

# **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<sup>®</sup> 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 colorcoded 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

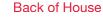
## Use a No-Rinse Sanitizing Wipe To:

- 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:



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

#### Front of House

Tables

Effective against pathogens that contaminate hard, nonporous

food contact surfaces

OF BACTERI

Escherichia coli

Shigella boydii

Staphylococcus aureus

- Chairs
- Countertops
- Bar tops

#### Other Benefits:



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

Exterior Surface of Ice makers

SANI-WIPE

SANITIZING

- Exterior Surface of Ice storage bins
- Food processing equipment
- Conveyer belts

SANI-WIPE

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SANITIZING

- Thermometer probes
  - iomerer brones

#### Highchairs & booster seats

- Laminated menus
- Condiment containers
- Checkout lanes



Efficacy:1

# **CHOOSE WISELY**

## GRAB A REVOLUTIONARY WIPE VS. 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. No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross contamination or poor protocol practices that could lead to violations.	x x	Rags get reused without resulting in inconsistent efficacy and risk of regular quat testing cross contamination. Prone to violation due to common practice of leaving rags outside sanitizing solution after use.			
	EASE OF USE					
1	No mixing or measuring. Simply Wipe. Toss. Done!" Motivates staff to clean regularly, properly.	X	Prone to human error of not properly measuring the required quat sanitizing level.			
LIABILITY						
1	Pre-moistened wipe format eliminates spills, slips and potential liability.	X	Bucket solution is prone to spills that could lead to slips and potential liability.			
PROTOCOL INTEGRATION						
1	Easy to train employees on product use typically results in increased motivation to use.	X	Lack of knowledge; poor command of the English language; unsure of Quat level; unmotivated to test/retest.			
GUEST EXPERIENCE						
<b>√</b>	Sani Professional <sup>®</sup> wipes are perceived to be more sanitary, professional and enhance dining experience.	X	Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.			

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	P56784	P66784	P01500	P010802
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 175 ct. Wipe size: 7.75 x 5 in 19.7 x 12.7 cm	QUATCheck Kit 1 ct.	Lg/XL Canister Wall Bracket 10 ct. (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	Unit (01)00310819991056 Case (01)20310819991050	Unit (01)00310819991049 Case (01)20310819991043	Unit (01)10310819050439 Case (01)30310819050433	Unit (01)00310819008860 Case (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 ff 0.029 cu m	1.012 cu ff 0.029 cu m	_	1.63 cu ff 0.046 cu m
PALLET Ti/Hi <sup>2</sup>	10/4	10/4	_	4/6

Products and accessories are not shown to scale.

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<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

