

TITLE: CLEANING AND STORAGE OF GLASSWARE

Remember cleanliness includes the absence of residue and trace contaminants.

1. Check for damage.
 - a. Any cracked or broken glassware is to be discarded in the designated glass disposal container.
2. Is sterilisation required?
 - a. Glassware that has been contaminated with microorganisms or other possibly infectious material will need to be sterilised by autoclaving. (if appropriate the use of disposable containers, plastic etc instead is preferred).
 - b. After sterilising, glassware can then be cleaned as outlined below.
3. Cleaning and removal of residue
 - a. Remove all tape and labels (texta markings can be removed with alcohol or normally will come off in the detergent)
 - b. Wash with Pyroneg or other similar laboratory detergent. (warm/hot detergent gives the best results). Often cleaning with a stiff brush will be sufficient to give a thorough clean.
 - c. In cases where water-insoluble organic compounds have been used, organic solvents such as ethanol or acetone may be required.
 - d. Strong acids are useful for removing resistant residues, such as insoluble metal salts and decomposed organic matter.
 - e. Rinse well several times with hot tap water and then give a final rinse with Milli-Q water. The glassware is now ready for drying.
4. Drying & storage
 - a. If the glassware is not required immediately after cleaning, then air drying on a rack is satisfactory. Hot air drying racks or glassware drying cupboards can be used to accelerate drying.
 - b. Once dry, glassware should then be stored in the appropriate place.