

Biological Safety Cabinet MAINTENANCE LOG

Laboratory Building & Room Number _____ Month _____ Year _____

BSC Model # _____ BSC Serial Number# _____

DURING USE	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31
Check BSC in operational range (if applicable)																															
Check sash height																															
Before work begins, disinfect cabinet and sash																															
After work is completed, disinfect cabinet & sash and surface disinfect objects																															
Check drain valve under cabinet is closed																															
Check intake air grille not blocked																															
Let cabinet run for 5 mins after work is complete, to purge atmosphere before turned off.																															
MONTHLY																															
Remove & disinfect grille area																															
Clean catch basin																															

Person responsible for BSC maintenance: _____