PURELL® Foodservice Surface Sanitizing Wipes Sanitization Directions

Ready-To-Use Product - Do Not Add Water



EFFECTIVE:

Kills 99.9% of viruses and bacteria, including, norovirus, Salmonella, Listeria, cold and flu, and human coronavirus*

WORRY FREE:

No handwashing, PPE, or gloving required

EFFICIENT:

No rinse required on food-contact surfaces

THREE PRODUCTS IN ONE WIPE:

Proven cleaner plus EPA-approved sanitizer and disinfectant

FOR USE IN FRONT AND BACK OF HOUSE

SURFACES

- Tables
- Countertops
- Highchairs
- Stovetops
- Refrigerators
- Range hoods
- Cafeteria trays
- Sinks
- Toilets
- Door knobs
- Menus

HARD NON-POROUS

SURFACES

- Acrylic
- Chrome
- Finished wood
- Glass
- Glazed tile
- Metal
- PlasticStainless steel
- Vinyl
- · Sealed granite

Not recommended for use on alcohol-soluble wood finishes. Test in small inconspicuous area before broad application.

PURELL Foodservice Surface Sanitizing Wipes are FDA Food Code compliant. An active ingredient concentration test strip is available. Contact your sales representative for more information.

USE DIRECTIONS



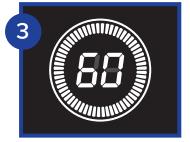
VISIBLE SOILS:

 Remove any particles or soils from the surface If bodily fluid spill, follow internal bodily fluid procedures





- · Wipe surface until completely wet
- Make sure the entire surface has come in contact with the wipe



AIR DRY:

- For food-contact surface sanitization, surface is to remain wet for 60 seconds.
- No rinse required
 For non-food contact surface sanitization, refer to product label for appropriate contact time.

For more information, visit www.GOJO.com

