



# Biological Spill in BioSafety Cabinet (BSC)

## **Step 1: Do Not Remove Anything**

Do not remove anything from the cabinet to prevent dispersion of materials outside the cabinet. Continue to operate the cabinet to clear the air of contaminants. With large spills, close the sash completely for 10 minutes to allow aerosols to settle within the cabinet prior to beginning cleanup.

**Step 2: Clean Up the Spill:** While wearing gloves, use paper towel and disinfectant solution to:

- Clean up the spill
- Wash interior surfaces of the cabinet, walls and work surfaces
- Wipe down any equipment contained within the cabinet
- Work cautiously during decontamination to prevent splashing that can cause the generation and escape of aerosols and contaminants from the cabinet. Allow a 20- to 30-minute disinfectant contact period.

## **Step 3: Wipe Surfaces with Alcohol**

Wipe disinfected surfaces with 70% alcohol to remove traces of bleach from stainless steel surfaces and prevent corrosion.

**Step 4: Bag:** Put all cleanup materials in a biohazard bag inside a red biohazard bin.

**Step 5: Wash Your Hands:** Wash your hands and any exposed skin with soap and water.

**Step 6: Allow the Cabinet to Run:** Allow the cabinet to run for at least 10 minutes.