## 5. Storing Items in Freezers

**5.1. Organising Items:** Organising your freezer will make it easier to find samples and eliminating old materials will free up space for new samples, minimizing the need for a new freezer.

It is the user's responsibility to keep a current inventory of what stock is stored in the freezer. Areas shall audit the contents of all of their freezers annually. There are many inventory templates to choose from or a specific inventory can be created. Ensure the following details are provided in your inventory:

Name of Principle Researcher

Building and Room number

Freezer Number

Alarm (BAMPS) identifier

Freezer Asset number

Shelf, rack and box number

Organism name, strain, risk group

OGTR Licence number – if applicable

Date inventory checked

**5.2.** Labelling: Label stored items and remove unneeded materials. Dispose of unneeded items using the correct



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For Spoilage losses in unalarmed Temperature Controlled Environments (TCE), the retention is 50% of the loss or the Member excess of \$50,000 **whichever is the higher**. For example: where estimated loss is \$200,000 the amount to pay would be 50% of \$200,000 or \$100,000 since this value is the **higher**.

For Spoilage losses in alarmed Temperature Controlled Environments (TCE), the retention is 20% of the loss or the Member excess of \$50,000 **whichever is the higher**. For example: where estimated loss is \$200,000 the amount to pay would be the Member excess of \$50,000 since this value is the **higher** than 20% of \$200,000 (\$40,000)

In the event stock / samples within an ultralow freezer are damaged or destroyed, advice on whether to lodge an insurance claim should be sought from the Insurance Office. Please note that payment of claims will only occur after the excess has been paid and samples replaced.

Insurance@griffith.edu.au (07) 3735 7971

## 10. Disposal of an Ultralow Freezer

Reference SOP - Laboratory Equipment Disposal

Author	Approved By	Approval Date	Review Date	
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## Resources

Risk Management - Reducing the Incidence of Freezer Spoilage