC to limit work interruptions. Minimize entering and exiting the BSC. **DON'T FORGET WASTE CONTAINERS!**



Place items as far back as possible: over 6 inches behind the front grills without blocking back grills.



Adjust seat so that you're working at a comfortable height. Use foot rests for additional comfort.



When Using BSC

Do not exceed the sash level indicated on the side.



Limit movement in and out of the BSC.



Disinfect upon entry and exit.

Use HEPA filter to protect vacuum lines.



Restrict use of the cabinet to one person at a time.

Never use an open flame inside the BSC.



Create a clean to dirty gradient.

Dirty = waste. **Clean** = sterile.

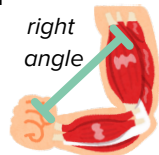
Middle = Biological agents.

Left handed (up to you!)

Dirty **Clean**
Right handed (up to you!)

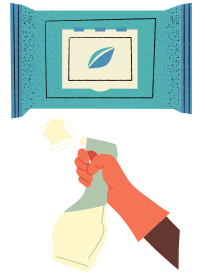
Clean **Dirty**

Do not block grills with your arms. Some BSCs have elevated arm rests to prevent fatigue. Resting your hands on the work surface can also provide relief.



After Using BSC

Wipe down equipment and supplies with disinfectant prior to removing them from the BSC.



Disinfect gloved hands each time you exit the BSC.



Place all solid, sharps, and liquid waste into appropriate waste containers.



MAKE SURE TO LABEL YOUR BIOLOGICAL MATERIALS!

Run ventilation for over 5 min to clear aerosols before turning off.



With ventilation **OFF**, disinfect work surfaces, interior walls, and sash (you breathe on sash) with fresh disinfectant for full contact time.



Wash your hands, turn off the light, and close the sash.



EH&S strongly discourages UV lamps in BSCs. DO NOT rely on UV light for decontamination. UV can harm eyes and skin. If you use UV, post **"CAUTION: Turn off UV light before working."**

Need Help?

- Ask the lab/shop supervisor
- Ask the department/college safety staff
- Ask SJSU Environmental Health & Safety ehs@sjsu.edu