What's Lurking on Campus Dining Surfaces?

A recent study took samples of microbial counts and organic loads during a typical lunch period at a large public university to track germs.

Researchers found **bacterial contamination on more than half of the surfaces in the campus dining hall.**

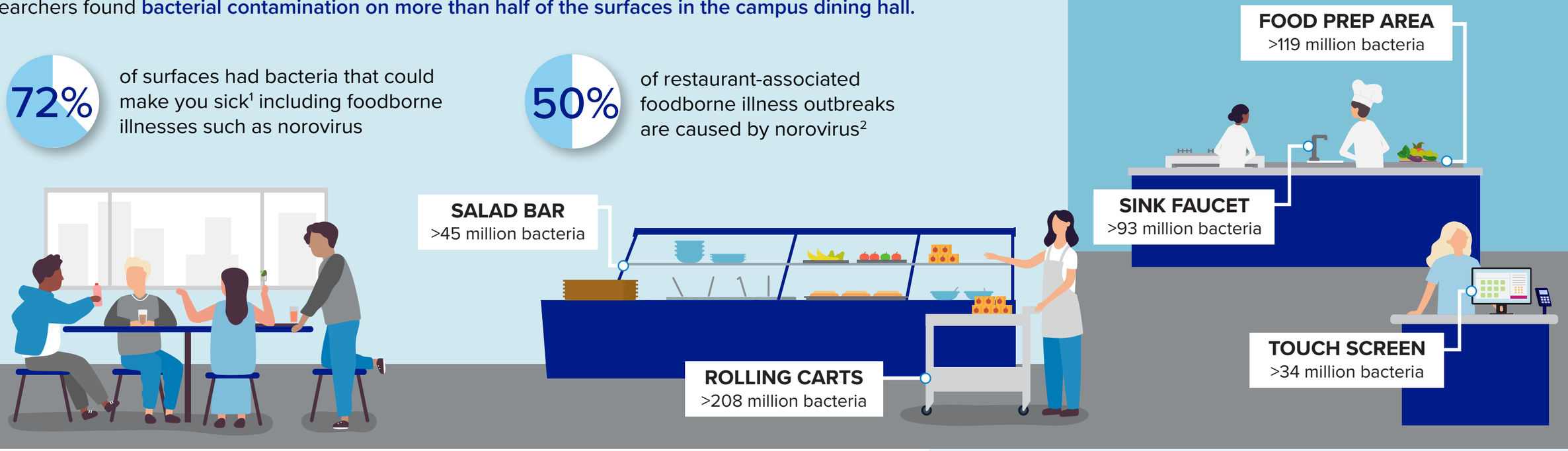
72% of surfaces had bacteria that could make you sick[1] including foodborne illnesses such as norovirus

50% of restaurant-associated foodborne illness outbreaks are caused by norovirus[2]

Did you know?

The inside of a toilet bowl has 3.2 million bacteria per square inch.[3,4]

That means the surfaces in the dining hall had more than 10x the number of bacteria as a toilet bowl.



Tackle Bacteria and Viruses on Contaminated Surfaces

PURELL® surface sanitizers quickly sanitize, disinfect, and clean surfaces that matter most.

Kills 99.9% of bacteria and germs.
Effective against: COVID-19, *Salmonella*, *Listeria*, cold & flu, and norovirus, without harsh chemicals.

Purell®

Get the Full Solution for Campus Dining!

The PURELL® brand can help reduce germs throughout your campus dining facilities with a robust portfolio of surface sanitizers, hand soaps, hand sanitizers, and dispensers.

Visit gojo.com/foodservice to learn more.

1. GOJO Industries, Inc. Field Test. Dining Facility Surfaces Efficacy Study, 1 June 2022. | 2. https://www.cdc.gov/norovirus/reporting/norostat/data.html | 3. Rusin P, Orosz-Coughlin P, Gerba C. Reduction of faecal coliform, coliform and heterotrophic plate count bacteria in the household kitchen and bathroom by disinfection with hypochlorite cleaners. Journal of Applied Microbiology, 85(5), 819-28 (1998). | 4. Finch, J.E., Prince, J. & Hawksworth, M. A bacteriological survey of the domestic environment. Journal of Applied Bacteriology, 45, 357– 364 (1978).