

We've Got A Wipe For That

CLEANING OR SANITIZING

SANI PROFESSIONAL® HAS YOU COVERED.



Cleaning is the removal of visible soil and food debris from surfaces. Cleaning is a prerequisite for effective sanitization.¹



**Sani Professional®
Cleaning Multi-Surface Wipes**
(75 Count – A972FW)
(90 Count – A580FW)

- Removes spills, crumbs & debris
- Minimal streaking and no residue
- Fresh scent



Sanitizing reduces the presence of any bacteria, viruses and fungi on a previously cleaned surface to safe levels.¹



**Sani Professional®
No-Rinse Sanitizing Multi-Surface Wipes**
(72 Count – M30472)
(95 Count – P56784)
(175 Count – P66784)

- Sanitizes surface in 60 seconds
- Delivers average of 380 PPM Quat
- No rinse required
- Minimal spotting, streaking & film

Where to use:

	NONPORUS FOOD CONTACT SURFACES		
	DINING TABLES & CHAIRS		
	DIGITAL SCREENS		
	VOLT PHONE		
	ICE MACHINE		
	PROBE OF THERMOMETER		
	OTHER NONPOROUS SURFACES		

1. <https://www.servicemasterclean.com/blog/commercial-clean/know-the-difference-between-cleaning-sanitizing-disinfecting>

To order, contact your sales rep.

For more information, visit saniprofessional.com or contact Sani Professional® Customer Care, Woodcliff Lake, NJ at 866.673.4376



THE TERRIBLE TEN

A Field Guide to Pathogens Found in Foodservice

CAMPYLOBACTER

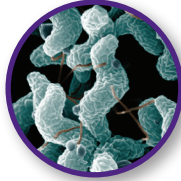
(Common Name: Campylobacteriosis)

Time Until Onset: 2-5 days

Symptoms: Diarrhea (may be bloody), cramps, fever, and vomiting

Duration: 2-10 days

Foodservice Origins: Raw or undercooked poultry, unpasteurized milk, contaminated drinking water



SALMONELLA

(Common Name: Salmonellosis)

Time Until Onset: 6-48 hours

Symptoms: Diarrhea, fever, abdominal cramps, vomiting

Duration: 4-7 days

Foodservice Origins: Eggs, poultry, meat, unpasteurized milk or juice, cheese, contaminated raw fruits and vegetables



CLOSTRIDIUM BOTULINUM

(Common Name: Botulism)

Time Until Onset: 12-72 hours

Symptoms: Vomiting, diarrhea, blurred vision, double vision, difficulty in swallowing, muscle weakness

Duration: Variable

Foodservice Origins: Improperly canned foods (especially home-canned vegetables), fermented fish, baked potatoes in aluminum foil



SHIGELLA

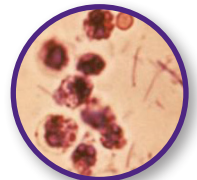
(Common Name: Shigellosis or Bacillary dysentery)

Time Until Onset: 4-7 days

Symptoms: Abdominal cramps, fever, and diarrhea, stools may contain blood and mucus.

Duration: 24-48 hrs

Foodservice Origins: Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler



E. COLI O157:H7

(Common Name: Hemorrhagic colitis)

Time Until Onset: 1-8 days

Symptoms: Severe (often bloody) diarrhea, abdominal pain and vomiting.

Duration: 5-10 days

Foodservice Origins: Undercooked beef (especially hamburger), unpasteurized milk and juice, raw fruits and vegetables, contaminated drinking water



STAPHYLOCOCCUS AUREUS

(Common Name: Staphylococcal food poisoning)

Time Until Onset: 1-6 hours

Symptoms: Sudden severe nausea and vomiting, abdominal cramps, diarrhea and fever may be present.

Duration: 24-48 hours

Foodservice Origins: Unrefrigerated or improperly refrigerated meats, potato and egg salads, cream pastries



LISTERIA MONOCYTOGENES

(Common Name: Listeriosis)

Time Until Onset: 9-48 hrs for gastro-intestinal symptoms, 2-6 weeks for invasive disease

Symptoms: Fever, muscle aches, and nausea or diarrhea.

Duration: Variable

Foodservice Origins: Unpasteurized milk, soft cheeses made with unpasteurized milk, ready-to-eat deli meats



TOXOPLASMA GONDII

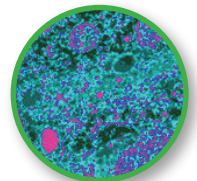
(Common Name: Toxoplasmosis)

Time Until Onset: 5-23 days

Symptoms: "Flu"-like symptoms including swollen lymph glands, muscle aches and pains, prolonged fever

Duration: A few weeks to months

Foodservice Origins: Undercooked, contaminated meat (especially pork, lamb, and venison), contaminated drinking water



NOROVIRUS

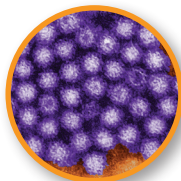
(Common Name: viral gastroenteritis, food poisoning and food infection)

Time Until Onset: 12-48 hrs

Symptoms: Nausea, vomiting, abdominal cramping, diarrhea, fever, headache.

Duration: 12-60 hrs

Foodservice Origins: Raw produce, contaminated drinking water, uncooked foods and cooked foods that are not reheated after contact with an infected food handler; shellfish from contaminated waters



VIBRIO VULNIFICUS

(Common Name: V. vulnificus infection)

Time Until Onset: 1-7 days

Symptoms: Vomiting, diarrhea, abdominal pain, bloodborne infection. Fever, bleeding within the skin, ulcers requiring surgical removal.

Duration: 2-8 days

Foodservice Origins: Undercooked or raw seafood, such as shellfish (especially oysters)

