

HANDS Instant Sanitizing Wipes

A Wipe a Day Keeps the Germs at Bay

Promote hand hygiene compliance in your facility with Sani Professional® Hands Instant Sanitizing Wipes. Ensure staff compliance by making sure hands are kept clean and sanitary throughout the day to avoid cross-contamination and illness.



- · More effective than gels at removing dirt and soil from hands!1
- · Kill germs fast! Effective against 99.99% of bacteria on hands in 15 seconds.2
- Gentle on hands: contains moisturizing, healing natural aloe and Vitamin E
- · Fragrance-free and dye-free
- Easily Accessible! Available in portable canisters or can be housed permanently in a variety of wall brackets and floor stands.

Where to Use:



Restaurants/ **Back of House**

- When returning from restroom
- · Before and after handling or preparing food



Restaurants/ Front of House

- · Hostess station
- Lobby
- Take-out window



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HANDS

Misc/General

- After coughing or sneezing
- · After contact with others
- · Before eating
- · Baby changing stations
- After using restroom

Active Ingredients:



Instructions for Use:

Use entire wipe to thoroughly wipe hands, fingers and wrists. To sanitize, use multiple wipes. Discard after single use.

Efficacy:2







INCLUDING

Bacteria

- Campylobacter jejuni
- E.coli
- · Shigella sonnei · Listeria monocytogenes
- Salmonella choleraesius serotype typhimurium
- · Vibrio parahaemolyticus

Other Benefits:







Nonfood Compounds Program Listed E3 Registration #151433



DID YOU KNOW?

- · Proper hand sanitizing is one of the most important steps you can take in helping to stop the spread of communicable diseases.
- The CDC reports that improper hand hygiene accounts for 89% of outbreaks in which food was contaminated by food workers.4
- · Wipes are proven to clean hands more effectively than gels.5
- · You can use Sani Professional® Hands Instant Sanitizing Wipes for extra protection or when soap and water are not readily available.



IDEAL FOR USE BY:







Restaurants/ Foodservice

Supermarkets/ **Grocery Stores**

Primary/Secondary Schools







Cruise Ships

Convenience Stores

Hospitality





Airports

Temporary Foodservice











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P43572

P010803

Q438FP

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DUCT	Hands Instant Sanitizing Wipes	Hands Instant Sanitizing Wipes	Hands Instant Sanitizing Wipes	L/XL Canister Wall Bracket	Pop-Up Multi-Canister Anti Newton Floorstand
PRODUCT DESCRIPTION	Extra Large Canister	Medium Canister	Packets	1 ct.	1 ct.
	300 ct.	150 ct.	1 ct. packet	(Also available in quantities of	(Order customized signs from
	wipe size: 7.5 x 5 in	wipe size: 6 x 5 in	wipe size: 6 x 5 in	10 per case.)	your local Sani Professional rep.)
	19.1 x 12.7 cm	15.24 x 12.7 cm	15.24 x 12.7 cm		
CASE	6/cs	12/cs	3000/cs	1/cs	1/cs
\$ ₹	15.5 lbs	17.1 lbs	29.5 lbs	.87 lbs	33 lbs
8	7.03 kg	7.74 kg	13.38 kg	0.39 kg	15 kg
#	Unit	Unit	Unit	Unit	Unit
#NILD	(01)00310819050036	(01)00310819050074	N/A	(01)00310819008860	(01)30310819050198
	Case	Case	Case	Case	Case
	(01)20310819050030	(01)20310819050078	(01)20310819050016	(01)20310819008864	N/A
	(01)20310619050030	(01)20310619050076	(01)20310619050016	(01)20310619006664	IN/A
OUTER CASE DIMENS	15.68 x 10.87 x 10.25 in	16.62 x 12.56 x 8.18 in	21.31 x 12.81 x 11.12 in	6.13 x 6.0 x 5.75 in	23.00 x 13.25 x 15.50 in
들정뿔	39.82 x 27.61 x 26.03 cm	42.21 x 31.90 x 20.77 cm	54.12 x 32.53 x 28.24 cm	15.57 x 15.24 x 14.61 cm	58.42 x 33.66 x 39.37 cm
	00.02 X 27.01 X 20.00 011	42.21 X 01.00 X 20.77 0111	04.12 X 02.00 X 20.24 0111	10.07 X 10.24 X 14.01 GH	00.42 X 00.00 X 00.07 0III
CASE	1.01 cu ff	0.99 cu ft	1.76 cu ft	0.23 cu ff	2.73 cu ft
CG	0.028 cu m	0.028 cu m	0.050 cu m	0.007 cu m	0.077 cu m
PALLET TI/HI ⁶	10/4	8/5	6/3	66/10	9/3
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Products and accessories are not shown to scale					

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Independent Laboratory: Hill Top Research, Inc., Miamiville, OH: September 30, 2004; In HI = Cases per layer/Number of layers.





¹Independent Study: Hill Top Research Laboratory, Miamiville, OH, November 2004

²See Technical Data Bulletin

³GHX Market Intelligence 2014

⁴Food Worker Handwashing and Restaurant Factors. (2016, August 16). Retrieved December 20, 2017,

 $from \ https://www.cdc.gov/nceh/ehs/ehsnet/plain_language/food-worker-handwashing-restaurant-factors.htm$