



Top 12 Tips for Proper Vaccine Storage and Handling



Use these tips to improve vaccine storage and handling.

TIP 1: Have more than one person responsible for storage and handling of vaccines.

TIP 2: Have certified, calibrated thermometers in the refrigerator and freezer compartments.

TIP 3: Record temperatures twice per day.

TIP 4: Record temperatures for both the refrigerator and freezer.

TIP 5: Document out-of-range temperatures on vaccine temperature logs and take action right away.

TIP 6: Keep a historical file of monthly temperature logs.

TIP 7: Refrigerate vaccine in a manner that does not jeopardize its quality.

TIP 8: Use a VFC Program approved storage unit for frozen vaccines.

TIP 9: Make sure refrigerator or freezer door is closed properly and has adequate seals.

TIP 10: Keep multi-dose vials until expiration date, even after they are opened.

TIP 11: Have emergency plans for a power outage or natural disaster.

TIP 12: Have a separate unit to store food and drinks rather than in the vaccine refrigerator.

FOR MORE INFORMATION PLEASE CONTACT THE FLORIDA VACCINES FOR CHILDREN PROGRAM AT (800) 483-2543 OR VISIT WWW.IMMUNIZEFLORIDA.ORG/VFC