

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
- First and only sanitizing wipe effective against Listeria monocytogenes
- 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:



Back of House

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

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



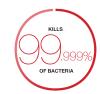
Front of House

- Tables
- Chairs
- Countertops
- Bar tops

- · Highchairs & booster seats
- · Laminated menus
- · Condiment containers
- · Checkout lanes

Efficacy:1

Effective against pathogens that contaminate hard, nonporous food contact surfaces





- Escherichia coli
- · Staphylococcus aureus
- · Shigella boydii
- · Listeria monocytogenes

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









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 Rags get reused without resulting in inconsistent efficacy and risk of regular quat testing cross contamination.
- X 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.
- X Prone to human error of not properly measuring the required quat sanitizing level.

LIABILITY

- potential liability.
- X 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.

Pre-moistened wipe format eliminates spills, slips and

X 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.
- X 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 72 cf. Soffpack wipe size: 9 x 8 in 22.8 x 20.3 cm	QuatCheck Kit 1 ct.	Triple Take® Dispenser 1 ct.* (Also available in quantities of 6 per case)	No-Rinse Sanitizing Multi-Surface Wipes Belt Pak 10 ct.	Soft Pack Wire Wall Mount Bracket 1 cf. (Also available in quantities of 10 per case)
CASE	12/cs 25.63 lbs 11.63 kg	1/cs .8 lbs 0.36 kg	1/cs 1.25 lbs 0.56 kg	10/cs 3.7 lbs 1.68 kg	1/cs 1.25 lbs 0.56 kg
GTIN# DETAILS	Unit (01)00310819008655 Case (01)20310819008659	Unit (01)10310819050439 Case (01)30310819050433	Unit (01)10310819050279 Case (01)30310819050280	Unit - Case (01)30310819050419	Unit (01)10310819050408 Case (01)30310819050396
OUTER CASE DIMEN	15.8 x 9.3 x 12.6 in 40.1 x 23.6 x 32 cm	8 x 9.5 x 3 in. 20.3 x 24.1 x 7.6 cm	9.5 x 8.5 x 10.5 in 24.13 x 21.59 x 26.67 cm	8.08 x 7.08 x 7.08 in 20.52 x 17.98 x 17.98 cm	5.25 x 3.62 x 7.75 in 13.34 x 9.19 x 19.68 cm
CASE	1.076 cu ff 0.03 cu m	_	0.49 cu ff 0.014 cu m	0.23 cu ft 0.007 cu m	0.09 cu ff 0.003 cu m
PALLET Ti/Hi²	11/3	-	20/4	30/5	99/6

Products and accessories are not shown to scale.

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



