

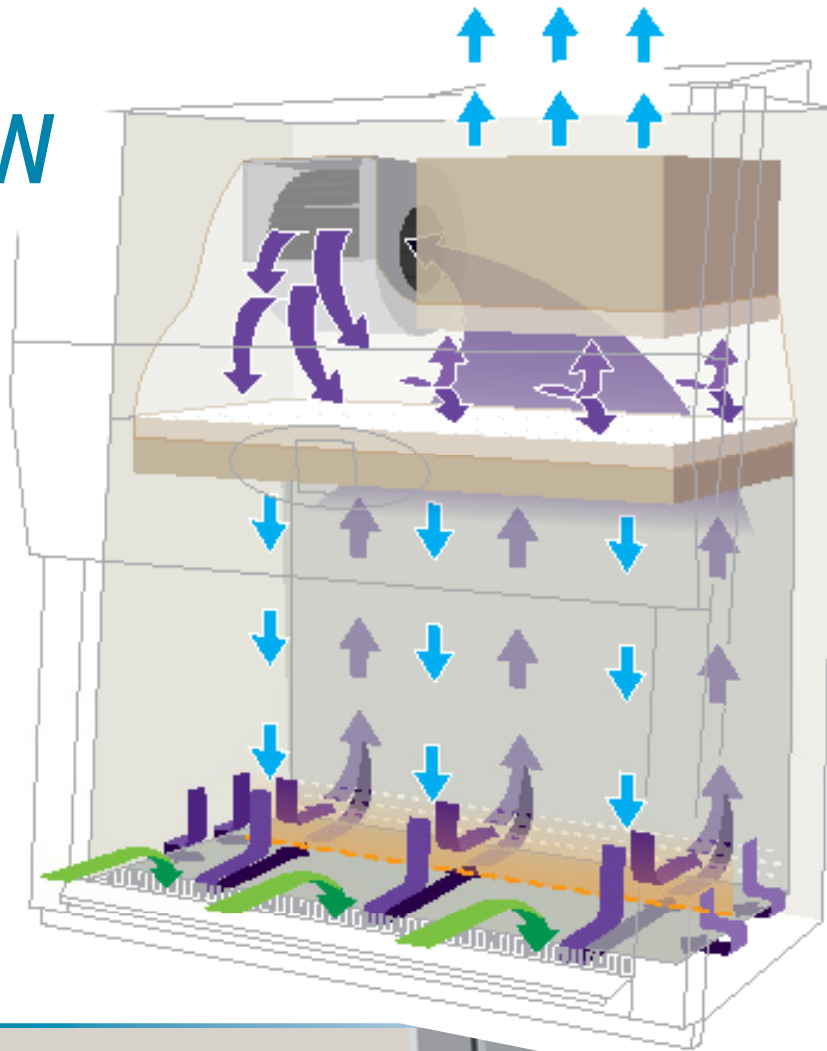
10 TIPS FOR WORKING SAFELY IN THE PHARMACY WITH YOUR NUAIRE BIOSAFETY CABINET

Proper Aseptic technique when working within a Class II Biosafety Cabinet (BSC) will minimize air turbulence and prevent splatter or unwanted spread of aerosols.

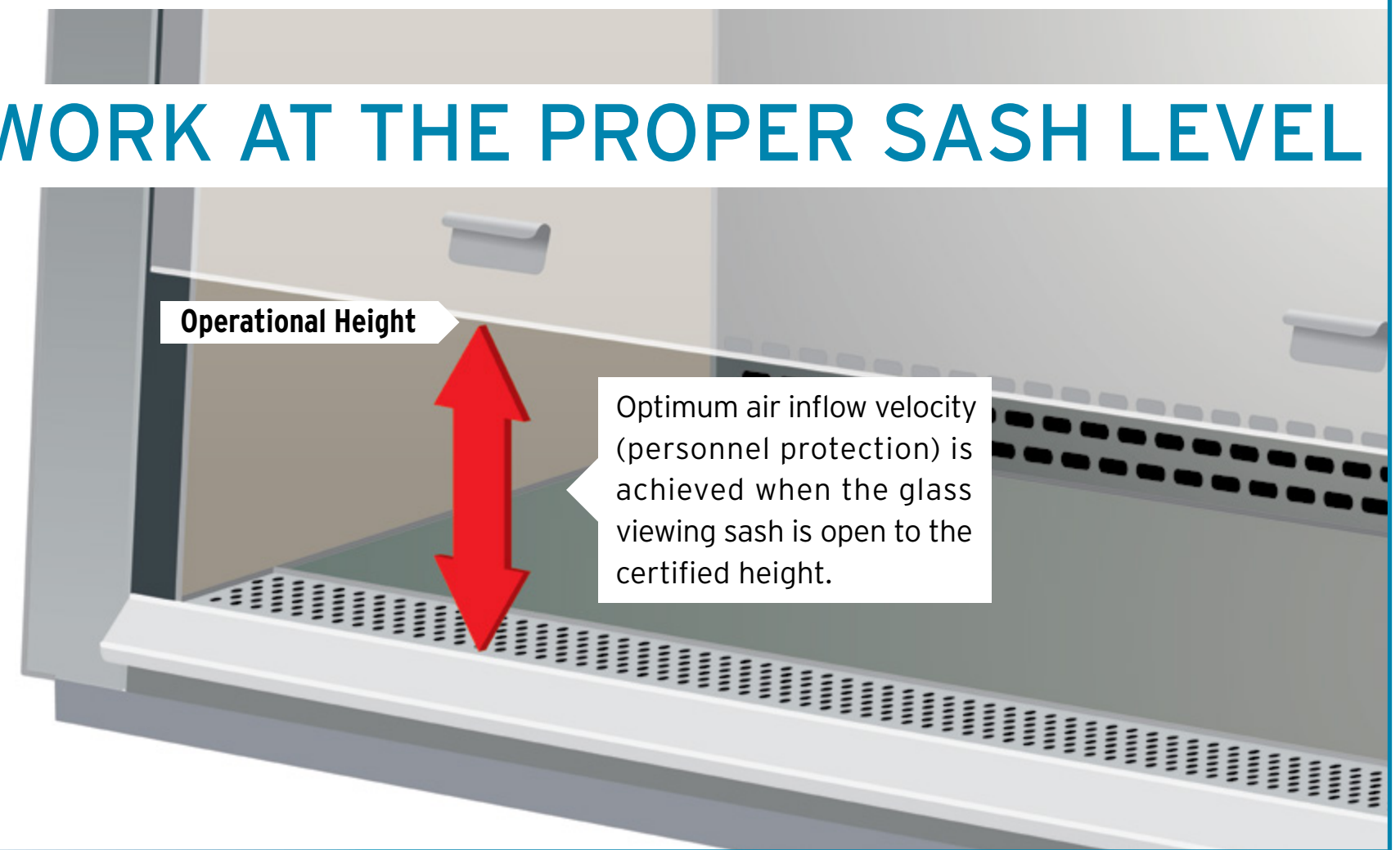
1 KNOW THE AIRFLOW

The BSC provides personnel, product, and environmental protection through the use of HEPA-filtered air. Understanding air flow in, out, and through the cabinet is essential for maintaining a safe work environment.

- ➔ HEPA Filtered Air
- ➔ Contaminated Worksurface Air
- ➔ Contaminated Room Air
- Air Split

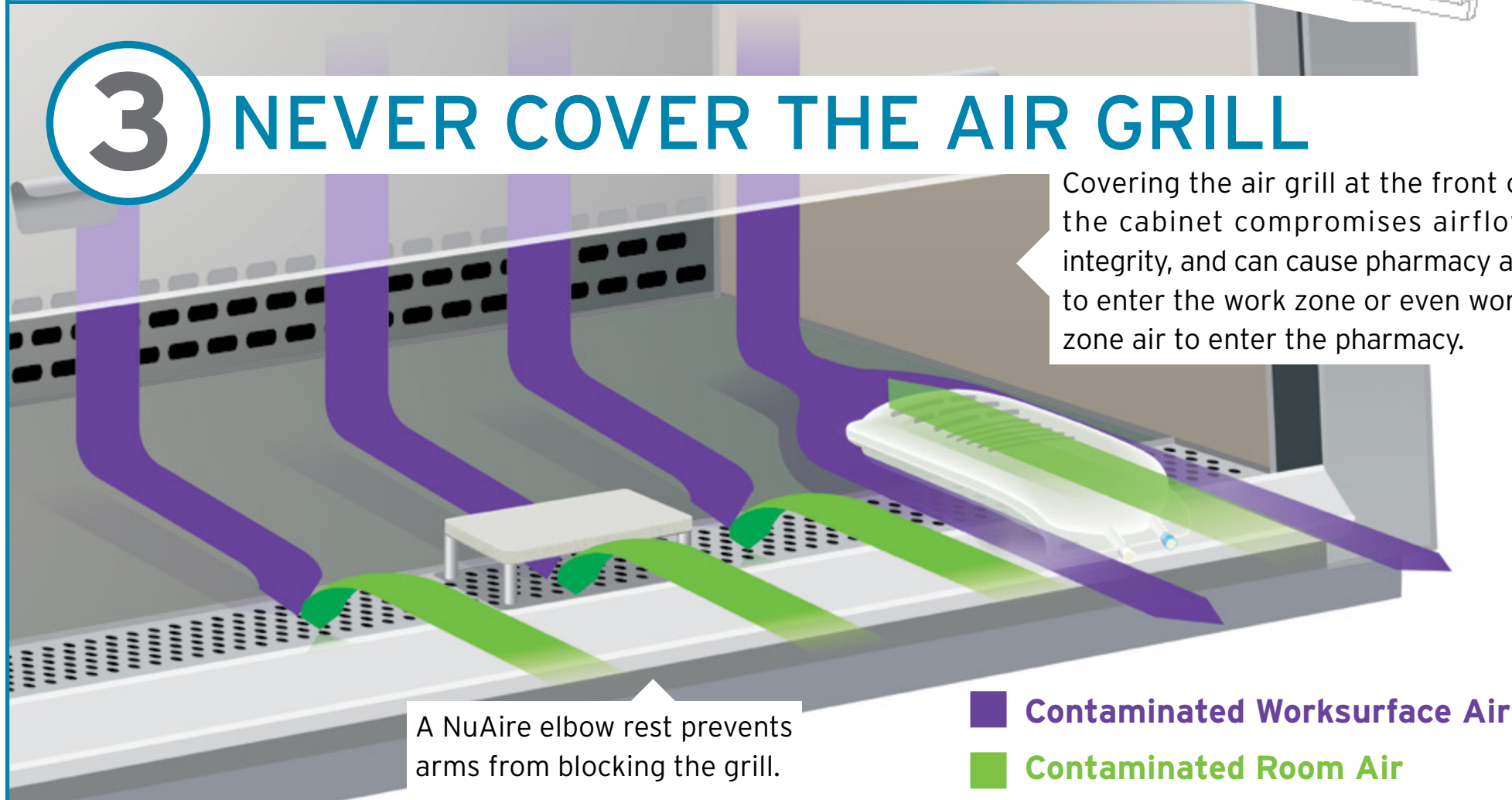


2 WORK AT THE PROPER SASH LEVEL



3 NEVER COVER THE AIR GRILL

Covering the air grill at the front of the cabinet compromises airflow integrity, and can cause pharmacy air to enter the work zone or even work zone air to enter the pharmacy.

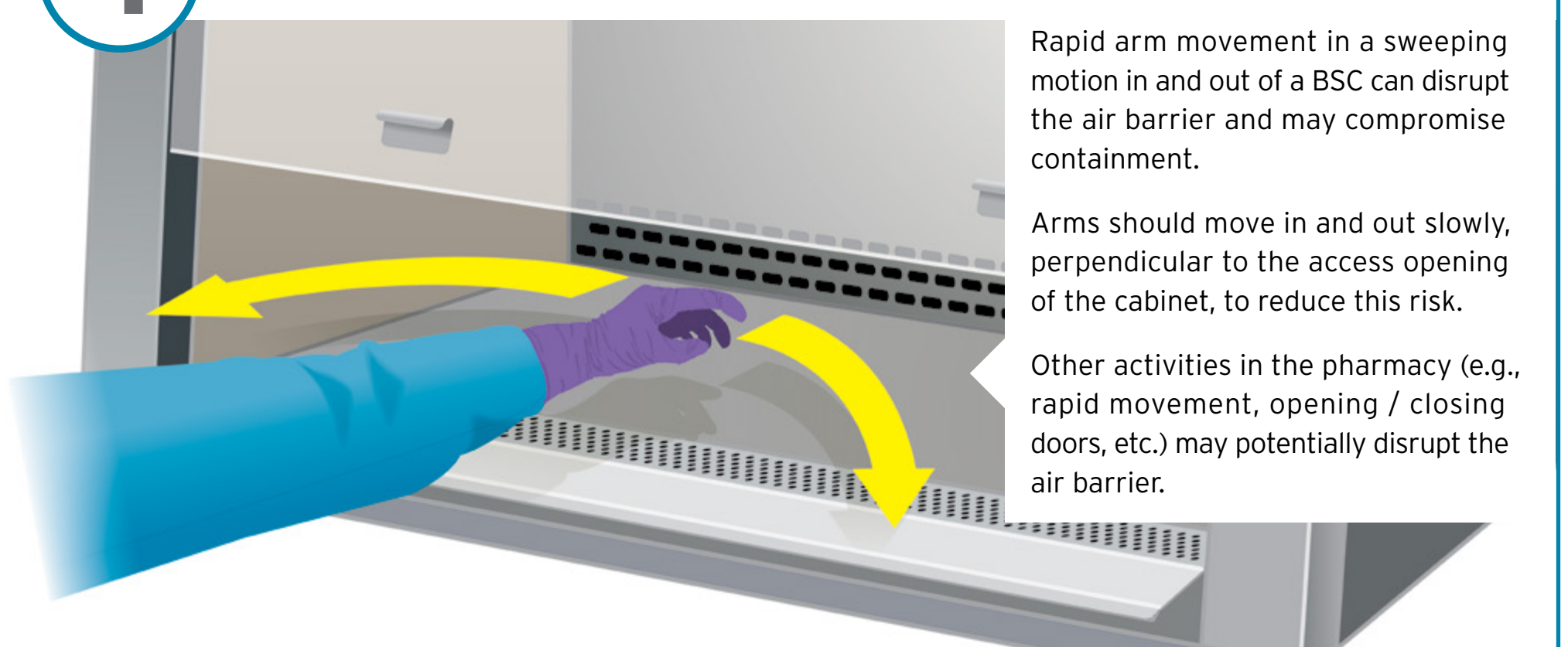


4 MINIMIZE RAPID MOVEMENT

Rapid arm movement in a sweeping motion in and out of a BSC can disrupt the air barrier and may compromise containment.

Arms should move in and out slowly, perpendicular to the access opening of the cabinet, to reduce this risk.

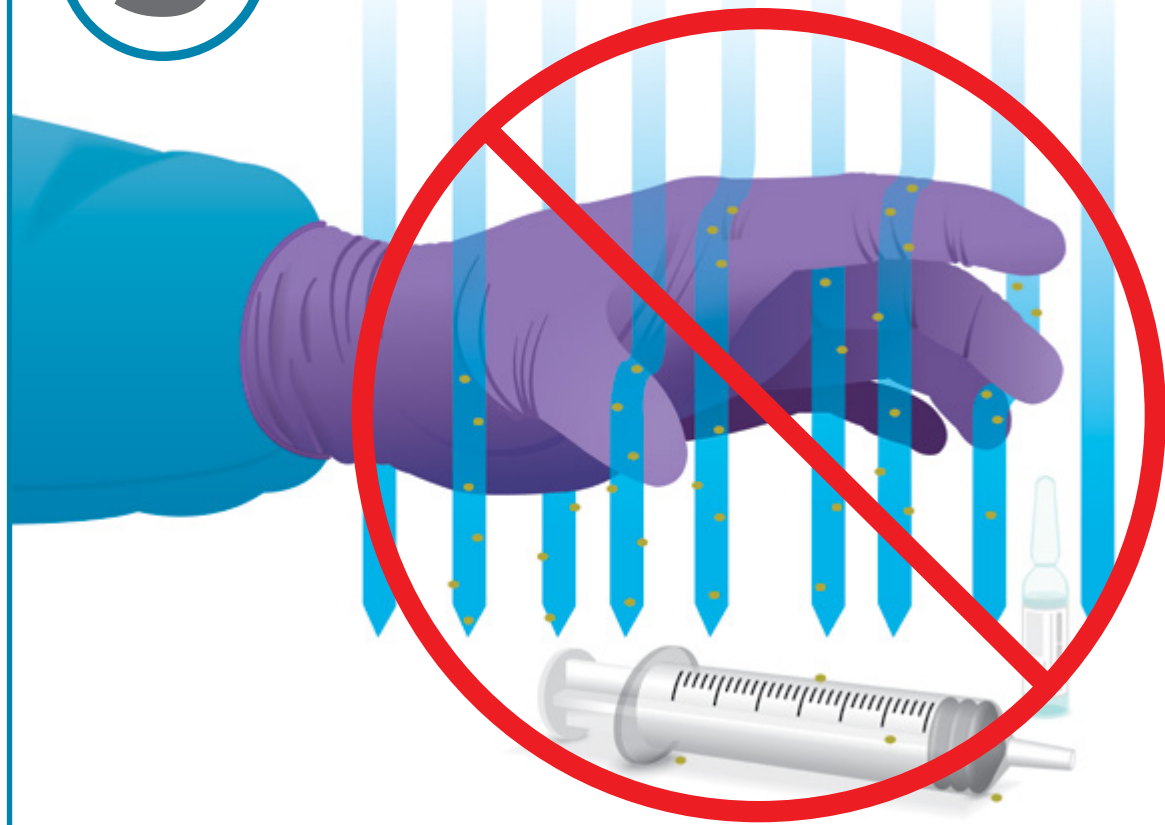
Other activities in the pharmacy (e.g., rapid movement, opening / closing doors, etc.) may potentially disrupt the air barrier.



5 FIRST AIR STERILITY

Personnel should never place hands above an object on the work surface. Contaminants from a user's hands may compromise the sterility of **First-air** (the undisturbed air coming directly from a HEPA filtration source).

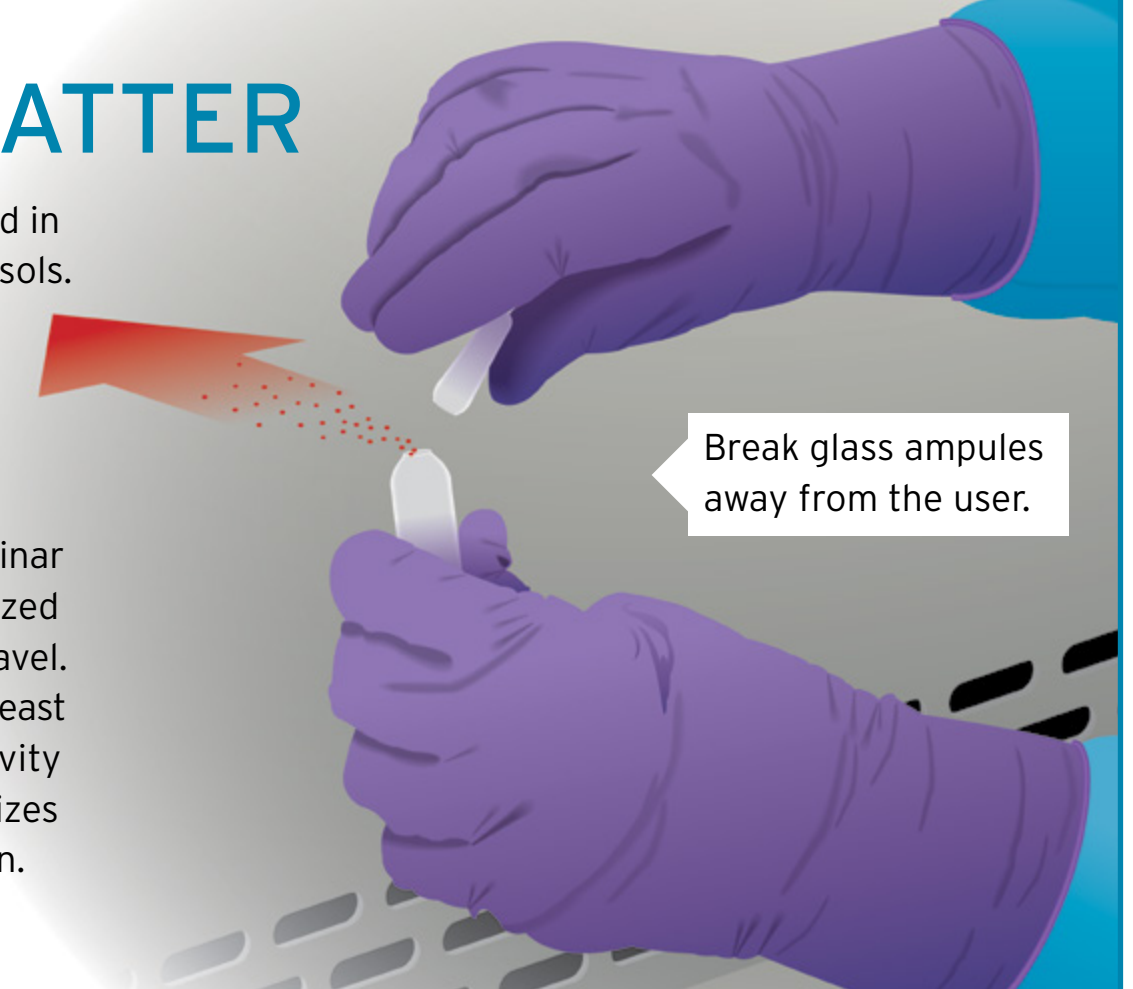
Maintaining proper airflow within a BSC is critical to the sterility of compounded products. No items should disrupt the flow of air to the work surface, or to the air grills at the front and rear of the BSC work area.



6 REDUCE SPLATTER

Many common procedures conducted in the BSC may create splatter or aerosols. Proper aseptic techniques can reduce the generation of splatter and aerosols to limit personnel exposure to hazardous materials.

Class II cabinets are designed so laminar air flow captures horizontally nebulized spores within 14 inches (35 cm) of travel. Generally, keeping clean materials at least 12 inches (31 cm) away from an activity which may generate aerosols minimizes the potential for cross-contamination.

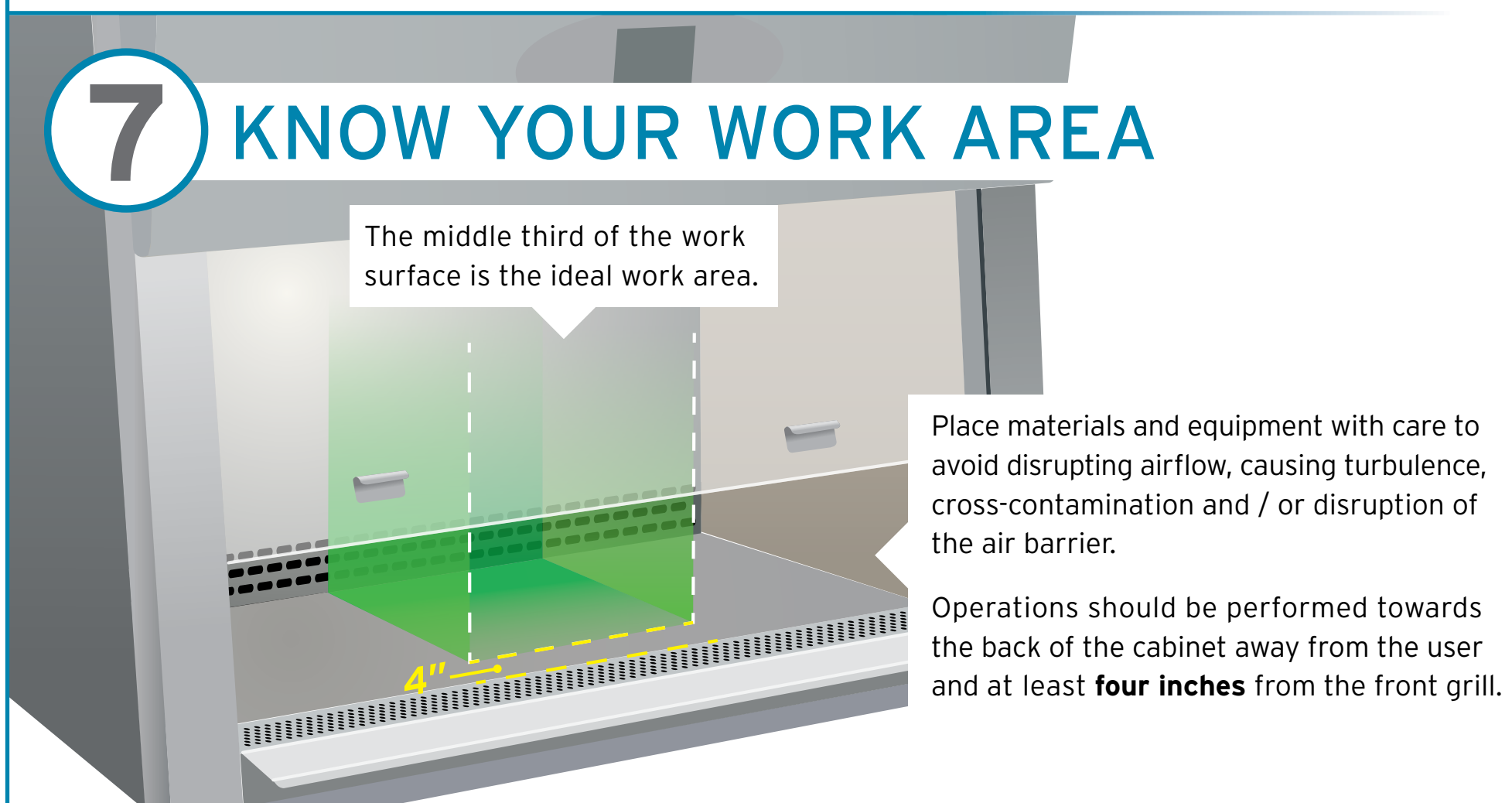


7 KNOW YOUR WORK AREA

The middle third of the work surface is the ideal work area.

Place materials and equipment with care to avoid disrupting airflow, causing turbulence, cross-contamination and / or disruption of the air barrier.

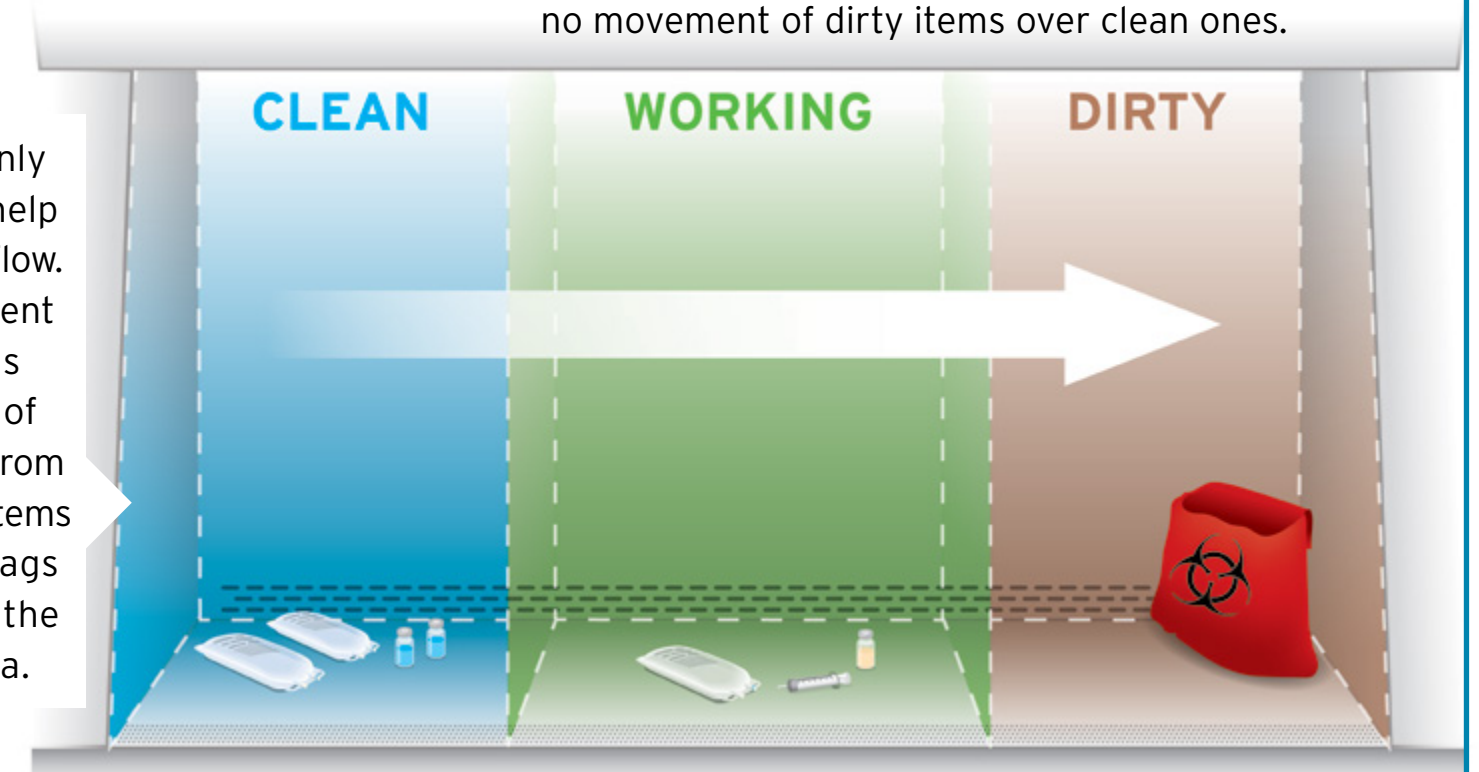
Operations should be performed towards the back of the cabinet away from the user and at least **four inches** from the front grill.



8 WORK FROM CLEAN TO CONTAMINATED

Work should flow from clean to contaminated areas across the work surface. There should be no movement of dirty items over clean ones.

Distribute items evenly in the work area to help maintain uniform airflow. Supplies and equipment should be as close as practical to the rear of the work area, away from the front grill. Bulky items such as biohazard bags should be placed to the side of the work area.



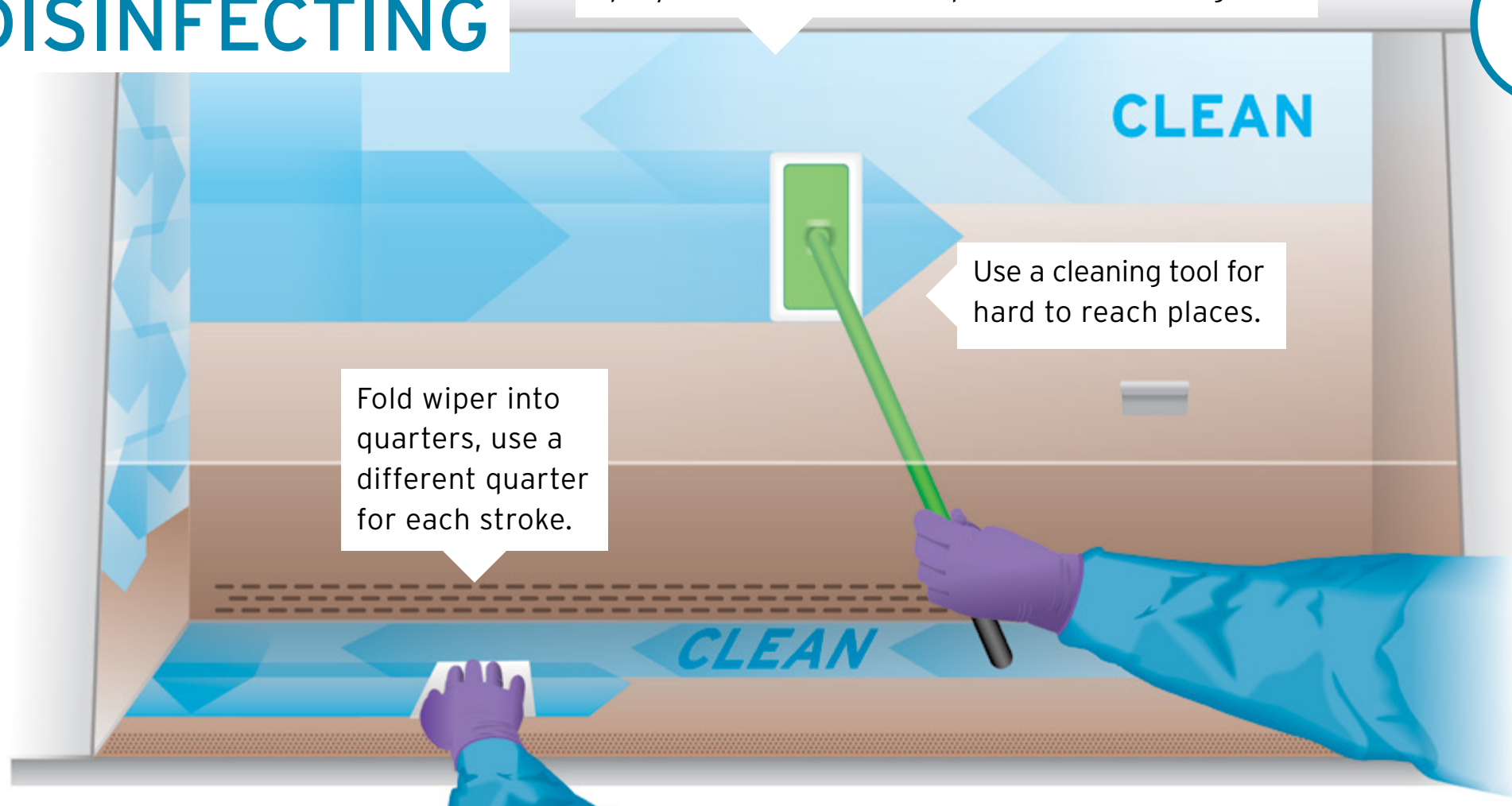
9 CLEANING AND DISINFECTING

The BSC should be cleaned with disposable lint-free or low particulate release cleaning cloth and purified water as well as disinfected with and 70% isopropyl alcohol or similar residue-free disinfecting agent:

- At the beginning of each shift
- Before each batch
- At least every 30 minutes during compounding
- When surfaces are visibility soiled
- When surface contamination is known or suspected

Cleaning the work zone should be performed in a top to down, back to front pattern. **Walls and window** are cleaned with a cleaning tool. Cleaning tool will be used horizontal overlapping paths. Top to bottom. Turn the head 90 degrees for more surface area. **Work surface** will be cleaned by hand starting from back to front in horizontal strokes using a new section of the folded piece of cloth.

If cleaning the top of the work zone do **NOT** directly spray the diffuser. Instead pre-wet the cleaning tool.



10 DOCUMENTATION

Record cleaning and disinfection in your quality control log.

