



# NO-RINSE SANITIZING Multi-Surface Wipes

## A Convenient Way To Sanitize... One Wipe At A Time.

Stop relying on chance for sanitization in your operations, and start counting on an easy to use, simple protocol that effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. Switch to the improved Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce the risk of cross-contamination.



### Features

- Fast drying formula!
- Consistently Effective: each wipe always releases the right level of Quat
- Modern packaging with color-coded system:
  - Red for sanitizing
- Cleans & Sanitizes
- Robust wipe designed to effectively pick up debris

### Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

### Use a No-Rinse Sanitizing Wipe To:

1. **Clean** the surface to be treated
2. **Sanitize** the surface. Wipe the surface enough for area to remain wet for 60 seconds

**Then**

3. Allow the surface to air dry.  
**No rinsing** required.

### Where to Use:



#### Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators
- Appliances



#### Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins
- Food processing equipment
- Conveyor belts
- Thermometer probes
- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

### Efficacy:<sup>1</sup>

Effective against pathogens that contaminate hard, nonporous food contact surfaces



- *Escherichia coli*
- *Staphylococcus aureus*
- *Shigella boydii*

### Other Benefits:



9480-13



- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing



## CHOOSE WISELY

GRAB A  
REVOLUTIONARY  
WIPE



VS.



AND TOSS THE  
TRADITIONAL  
RAG

FOOD CODE COMPLIANCE	
✓ Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogen within 60 seconds.	✗ Rags get reused without resulting in inconsistent efficacy and risk of regular quat testing cross contamination.
✓ No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross contamination or poor protocol practices that could lead to violations.	✗ Prone to violation due to common practice of leaving rags outside sanitizing solution after use.
EASE OF USE	
✓ No mixing or measuring. Simply Wipe. Toss. Done!™ Motivates staff to clean regularly, properly.	✗ Prone to human error of not properly measuring the required quat sanitizing level.
LIABILITY	
✓ Pre-moistened wipe format eliminates spills, slips and potential liability.	✗ Bucket solution is prone to spills that could lead to slips and potential liability.
PROTOCOL INTEGRATION	
✓ Easy to train employees on product use typically results in increased motivation to use.	✗ Lack of knowledge; poor command of the English language; unsure of Quat level; unmotivated to test/retest.
GUEST EXPERIENCE	
✓ Sani Professional® wipes are perceived to be more sanitary, professional and enhance dining experience.	✗ Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.



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PRODUCT DESCRIPTION	No-Rinse Sanitizing Multi-Surface Wipes <b>95 ct.</b> wipe size: 7.75 x 9 in 19.7 x 22.8 cm	No-Rinse Sanitizing Multi-Surface Wipes <b>175 ct.</b> wipe size: 7.75 x 5 in 19.7 x 12.7 cm	QUATCheck Kit <b>1 ct.</b>	Lg/XL Canister Wall Bracket <b>10 ct.</b>  (Also available in quantities of 1 per case)
CASE DETAILS	<b>6/cs</b> 17.2 lbs 7.8 kg	<b>6/cs</b> 17.57 lbs 7.97 kg	<b>1/cs</b> .8 lbs .36 kg	<b>10/cs</b> 10.0 lbs 4.53 kg
GTIN# DETAILS	<b>Unit</b> (01)00310819991056 <b>Case</b> (01)20310819991050	<b>Unit</b> (01)00310819991049 <b>Case</b> (01)20310819991043	<b>Unit</b> (01)10310819050439 <b>Case</b> (01)30310819050433	<b>Unit</b> (01)00310819008860 <b>Case</b> (01)20310819008864
OUTER CASE DIMEN	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	8 x 9.5 x 3 in 20.32 x 24.13 x 7.62 cm	6 x 6 x 8.25 in 15.24 x 15.24 x 20.95 cm
CASE CUBE	1.012 cu ft 0.029 cu m	1.012 cu ft 0.029 cu m	—	1.63 cu ft 0.046 cu m
PALLET TI/H <sup>2</sup>	10/4	10/4	—	4/6

Products and accessories are not shown to scale.

<sup>1</sup>See Technical Data Bulletin; <sup>2</sup>TI HI = Cases per layer/Number of layers. <sup>3</sup><https://www.cdc.gov/foodborneburden/index.html>