

The **PURELL™ Body Fluid Spill Kit** 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 no rinse required on 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 foodborne illness outbreaks. Join the growing list of national foodservice brands that are using the PURELL Body Fluid Spill Kits.



PURELL™ Body Fluid Spill Kits

Key Benefits

- Safely remove vomit, blood and feces
- 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 Advanced Hand Sanitizer Single Use
- OSHAKits.com Absorbent Blend with Deodorizer
- Heavy duty hand held scraper and dustpan
- Head-to-toe personal protection kit (hair net, gown with sleeves, gloves, shoe covers, eye shield & mask)
- Three medical-grade absorbent towels
- Large trash bag and tie
- Bilingual instruction guide and training video

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

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).



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