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
3341-640-F
FORMULATION
MULTI-SURFACE
EFFECTIVE AGAINST
NOROVIRUS
1
• Salmonella 2
• E. Coli 3
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
re/f_ill 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 re/f_ill this
container except as described in the directions for use. Re/f_ill only
with this product. Offer for recycling or place in trash.

BACTERICIDAL • FUNGICIDAL • MILDEWCIDAL • VIRUCIDAL
†
†BACTERIA
2Salmonella enterica (Salmonella) 30 seconds
Listeria monocytogenes (Listeria) 30 seconds
3¥Escherichia coli (E. Coli) 1 minute
¥Staphylococcus aureus (Staph) 1 minute

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

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
• Restaurants
• Kitchens
• Cafeterias
• Fast food
operations

EPA Reg. No. 84368-1-84150
EPA Est. No. 9019-OH-001 (MA),
39754-WI-001 (CR) Beginning of
batch code indicates Est. No.
Patent Nos. 7,754,766;
8,110,604; 8,143,309
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Reorder No. 3341
3341-641-B
Nonfood Compounds
Program Listed D2
Registration #152327

**Not recommended for
use on alcohol soluble
wood finishes. Test in
small inconspicuous area
before broad application.