

# Workplace Safety Solutions

## PURELL™ Body Fluid Clean Up Kit

- ✓ Response kit for blood, vomit, and spills
- ✓ For all workplaces including offices, manufacturing, schools, and more
- ✓ Powered by PURELL® Brand
- ✓ Complete supplies for fast removal and employee protection
- ✓ Reduce risk of infection and outbreaks



## PURELL Body Fluid Spill Kit

A complete solution designed to support your organization's workplace 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. Each kit contains a comprehensive set of components which together work to protect your employees and guests and to reduce the risk of bloodborne or foodborne illness outbreaks. Join the growing list of customers that are using PURELL Body Fluid Spill Kits.

### Key Benefits

- Safely remove vomit, blood, feces and other body fluids
- Effective against Staph, Hepatitis A, MRSA, Norovirus, E. coli, Salmonella, and more
- Safe 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 Safety Compliant
- Three-year shelf life

PRODUCT	DESCRIPTION
3841-01-CLMS	1 Clamshell with 2 kits
3841-08-CLMS	8 Clamshells with 2 kits each
3841-02-RFL	2 Refill Kits
3841-16-RFL	16 Refill Kits

### Key Components

- PURELL Foodservice Surface Sanitizer (8 fl oz)
- PURELL SINGLES™
- OSHA Kits.com Absorbent Blend with Deodorizer
- Hand held dustpan, broom and scraper
- 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 bag and ties
- Bilingual instruction guide and training video

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

- Protect employees (first responders) and guests
- Reduce the risk of bloodborne or foodborne illness outbreaks
- Complies with (the OSHA Bloodborne Pathogen Standard to eliminate or minimize exposure to blood 29 CFR 1910.1030) and (state and local food safety requirements for written procedures and specific actions 2017 US Food Code 2-501.11)

