

A Welcome Sign at Any Restaurant

Remind and reassure your customers with category-leading PURELL® products and take credit for all the things you do to maintain a clean, high-quality restaurant.



PURELL® Foodservice Surface Sanitizer

- Kills norovirus, human coronavirus, E. coli, and Salmonella in 30 seconds
- Formulated for food-contact surfaces — no rinse required



PURELL® Body Fluid Spill Kit

- Includes everything needed to safely remove vomit, blood, feces, and other body fluids in two single-use kits
- Bilingual instructions show step-by-step images
- Complies with state and local food codes



PURELL® Foodservice Hand Sanitizer

- Kills 99.99% of most common germs that may cause illness
- Formulated to be gentle on skin, even after frequent use



PURELL® Hand Sanitizing Wipes

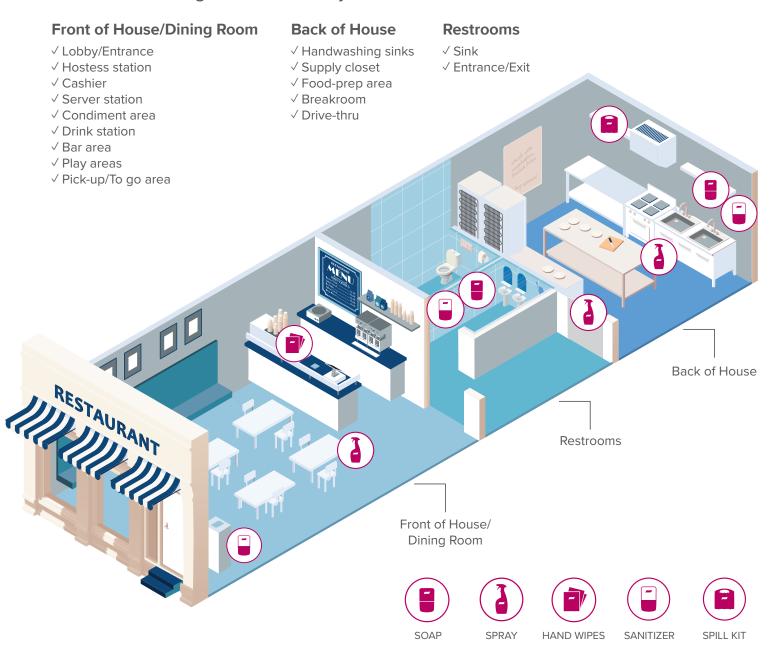
- Clean and sanitize while killing 99.99% of most illness-causing germs
- Individual wipes are a convenient, on-the-go solution



The Right Products in the Right Locations

This map will guide you in the placement of hand and surface hygiene products in the appropriate locations to send the right message to your guests and restaurant staff. In a survey, 86% said seeing PURELL® products left them feeling that the restaurant made food safety and cleanliness a priority.¹

Placement Throughout Your Facility



Visit GOJO.com/Foodservice to learn more.

1. Action Based Research, Market Research - External Market Research, 010-023, May 2016 ©2021 GOJO Industries, Inc. All rights reserved. | #31704 (04/2021



