

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. At the core of each kit is PURELL® Foodservice Surface Sanitizer, which features industry-leading kill times, multi-surface performance, and Food Code-compliant formulation. Plus, the cardboard Eco Tools included in each kit are strong enough to clean up glass but won’t harm the environment. The PURELL Body Fluid Spill Kit helps you quickly and effectively eliminate germs after an incident. Join the growing list of national foodservice brands that are using this breakthrough new solution.



# PURELL® Body Fluid Spill Kits

## Key Benefits

- Safely remove vomit, blood, and glass
- 83% of components made from biodegradable or recycled materials
- Bilingual instructions with step-by-step images
- OSHA and FDA Food Code compliant
- Three-year shelf life
- PURELL Foodservice Surface Sanitizer eliminates COVID-19 virus, norovirus, *E. coli*, *Salmonella*, and more in 30 seconds
  - Approved for food-contact surfaces with no rinse required
  - Proven effective across a variety of hard and soft surfaces

## Single-Use Spill Kit

PURELL® Body Fluid Spill Kit	3841-02-ECO (2 kits) 3841-16-ECO (16 kits)
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*Ships nationwide*

## Key Components

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

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

- Protect employees (first responders) and guests
- Helps quickly and effectively eliminate germs after an incident
- 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)

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