

Monthly Care of Vaccine Storage Units

A small amount of regular maintenance is necessary to help ensure that vaccine refrigerators and freezers work properly. Follow the three steps below to keep **household-style** refrigerators and freezers clean. If you have a commercial grade unit, follow the manufacturer's maintenance schedule and other recommendations.

1. Clean the inside of the storage units

Cleaning the inside of the refrigerator and freezer will help prevent the growth of bacteria and fungus.

You do not need to remove the vaccine from the unit to clean it. Just move the trays of vaccine as you clean.

Do not unplug the unit.

- Clean any spills.
- Wipe the inside of the compartment and the shelves with disinfectant or antibacterial wipes. Let it dry.
- Put the trays of vaccine back where they were.



2. Check the door seals

Refrigerators and freezers have flexible door seals that prevent cold air from escaping when doors are closed. If the seal does not seal completely, cold air escapes. This can cause temperatures to fluctuate in the unit.

Do not unplug the unit.

1. Locate the seals.
2. Examine the seals.
 - They should not be torn or brittle.
 - When the unit is closed, there should be no gaps between the seals and the body of the unit.
3. If you suspect a problem with the seals, tell your supervisor.



3. Clean the coils

If the coils are easy to reach, use a duster to remove any visible dust.