**Dish handling routines**

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| **The dishwashing staff will pick up the dishes from each dish-station in 7th & 8th floor daily.** |

* **Separate your dishes** 
  + **Not contaminated dishes**

Remove text/label before you put it on the trolley.

* **Contaminated dishes**
  + Remove the lids of the flasks and centrifuge-bottles etc. due to the risk for explosion!
  + Place contaminated dishes in the metal containers.
  + Mark filled container with **yellow tape** to allow the substrate unit personnel to take care of the container.  
     ***Note! Containers without yellow tape will not be handled!***
* **Liquid waste**

No liquid waste is allowed in the bottles! **Use yellow boxes for contaminated liquid waste.**

* **You may hand over your tips/tubes/tools to autoclave.** Mark with the following:
  + Autoclave tape
  + Your name
  + Name of division/department
* **The substrate department will return autoclaved dishes and other material to the glass storage room on your floor**