

The **PURELL™ Body Fluid Spill Kit** powered by the PURELL® brand is a complete solution designed to support your organization's food safety and risk management programs. The core of each kit is the industry leading PURELL Foodservice Surface Sanitizer with its rapid kill times, multi-surface performance and formulation for food contact surfaces. Our powerful cardboard "Eco Tools" are strong enough to cleanup glass but won't harm the environment which together work to protect your employees and guests and to reduce the risk of foodborne illness outbreaks. Join the growing list of national foodservice brands that are using the PURELL Body Fluid Spill Kit.



PURELL™ Body Fluid Spill Kits

Key Benefits

- Safely remove **vomit, blood** and **glass**
- 83% of components made from biodegradable or recycled materials
- Effective against Norovirus, E. coli, Salmonella and more (30 second kill time)
- Approved for food contact surfaces (no rinse required)
- Proven effective across most hard and soft surfaces
- Bilingual instructions with step-by-step images
- OSHA and Food Code Compliant
- Three-year shelf life

Key Components

- PURELL Foodservice Surface Sanitizer (8 fl oz)
- PURELL SINGLES™ Hand Sanitizer
- OSHA Kits.com Absorbent Blend with Deodorizer
- Heavy duty hand held scraper, hand held mop and spill collection system
- Head-to-toe personal protection kit (hair net, gown with sleeves, gloves, shoe covers, eye shield & mask)
- Three medical-grade absorbent towels
- Two large black trash bags with ties
- Bilingual instruction guide

PRODUCT	DESCRIPTION
3841-16-ECO	Case of 16 Sustainable Kits
3841-02-ECO	Case of 2 Sustainable Kits

- Ships nationwide

Investing in body fluid spill kits is a smart business decision.

- Protect employees (first responders) and guests
- Reduce the risk of foodborne illness outbreaks
- Complies with state and local food safety requirements for written procedures and specific actions (2013 US Food Code 2-501.11) and the OSHA Bloodborne Pathogen Standard to eliminate or minimize exposure to blood (29 CFR 1910.1030).



GOJO.com/Foodservice