



ENVIRONMENTAL HEALTH & SAFETY

Guidance: Preventing Mold in Cold Rooms



Mold can proliferate quickly in cold rooms as a result of improper work practices - poor housekeeping, not cleaning up spilled liquids, and keeping porous materials like cardboard in a cold room for an extended period of time. Mold can contaminate research materials, equipment, and may cause health problems from spore inhalation. Following these best practices can help control conditions that can lead to mold growth. Failure to follow best practices may result in contamination of a cold room, loss of contaminated research, restricted access, and departments will be held responsible for costs associated with disinfection and remediation (>\$2,000.)

Storage

- Each lab using a shared cold room should have distinct, labeled space(s)
- Use metal or plastic containers
- Do NOT keep cardboard, Styrofoam, and/or paper products or porous materials in a cold room
 - If porous materials must be stored in a cold room, it must be new and placed in a sealable, non-porous container (e.g., Rubbermaid); old/existing porous materials should be discarded
- Use stainless steel shelves
- Do NOT store items on the floor or leave in the sink
- Label all experiments with name, date, and responsible PI
- Label equipment with name of PI
- Only store unused bacterial plates
- Do NOT store garbage cans inside a cold room
- Clean up spilled liquid immediately
- Keep door firmly shut; if the door does not close, contact Facilities Management (x41777)
- Report any water leaks (sinks, etc.) or operational problems to Facilities Management (x41777)

Cleaning

- Labs using cold rooms must establish a schedule to clean the cold room at least once a month
- Cold room housekeeping should be the same as lab bench top housekeeping – routinely clean up your space, wipe down surfaces, pick up items you drop, and clean up spills immediately
- Use a 1:10 dilution of bleach and water to clean non-porous surfaces – plastic, counter tops, sink; after cleaning with bleach wipe or rinse off with water
- Regularly inspect for mold; if contaminated, contact EHS (x40345) for decontamination procedure



Keep Surfaces Clean

- Floors
- Sinks (inside basin and on counter)
- Upper Grid
- Tables



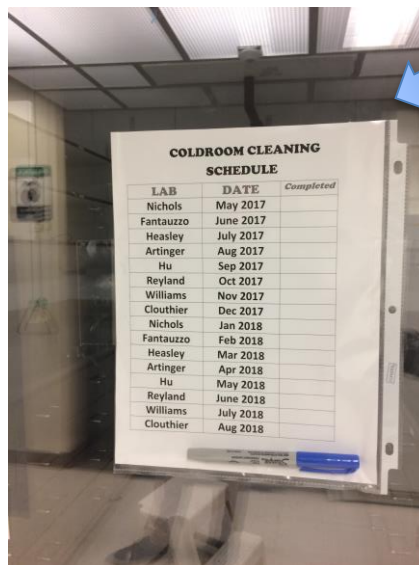
Keep machinery clean, and keep trash to a minimum.





**Inspect boxes (cardboard and foam) frequently.
Look underneath and around the boxes.**

**Plastic lids and other items can become contaminated
with mold, so inspect all surfaces as needed.**



Cleaning Schedule

**Call Environmental Health and Safety if you have any questions or concerns about your workspace.
303-724-0345**

COLDROOM CLEANING SCHEDULE

LAB	DATE	Completed
Nichols	May 2017	
Fantauzzo	June 2017	
Heasley	July 2017	
Artinger	Aug 2017	
Hu	Sep 2017	
Reyland	Oct 2017	
Williams	Nov 2017	
Clouthier	Dec 2017	
Nichols	Jan 2018	
Fantauzzo	Feb 2018	
Heasley	Mar 2018	
Artinger	Apr 2018	
Hu	May 2018	
Reyland	June 2018	
Williams	July 2018	
Clouthier	Aug 2018	