

University of Nevada, Reno

Safety Checklist for Restarting Laboratory Operations

This laboratory checklist provides safety guidance as you restart laboratory operations. This checklist makes Emergency System

- Emergency shower
- Fire extinguisher (if dry powder type, _____)



	Review any ongoing experiments that were running during the laboratory shutdown that could have been affected by loss of electricity, water, or other services.
	Ensure chemical fume hoods and biological safety cabinets are operational by checking the velocity monitor if so equipped, or verifying inward air using a telltale (e.g., placing a piece of yarn or strip of Kimwipe at the face of hood or cabinet).
	Ensure that all refrigerators, freezers, and incubators are functioning properly.
	<p>Ensure that laboratory equipment is powered and functioning properly.</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Review equipment operation safety. <input checked="" type="checkbox"/> Review equipment manuals for safe startup instructions.
	Ensure any unplugged non-essential electrical devices are functioning properly, particularly heat-generating equipment such as hot plates, stir plates, vacuum pumps, and ovens.
	Confirm that glassware is properly stored and secured.
	Confirm dewars and cryogen containers that were used for sample storage and critical equipment are still filled.
	Check containers of chemicals, biohazardous materials, radioactive materials, and hazardous waste and ensure that they are properly closed, labeled, and secured in appropriate storage areas.
	Check all gas cylinders and ensure that they are secured, capped, and labeled.

<input type="checkbox"/>	<input type="checkbox"/>	<p>Review safety procedures.</p> <p>Review laboratory specific hazard analysis and safety procedures and update as needed</p>
<input type="checkbox"/>	<input type="checkbox"/>	<p>Establish social distancing, wearing of cloth face covering, cleaning and disinfecting policy and procedures.</p> <p>Shared office spaces Break areas/food preparation areas. Research laboratories Field locations</p>
<input type="checkbox"/>	<input type="checkbox"/>	<p>Established stagger schedule (AM vs PM, every other day, every other desk, appropriate to maintain distancing and personnel density no more than individuals per 100 square feet of laboratory space.</p>
<input type="checkbox"/>	<input type="checkbox"/>	<p>Review any shared facilities such as microscopy areas analytical laboratories, etc., for any user restrictions.</p> <ul style="list-style-type: none"> x Delays due to start up procedures x May have restricted schedules to accommodate social distancing.
<input type="checkbox"/>	<input type="checkbox"/>	<p>Prepare for supply chain disruptions and limited availability.</p> <ul style="list-style-type: none"> x Recognize that order placement may be slower as the volume of requests increases x Plan for limited sales of high demand items x Plan for limited Personal Protective Equipment availability (including N95 face shields and gloves). x Plan for some reagents having limited availability x Plan for some consumables having limited availability