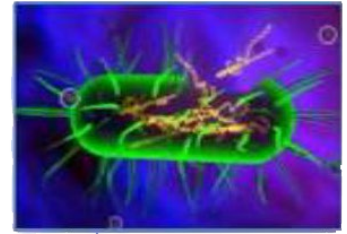


## PURE Hard Surface Disinfectant & Food Contact Surface Sanitizer

Are you aware that PURE Hard Surface is a ready-to-use hard surface disinfectant and food contact surface sanitizer? With no mixing needed, PURE Hard surface offers a consistent dose every time. Contact a RITE Team member for more information.



### Heightened Level of Protection

Food processors are now able to safely use, without rinse, a US EPA defined disinfectant to protect their customers and team members

- Disinfectant: “Destroys or irreversibly inactivates microorganisms from a surface”
- Sanitizer: “Reduces but does not eliminate microorganisms from a surface”

### Rapid Efficacy

- Faster kill times than traditional actives - 30 to 120 second kill times
- Quickly kills leading food-borne bacteria and viruses (Campylobacter, Listeria, Salmonella, E. coli) which are often found in food processing environments

### No Rinse Required on Food Contact Surfaces

- Exemption from the Requirement of a Tolerance, allowed 40 CFR 180.940 (a)
- NSF listed, Category D2, Sanitizers that do not require a rinse

### Residual Protection

- Designed to kill for 24 hours, if used regularly as directed

### Non-Hazardous/Odorless

- Non-Corrosive; Non-Flammable; No VOCs
- No irritating fumes

### Does Not Promote Resistance

- Effective against multiple drug resistant strains of bacteria

