

- ✓ Clean up vomit, blood, feces and other body fluids
- ✓ Effective against Norovirus, E. coli, Salmonella and more
- ✓ Approved for food contact surfaces (No rinse required)
- ✓ Bilingual and smartphone (video) instructions
- ✓ OSHA and Food Code Compliant



PURELL™ Body Fluid Spill Kits

Q: What is a PURELL Body Fluid Spill Kits and why is it required?

- A:**
- A PURELL Body Fluid Spill Kit is a single-use response kit that equips foodservice employees to respond to unplanned accidents and spills involving body fluids like vomit, blood and diarrhea.
 - Single-use kits (all contents thrown away after use) prevent cross contamination over multiple events.
 - A body fluid spill kit is required so that employees can safely respond to biohazard events and customers are protected against potential outbreaks of foodborne illnesses including Norovirus.

Q: What types of organizations should have body fluid spill kits onsite?

- A:**
- Most state and local health departments have adopted guidance from the FDA and require food service establishments to have procedures for employees to follow when responding to vomit and diarrhea spills. These procedures must address the specific actions employees must take in order to minimize the spread of contamination. Spill kits including written instructions are a simple way to comply with these requirements and keep employees and guests safe. (The specific FDA requirement can be found in the 2013 US Food Code in 2-501.11).
 - Food service establishments (or retail food establishments) are generally defined as organizations that serve, make or sell food. This typically includes restaurants, grocery and convenience stores, schools, long-term care facilities, hospitals and any other organization that handles food.



Q: What are the benefits of having spill kits onsite?

- A:**
- Helps to comply with state and local health department requirements.
 - Help to protect employees, guests and your reputation from potential foodborne illness as a result of a bodily fluid incident.
 - Strengthen risk management programs.

Q: What is the relationship between GOJO Industries and OSHA Kits.com?

- A:**
- GOJO and OSHA Kits.com partnered to develop a premium body fluid spill kit in order to help foodservice operators comply with the requirements for body fluid spill kits.
 - The jointly developed kit stands alone in its ability to protect employees and protect against outbreaks of foodborne illnesses.

Q: What is the key value proposition of the PURELL™ Body Fluid Spill Kits featuring PURELL® Foodservice Surface Sanitizer?

- A:**
- Our premium food safety spill kit is one of the most comprehensive kits available.
 - The only body fluid spill kit that features PURELL® Foodservice Surface Sanitizer as the disinfectant – which kills norovirus in 30 seconds and is safe for use on food contact surfaces.
 - The only food safety kit that features PURELL Advanced Hand Sanitizer Single Use.
 - Hospital-grade absorbent which gels up to two liters of vomit, blood and fecal matter.
 - Step-by-step bilingual instructions with images for employees.
 - Separately packaged personal protective (head-to-toe) kit for employees.
 - Three-year expiration date.

Q: What are the components of the PURELL Body Fluid Spill Kits Featuring PURELL Foodservice Surface Sanitizer?

- A:**
- PURELL Foodservice Surface Sanitizer (8 fl oz)
 - PURELL SINGLES™ Hand Sanitizer
 - OSHA Kits.com Absorbent Blend with Deodorizer
 - Heavy duty hand held scraper, and dustpan
 - Head-to-toe personal protection kit (hairnet, gown with thumb loops, gloves, shoe covers, eye shield and mask)
 - Three medical-grade absorbent towels
 - Two large black trash bags with ties
 - Bilingual instruction guide with step-by-step images

