NET CONTENTS 32 FL OZ (1 QT) 946 mL

ACTIVE INGREDIENT: Ethyl alcohol .......................... 29.4%
OTHER INGREDIENTS: .................................................... 70.6%
TOTAL: .................................................... 100.0%

KEEP OUT OF REACH OF CHILDREN

FRAGRANCE FREE SURFACE SANITIZER

FORMULATION

MULTI-SURFACE EFFECTIVE AGAINST NOROVIRUS

• Salmonella
• E. Coli

EVEN ON FOOD CONTACT SURFACES

SURFACE SANITIZER

NO HARSH FUMES
STREAK FREE, LEAVES NO RESIDUE

HELPS REDUCE THE RISK OF CROSS-CONTAMINATION

DISINFECTION DIRECTIONS

TO DISINFECT AND DEODORIZE HARD, NONPOROUS SURFACES:
Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain wet for appropriate contact time listed below. Wipe or allow to air dry. No rinse required even on food-contact surfaces.

FOR HEAVILY SOILED SURFACES, PRECLEANING IS REQUIRED.

TO REFILL:
Remove trigger from empty bottle. Unscrew cap on refill and pour contents directly into empty bottle. Replace trigger sprayer and use as you normally would.

STORAGE AND DISPOSAL:
Store this product in a cool, dry area. Do not reuse or refill this container except as described in the directions for use. Refill only with this product. Offer for recycling or place in trash.

Physical or Chemical Hazards
Combustible. Do not use or store near heat or open flame.

DIRECTIONS FOR USE:

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

SANITIZATION DIRECTIONS

TO SANITIZE HARD, NONPOROUS FOOD CONTACT SURFACES:
Spray this product 6-8 inches from surface until thoroughly wet. Let stand for 60 seconds. Wipe or allow to air dry. No rinse required.

TO SANITIZE PLASTIC CUTTING BOARDS:
Wash and rinse. Spray until thoroughly wet. Treated surfaces must remain wet for 60 seconds. Wipe or drain and allow to air dry. No rinse is required.

TO SPOT SANITIZE SOFT SURFACES:
Spray this product 6-8 inches from soft surface until wet. DO NOT SATURATE. Let stand for 20 seconds. Allow to air dry. Heavy soils must be removed prior to sanitizing.

Use Sites:
• Restaurants
• Kitchens
• Cafeterias
• Fast food operations

Hard Nonporous Surface Materials:
• Acrylic
• Chrome
• Finished wood
• Glass
• Glazed tile
• Metal
• Plastic
• Stainless steel
• Vinyl

Soft Surfaces:
• Placemats
• Linens
• Towels
• Upholstery

Surfaces:
• Tables
• Countertops
• Highchairs
• Stovetops
• Refrigerators
• Drainboards
• Stainless cutlery
• Range hoods
• Cafeteria trays
• Bars/Taverns
• Food preparation & storage areas

BACTERICIDAL • FUNGICIDAL • MILDEWCIDAL • VIRUCIDAL

† BACTERIA
Salmonella enterica (Salmonella) 30 seconds
Listeria monocytogenes (Listeria) 30 seconds
Escherichia coli (E. Coli) 1 minute
Staphylococcus aureus (Staph) 1 minute

† VIRUSES
Murine norovirus (Norovirus) 30 seconds
Rhinovirus (a cause of the common cold) 30 seconds
Influenza A virus (Flu Virus) 30 seconds

† MOLD, MILDEW, FUNGI
Aspergillus niger (Mold) 5 minutes
Candida albicans 30 seconds
Trichophyton mentagrophytes 30 seconds

Patent Nos. 7,754,766; 8,110,604; 8,143,309

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Ingredient Information/Questions? Tel: 1-888-4-PURELL

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