

# PURELL® Foodservice Surface Sanitizer

## Sanitization Directions

Ready-to-Use Product — Do Not Add Water



### USE DIRECTIONS

1



#### Visible Soils:

- Remove any particles from the surface
- If bodily fluid spill, follow internal bodily fluid procedures*

2



#### Apply PURELL Foodservice Surface Sanitizer to Surface:

- Spray this product 6-8 inches from surface until thoroughly wet
- Let stand for 60 seconds

3



#### Wipe the Surface:

- Wipe the surface with a paper towel or reusable towel
- Let stand for 60 seconds

### FOR USE IN FRONT AND BACK OF HOUSE ON ALL HIGH-TOUCH POINTS

- Eliminates germs on surfaces, including human coronavirus, norovirus, *E. coli*, and *Salmonella*
- No rinse required on food-contact surfaces
- No handwashing, gloves, or protective eyewear required
- No precautionary statements

### USE ON THE FOLLOWING:

#### HARD SURFACES

- Tables
- Countertops
- Highchairs
- Cutting boards
- Sink handles
- Toilet handles
- Employee restrooms
- Menus
- Door knobs/handles
- Condiment bottles
- Electronic touchscreens

#### SOFT SURFACES

- Upholstery/seat backs
- Carpet spot cleaning
- Curtains

#### SURFACE MATERIALS

- Acrylic
- Chrome
- Finished wood
- Sealed granite
- Glazed tile
- Plastic
- Stainless steel
- Vinyl

PURELL Foodservice Surface Sanitizer is FDA Food Code compliant.