

Eco-Friendly Body Fluid Spill Kit



Key Benefits

- Safely remove **vomit, blood and glass**
- 85% of components made of biodegradable and/or landfill-friendly materials
- 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 Safety Compliance
- Custom and Private Label Kits
- Two-year shelf life

Key Components

- PURELL® Foodservice Surface Sanitizer (8 fl oz)
- PURELL® Advanced Hand Sanitizer Single Use
- Absorb! Liquid Waste Solidifier
- Handheld cardboard dustpan, scrapper and mop heads
- Head-to-toe personal protection kit (hair net, gown with sleeves, gloves, shoe covers, eye shield & mask)
- Three medical-grade absorbent towels
- Two large black trash bag and ties
- Bilingual instruction guide

Product Information

- Item Number VCK3000E
- One single-use kit for body fluid spills
- Ships nationwide

The **OSHA Kits.com Food Safety Spill Kit** powered by the PURELL® brand 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 with its rapid kill times, multi-surface performance and formulation for food contact surfaces. Our powerful cardboard "Eco Tools" are strong enough to cleanup glass but won't harm the environment. Each kit contains a comprehensive set of components which together work to protect your employees and guests and to reduce the risk of foodborne illness outbreaks. Join the growing list of national foodservice brands that have partnered with OSHAKits.com.

Investing in food safety 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).