

NEW



Powerful Germ Kill, PURELL Peace of Mind.

KILLS NOROVIRUS IN 30 SECONDS. NO RINSE REQUIRED.



PURELL™ Foodservice
Surface Sanitizer



Trust the PURELL™ brand to sanitize the surfaces you and your food touch.



America has trusted the PURELL brand to safely and effectively eliminate germs on skin for nearly 3 decades. Now, backed by more than 25 years of scientific expertise, the PURELL brand brings you an effective, comprehensive germ-fighting solution for your surfaces.

PURELL Foodservice Surface Sanitizer provides:



FORMULATED FOR FOOD CONTACT SURFACES

No rinse required on food contact surfaces.
NSF certified D2 classification.



RAPID KILL TIME

Eliminates Norovirus, Salmonella, and E. coli in 30 seconds.



POWERFUL PEACE OF MIND

No hand washing required after use, No personal protective equipment needed. No harsh chemical fumes



FRAGRANCE FREE FORMULATION

No harsh chemical fumes.



MULTI-SURFACE PERFORMANCE

Proven across most hard and soft surfaces.



Guest Experience MATTERS

The PURELL™ brand signals your commitment to quality.



Works quickly and effectively.

PURELL Foodservice Surface Sanitizer is a one-step sanitizer and cleaner that dissipates quickly and cleanly with no streaks or sticky residue. The light, fragrance-free scent gives you the peace of mind to use around patrons.

Multi-surface formulation.

Sanitizes and cleans everywhere you need it, with no rinse required on food contact surfaces!

Effective on **HARD** and **SOFT** surfaces, including:

- Plastic
- Granite
- Sealed wood
- Porcelain
- Laminate
- Upholstery
- Vinyl
- Stainless steel
- Glass
- Formica®



Powerful Peace of Mind

Introducing PURELL TOUCHABLE® Technology



This revolutionary new product quickly and effectively eliminates germs on surfaces, including **Norovirus, E. Coli,** and **Salmonella** in **30 seconds**.

But powerful germ kill does not mean you have to expose your employees to harsh chemicals. PURELL™ Foodservice Surface Sanitizer is a no-rinse, food-contact formulation, featuring the lowest allowable EPA toxicity rating.

The formulation simply sanitizes and cleans any front or back of house surface without the harsh chemical fumes or required safety equipment of bleaches and traditional sanitizers.



Gentle enough to sanitize and clean a child's booster seat or cutting board, yet tough enough to kill Norovirus.



PURELL TOUCHABLE Technology means:

- **No rinse** required on food contact surfaces
- **No handwashing,** gloves or safety glasses required
- **No harsh fumes**

No competitor can match the PURELL™ brand's high standards for performance, people, and the planet.



**PURELL
Foodservice
Surface
Sanitizer**



**Eco-Lab
Oasis 146
Multi-Quat
Sanitizer***



**Lysol®
All Purpose
Cleaner**



**Clorox®
Cleanup**

Disinfects Bacteria and Viruses in as little as 30 Seconds	✓	✗ 10 Minute	✗ 2 Minute	✓
Meets EPA 60 second sanitization requirement for Food Contact Surfaces	✓	✓	✗	✗
EPA Toxicity Rating	✓ CATEGORY IV: No Precautionary Statements Required	✗ AS SHIPPED: CATEGORY I: DANGER AS DILUTED: SDS states "Serious Eye Damage, Eye Irritation"	✗ CATEGORY II: WARNING	✗ CATEGORY II: WARNING
EPA Design for the Environment Certification	✓	✗	✗	✗

* Product must be diluted 200-400 ppm to be no-rinse qualified.

As of 7/22/2016



SUSTAINABILITY

Awarded the U.S. EPA Design for the Environment certification (DfE), PURELL brand Foodservice Surface Sanitizer delivers effective germ kill that upholds a responsible environmental profile. Delivers faster overall disinfection of bacteria and viruses than any other DfE certified product.

PROTECT YOUR RESTAURANT with PURELL™ hand hygiene and surface products.



PURELL Foodservice Surface Sanitizer Order Information

SKU	Description	Recommended Sales Unit
3341-06	6 - 32 fl. oz. bottles capped & sealed with triggers	Full Case
3341-03	3 - 32 fl. oz. bottles capped & sealed with triggers	Full Case
3341-12	12 - 32 fl. oz. bottles capped & sealed with triggers banded to bottles	Eaches
4341-04	4 - 1 gallon refills	Full Case
LBL-4341-6CTSHEET	1 sheet of 6 refillable container labels	Eaches
3341-TESTKIT	Food Code Test Kit	Eaches

To Learn More About
PURELL Foodservice Surface Sanitizer,
visit www.PURELLsurface.com



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PURELL™ Foodservice Surface Sanitizer Comparison

No competitor can match the PURELL™ brand's high standards for performance, people, and the planet.



**PURELL
Foodservice
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**Eco-Lab
Oasis 146
Multi-Quat
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**Lysol®
All Purpose
Cleaner**



**Clorox®
Cleanup**

	PURELL Foodservice Surface Sanitizer	Eco-Lab Oasis 146 Multi-Quat Sanitizer*	Lysol® All Purpose Cleaner	Clorox® Cleanup
Disinfects Bacteria and Viruses in as little as 30 Seconds	✓	✗ 10 Minute	✗ 2 Minute	✓
Meets EPA 60 second sanitization requirement for Food Contact Surfaces	✓	✓	✗	✗
EPA Toxicity Rating	✓ CATEGORY IV: No Precautionary Statements Required	✗ AS SHIPPED: CATEGORY I: DANGER AS DILUTED: SDS states "Serious Eye Damage, Eye Irritation"	✗ CATEGORY II: WARNING	✗ CATEGORY II: WARNING
EPA Design for the Environment Certification	✓	✗	✗	✗

* Product must be diluted 200-400 ppm to be no-rinse qualified.

As of 7/22/2016

SURFACE DISINFECTION:

What's hiding in the fine print?

QUATS



	EFFICACY
	SLOW MOST 5-10 MINUTE DISINFECTION TIMES
	Can bind to fabrics and not impact the surface
	SAFETY
	May cause serious eye damage, eye irritation
	May cause an allergic skin reaction
	Wash hands thoroughly after use
	SUSTAINABILITY
	NOT CERTIFIED EPA Design for the Environment
	Chemicals persist in the environment

BLEACH



	EFFICACY
	FAST 30 SECOND DISINFECTION TIMES
	Limited shelf life when diluted
	May pit surfaces that enable cracks and crevices to harbor germs
	SAFETY
	May cause substantial but temporary eye damage
	Avoid prolonged breathing of vapors
	Wash hands thoroughly after use
	SUSTAINABILITY
	NOT CERTIFIED EPA Design for the Environment

FORMULATION MATTERS

Patented Ethyl Alcohol Technology

	EFFICACY
	FAST 30 SECOND DISINFECTION TIMES
	NO fabric binding issues
	NO shelf life limits
	SAFETY
	NO precautionary statements
	NO hand washing required after use
	NO rinse required on food contact surfaces
	SUSTAINABILITY
	Certified EPA Design for the Environment
	Does not persist in the environment



Sources:

1. Rutala, Weber. Am J Infect Control 2013;41:536-541 AHRQ Publication No. 15-EHC020-EF August 2015
2. http://www3.epa.gov/pesticides/chem_search/ppls/084368-00001-20150309.pdf

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TECHNICAL BULLETIN

Requirements for Surface Sanitizers to be FDA Food Code Compliant

- 1. Federal and State Registration:** The product must be registered with the **EPA** and have an EPA registration number. The product must also be registered in the state that it is being used in.
 - a. FDA does not review and approve food contact surface sanitizers.
 - b. Jurisdiction for antimicrobial substances used to sanitize or disinfect food-contact surfaces was transferred to the EPA under the Food Quality Protection Act (FQPA) passed by Congress in 1996 (<http://npic.orst.edu/reg/laws.html>).
 - c. EPA must review the product formulation, acute toxicity, and efficacy data as well as approve/prescribe product labeling
 - i. In order for EPA to permit labeling for Food Contact Surface Sanitizing with no rinse required EPA must check that the active ingredient and any inert ingredients are acceptable for this use per 7-204.11 Sanitizers, Criteria of the 2013 Food Code (referencing 40 CFR 180.940, 950, or 960). The 2005 - 2013 FDA Food Code recognizes this.
 - ii. EPA must review the efficacy data and assure that the product kills 99.999% of bacteria within 30 seconds (*Staphylococcus aureus* and *E. Coli*). Note: Even though a product has proven to kill 99.999% of bacteria in 30 seconds or less and FDA Food Code requires a contact time of at least 30 seconds for other chemical sanitizing solutions, EPA requires that a product's directions for use indicate 60 seconds for sanitizing food contact surfaces.
- 2. Test Device:** A test kit or other device that accurately measures the active concentration level of sanitizing solutions must be available as per 4-302.14 Sanitizers, Criteria of the 2013 Food Code.
- 3. Follow Directions for Use:** If a sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the EPA-registered label use instructions.
 - a. As identified above within Federal Registration, EPA will approve as well as prescribe product labeling.
 - b. An area that is prescriptive is the 'directions for use' for EPA registered food contact surface sanitizers. EPA requires food contact surface sanitizers to indicate a 60-second dwell time even if the product has data that proves 99.999% reduction of bacteria in 30 seconds or less.

PURELL™ Foodservice Surface Sanitizer Complies with **FDA FOOD CODE**

1. Federal and State Registration:

- a. PURELL Foodservice Surface Sanitizer is an EPA registered surface sanitizer/disinfectant (EPA Reg. No. 84368-1-84150) approved for use on food-contact surfaces with no rinse required and is currently registered in all 50 states.
- b. All ingredients in PURELL Foodservice Surface Sanitizer have been reviewed by EPA and found to meet requirements for use on food contact surfaces and not requiring a rinse.
 - i. NOTE: Food Code does not prohibit the use of ethanol as active ingredient. The Food Code requires that the registration holder demonstrate to the regulatory authority (EPA) that the solution achieves sanitization.
- c. PURELL Foodservice Surface Sanitizer is approved by EPA with the level of ethanol active ingredient in the range of 28.5 to 30.3%, however there is no upper limit for amount of ethanol that can be used on a food contact surface per 40 CFR 180.940.
- d. Product quality is verified before shipping and the level of ethanol remains within the specification range through the expiration date on the bottle. Since the product is ready to use, there is no risk of mixing incorrectly.

2. Test Device: to support the use of this product, specifically in back-of-house on food contact surfaces, test strips to measure active ingredient concentration are available to the end user as specified by the 2013 FDA Food Code

3. Follow Directions for Use: The PURELL Foodservice Surface Sanitizer product is acceptable for use in foodservice establishments as long as it is used in accordance with the EPA-registered label use instructions.

ANSWERS TO COMMON QUESTIONS:

• WHAT ARE THE APPROVED USES FOR THE PRODUCT?

- PURELL Foodservice Surface Sanitizer is EPA-approved for surface sanitizing and cleaning in both Front of House and Back of House. It is approved for use on both non-food contact surfaces and food contact surfaces with no rinse required.
- Facilities should always follow Food Code guidance for cleaning and sanitizing food contact surfaces. In order to effectively clean and sanitize food contact surfaces, where and when required to satisfy the requirements in Parts 4-6 and 4-7 of the Food Code, the surface must be first cleaned properly to remove organic material.
 - **For Food Contact Surfaces**, PURELL Foodservice Surface Sanitizer may be used for both the pre-clean steps as well as the sanitization steps and no rinse is required. For example:
 1. Scrape: Scrape excess/visible food away from surface.
 2. Wash: Spray PURELL Foodservice Surface Sanitizer on surface; then, wipe with a clean towel. No rinse is required.
 3. Sanitize: Spray PURELL Foodservice Surface Sanitizer on surface again and allow to air dry.
 - **For Non Food Contact Surfaces**, PURELL Foodservice Surface Sanitizer may be used to sanitize and clean in one-step. For example:
 1. Sanitize: Spray PURELL Foodservice Surface Sanitizer on surface and allow to remain wet for 60 seconds. Wipe or allow to air dry.

• WHAT ARE THE ACCEPTABLE LOW AND HIGH LEVELS OF THE PRODUCT?

- PURELL Foodservice Surface Sanitizer is approved by EPA with the level of ethanol active ingredient in the range of 28.5 to 30.3%, however there is no limit for amount of ethanol that can be used on a food contact surface per 40 CFR 180.940.
- Test strips accurately measure ethanol levels and ensure levels meet EPA approved specifications.

• WHERE SHOULD YOU STORE THE **PURELL** FOODSERVICE SURFACE SANITIZER AND ASSOCIATED TEST KIT?

- Always store PURELL Foodservice Surface Sanitizer and Test Kit materials in a designated chemical closet.