

**FACULTY OF VETERINARY MEDICINΕ**

**DIVISION OF FOOD SAFETY AND TECHNOLOGY AND EPIDEMIOLOGY**

**LABORATORY OF HYGIENE OF FOODS OF ANIMAL ORIGIN**

1. **HEALTH AND SAFETY OF STUDENTS IN THE LABORATORY OF TECHNOLOGY OF FOODS OF ANIMAL ORIGIN AND PRINCIPLES OF GOOD LABORATORY PRACTICE**

**GENERAL SAFETY RULES AND GUIDELINES IN THE LABORATORY OF FOODS OF ANIMAL ORIGIN**

* Clean and in good condition protective clothing (Lab Coat) is required while in the Laboratory grounds. Exiting the Laboratory wearing protective clothing is forbidden.
* Handwashing is mandatory prior and after completing work, following WC use and leaving the Laboratory.
* Use gloves and protective glasses when the task requires so.
* Avoid talking, coughing etc. while executing tasks.
* Long hair should be tacked accordingly to avoid catching fire or being entangled in equipment.
* Use of footwear that exposes feet is forbidden.
* Food, drinks and smoking are forbidden in Laboratory grounds.

**GOOD LABORATORY PRACTICE CODEX IN THE LABORATORY OF FOODS OF ANIMAL ORIGIN**

* Unauthorized personnel are forbidden in Laboratory grounds.
* The laboratory should be kept tight and void of useless materials.
* Laboratory spaces must be kept clean.
* Cupboards and drawers must be kept clean and free from insects.
* Personal items must be kept away from Laboratory space (bags, clothing, etc.)
* All tasks must be performed with single use gloves.
* Used instruments must be cleaned thoroughly.
* Floors must be mopped regularly and in particular cases e.g. broken glass material with microbial culture or reagent, acid or alkali, specific procedures must take place to clean and disinfect.
* Laboratory instruments are forbidden to get in mouth contact.
* Food samples and various solid waste should be collected in proper bags and be disposed of with sterilization upon completion of tasks, so they will be thrown away with common trash.
* All microorganisms should be considered as potentially pathogenic regarding their environmental disposal.
* Materials with microbial cultures must be destroyed with sterilization upon completion of tasks.
* Chemical reagents should be collected in proper glass vials and be delivered for removal upon completion of tasks.
* Used pipettes tips must be collected and sterilized when used in microbial cultures.
* Polluted surfaces with contaminated fluids should be dealt with cleaning and disinfection.
* Accidents that lead to surface pollution with acids and alkali should be dealt with immediately and the substance be neutralized.
* Glass shards and sharp objects must be disposed of in separate vessels.
* At the Food Technology Lab only grade 1 Bio-safety microbial cultures can be used.
* Working with such cultures can be done on an open bench or in a biosafety chamber (laminar flow cabinet) owned by the laboratory.
* Reagent vials, solutions etc. and culture plates must be sealed with caps or covered.
* Inoculation rings, blades and needles must be sterilized on Bunsen burner before and after use. When possible single use rings must be used.
* Bunsen burner must be turned off with care when not in use.
* When working with the burner, flammable materials must not be around, and hair must be tacked to avoid accidents.
* Biosafety cabinet cannot be used as a fume hood for toxic or volatile substances.
* The laminar flow cabinet must be turned on at least 5 minutes before task commences.
* The cabinet’s working surface must be sterilized before the start of the task and after completion, having removed any objects inside.
* No tasks must be conducted with ultraviolet light in operation. It is extremely harmful for the eyes
* Place whatever is needed for your task inside the cabinet, before beginning your task.
* Do not place objects on the cabinet racks because air flow is obstructed.
* Do not open the cabinet’s door with no reason while executing a task, because the air flow is disrupted.
* Always wear the lab coat and work at least 10 cm inwards the chamber space.
* The burner used inside the cabinet must be placed at the back, to avoid creating turbulent flow.
* After completing the tasks, benches must be cleaned with chlorine solutions (35 ppm active chlorine) or ethyl alcohol (70%).
* All sample containers must bear proper labelling.
* All solution vials must bear proper labelling.
* All containers are placed sealed in the refrigerators.
* All culture plates must be sealed with parafilm and placed in plastic bags, in order to be kept in the refrigerator.
* Whatever is stored in the refrigerator for conservation should be packed before. Solution vials should be sealed airtight.
* Refrigerator temperature must be checked with a thermometer inside its chamber.
* Food and drinks for consumption must not be stored inside the refrigerators.
* Refrigerators must be kept clean and regularly be cleaned with detergent.
* Chlorine must be no use in refrigerator cleaning.
* Various instruments and apparatuses must not be cleaned with chlorine, but with ETH solution 70 %.
* Laboratory scientific equipment must be used by trained personnel, following manufacturer’s instructions.
* **First aid.** In case of minor injuries, a Medkit is available inside the Laboratory.
* **Medical assistance is provided at General Hospital of Karditsa (Emergency Care Unit). Telephone: 2441351520 / ΕΚΑΒ (National Service of Emergency Care) Telephone: 166.**
* **In case of fire. A Dry powder extinguisher exists on the room / Fire Service Telephone: 199.**

**Keep the laboratory grounds and equipment always clean.**