

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 kill times, multi-surface performance and no on food contact surfaces. Each kit contains a set of components which together work to protect employees and guests and to reduce the risk of 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

Product Information

- Item Number 3841-08-CLMS
- Includes two single-use kits for body fluid spills
- Ships nationwide

Key Components

- PURELL Foodservice Surface Sanitizer (8 fl oz)
- PURELL Advanced Hand Sanitizer Single Use
- 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

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).

