

The influenza programme and winter season places increased demand on vaccine providers, refrigerators and stock management, increasing the risk of cold chain breaches and excursions. We strongly encourage all providers to complete the below checklist **before ordering vaccines** to ensure they are well prepared. In addition to the checklist, it is recommended to complete a Cold Chain Accreditation self-assessment.

Cold Chain checklist for influenza and other winter vaccines.

REMINDER: All vaccines must always be stored between +2°C and +8°C (including for off-site vaccinations). All are marked with an expiry date that must be checked before vaccine administration. ALL vaccinators are responsible for ensuring the vaccines they administer are stored and handled correctly.

Cold Chain Policy	Refrigerator
<ul style="list-style-type: none"> <input type="checkbox"/> Cold Chain Accreditation is valid and Cold Chain Policy has had its annual update – including contact details for your immunisation coordinator. <input type="checkbox"/> Staff who handle vaccines have read, understood and signed the policy. <input type="checkbox"/> Fridge thermometer daily min/max temperature logs (plus reset), monthly charts and weekly datalogger downloads completed and saved in an accessible location. <input type="checkbox"/> All staff know process for receiving vaccine deliveries. 	<ul style="list-style-type: none"> <input type="checkbox"/> Not overstocked – adequate space available for expected vaccine deliveries including allowance for the single syringe dose COVID-19 vaccines. <input type="checkbox"/> Vaccine boxes stored away from the back and sides of fridge with 2-3cm gap between boxes to maintain good airflow. <input type="checkbox"/> Vaccine stored in original packaging. <input type="checkbox"/> Vaccines only removed from fridges immediately prior to administration. <input type="checkbox"/> Expired stock disposed and soon-to-be-expired stock shifted to front to use first.
Dataloggers	Continuous real-time monitoring systems
<ul style="list-style-type: none"> <input type="checkbox"/> Calibrated or checked within the last 12 months or as per manufacturer requirements. <input type="checkbox"/> Staff responsible for cold chain are confident downloading logger and interpreting log. <input type="checkbox"/> Set to record at 5-10 minute intervals and logger clock/time is accurate. 	<ul style="list-style-type: none"> <input type="checkbox"/> Real-time monitoring system alerts are enabled and active. <input type="checkbox"/> All staff know who is responsible for after-hours monitoring and what to do if an alert is received.
Off-site vaccination	Emergency planning
<ul style="list-style-type: none"> <input type="checkbox"/> Immunisation coordinator has been informed before commencing off-site services to provide support. <input type="checkbox"/> Appropriate offsite equipment and processes are in place to accommodate vaccine storage requirements. 	<ul style="list-style-type: none"> <input type="checkbox"/> All staff know what to do when temperature recordings are outside the +2°C to +8°C range or when the alarm goes off. <input type="checkbox"/> All staff are aware to not remove vaccines from fridge until advised to do so by immunisation coordinator or IMAC. <input type="checkbox"/> Staff responsible for cold chain know how to prepare emergency chilly bins with correct insulation and datalogger.

For more cold chain resources, see tinyurl.com/54y5ym8z