AMERICAN UNIVERSITY OF BEIRUT

Safety and Sustainability Unit

EFFECTIVE USE OF CLASS II BIOLOGICAL SAFETY CABINETS

Start-up

1. Make sure that the UV lamp is turned off (if applicable).
2. Raise the sash/window to the recommended level.
3. Turn ON the blower.
4. Disinfect the work surface, interior walls, and the interior of the viewing screen with 70% Ethanol or any other approved disinfectant
5. Place the essential items inside the biological safety cabinet (BSC) making sure that that air intake or exhaust grilles are not obstructed.
6. Make sure that the alarm is on.

Work inside the BSC

1. Minimize air flow disruptions: Avoid excessive and unnecessary movement of hands and arms; limit activity around the cabinet.
2. Only one person is expected to work inside the BSC.
3. Open flames are not allowed inside the BSC.

At the end of work

1. Clean and disinfect the outside surfaces of all the containers before removing them from the cabinet.
2. Disinfect the working surfaces with 70% Ethanol or any other approved disinfectant.
3. Turn off the blower and fluorescent lamp.
4. Close the view screen and turn the UV light ON (if applicable) when no one in the room.

Cleaning the BSC

- **Before and after the work**: Disinfect the BSC work surfaces with 70% Ethanol or any other approved disinfectant.
- **Weekly:** Clean the surface of lamps (UV and fluorescent) with 70% Ethanol or any other approved disinfectant.
- **Monthly and as needed**: Clean the exterior surfaces of the BSC to remove any accumulated dust.
- **Semi-Annually:** Clean and disinfect the pan beneath the BSC work surface.
- **In case of spill:** Clean and disinfect as per the Biological Spill Response procedures.

Always follow the manufacturer's instructions for any additional information regarding the proper use and cleaning of each BSC.