



FOOD SAFETY is our Passion.
Making it **SIMPLE** is our Mission.®



Proven effective against the COVID-19 Virus[†]



No-Rinse Sanitizing Multi-Surface Wipes

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.¹ Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce the risk of cross-contamination.



FEATURES

- Cleans, sanitizes, and disinfects
- Consistently effective: Each wipe always releases the right level of Quat
- Robust wipe designed to effectively pick up debris
- Fast-drying formula
- Modern packaging with color-coded system:
 - **RED** for sanitizing

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride

EPA Registered Quat System

DIRECTIONS FOR USE TO SANITIZE & DISINFECT FOOD CONTACT SURFACES*

1. Use a wipe to clean the surface to be treated.
2. Use another wipe to treat the cleaned surface. Wipe enough for treated surface area to remain visibly wet for one (1) minute**.
3. Let air dry. No rinsing required.

**Please refer to label for complete instructions.*

***Contact time for Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) Strain USA-WA1/2020 is 1 minute.*

*** Contact time for Staphylococcus aureus and Pseudomonas aeruginosa is 5 minutes.*

EFFICACY

Effective against pathogens that contaminate hard, nonporous food contact surfaces

- SARS-CoV-2
- *Salmonella enterica*
- *Escherichia coli*
- *Pseudomonas aeruginosa*
- *Listeria monocytogenes*
- *Staphylococcus aureus*
- *Shigella boydii*

Other Benefits

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



WHERE TO USE

Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases and refrigerators
- Appliances
- Exterior surface of ice makers
- Exterior surface of ice storage bins
- Food processing equipment
- Conveyer belts
- Thermometer probes

Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs and booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

A more convenient way to sanitize... One wipe at a time!

Choose Wisely

**Sani Professional®
No-Rinse Sanitizing
Multi-Surface Wipes**



**Traditional Bucket
& Rag Methods**

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 regular quat testing resulting in inconsistent efficacy.
✓	No-Rinse Sanitizing Multi-Surface 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. Reusable rag increases the risk of cross-contamination.
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 level of quat required for proper sanitization.
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 resulting in increased protocol compliance.	✗ Complex protocols are harder to follow and lead to compliance issues and health code violations.
GUEST EXPERIENCE		
✓	Sani Professional® wipes are perceived to provide a more sanitary and professional dining experience.	✗ Use of rags are unsightly and dampens the guest experience. Poor perception of cleanliness.



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Product	No-Rinse Sanitizing Multi-Surface Wipes	QUATCheck Kit	Triple Take® Dispenser	No-Rinse Sanitizing Multi-Surface Wipes Belt Pak	Soft Pack Wire Wall Mount Bracket
Description	72 ct. Softpack wipe size: 9 x 8 in (22.86 x 20.32 cm)	1 ct.	1 ct. (Also available in quantities of 6 per case)	10 ct.	1 ct. (Also available in quantities of 10 per case)
Case Details	12/cs 25.63 lbs (11.63 kg)	1/cs .8 lbs (.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 #	Unit: (01)00310819008655 Case: (01)20310819008659	Unit: (01) 10310819050439	Unit: (01)10310819050279 Case: (01)30310819050280	Unit: N/A Case: (01) 30310819050419	Unit: (01)10310819050408 Case: (01)30310819050396
Outer Case Dimensions	15.8 x 9.3 x 12.6 in (40.1 x 23.6 x 32 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 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 Cube	1.076 cu ft (0.03 cu m)	-	0.49 cu ft (0.014 cu m)	0.23 cu ft (0.007 cu m)	0.09 cu ft (0.003 cu m)
Pallet TI/HT ²	11/3	-	20/4	30/5	99/6

¹See Technical Data Bulletin for complete list of efficacy claims; ²TI HI = Cases per layer/Number of layers. Products and accessories are not shown to scale.

*Kills SARS-CoV-2 on hard, nonporous surfaces *Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces

Sanitize Confidently™

For more information or to order any of these products, contact Sani Professional®
Customer Care at: ☎ 866.673.4376 | ✉ info@saniprofessional.com



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