



# 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, CALL 1-877-888-7468 OR VISIT [WWW.IMMUNIZEFLORIDA.ORG](http://WWW.IMMUNIZEFLORIDA.ORG).



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