

Cleaning Refrigeration Containers

In regards to your question of "Can we use refrigeration containers to store food after storing human remains? The answer is yes. We recommend that food containers be used as a last resort. After sterilizing/disinfecting, it is highly recommended that the container is tested for bacteria before employing for food storage.

Using hot air or streaming steam best accomplishes sterilization. Sterilization is your goal. Disinfection is your secondary choice and can be accomplished with the following solutions:

Carbolic Acid (Phenol)	2 to 5% solution. Use is irritating to sinus membranes
Cresol	2 to 5% solution. Not very soluble, but a good germicide
Lysol	2 to 5% Solution. Mixture of cresol and linseed soap.
Chlorine gas	1 to 5 parts per million. Commonly used to sterilize drinking water and pools.
Chlorinated lime	Effective disinfectant for instruments and body discharges
Sodium Hypochlorite	Very effective disinfectant. (Bleach) Use with proper precautions
Soap	Not good for disinfection, but will help to remove bacteria mechanically and mask odors.
Chlorine Bleach (Wet)	

I have enclosed TG – Protect MA Personnel from infectious materials. Please refer to pages 11 thru 13 for a solution. You may also contact:

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