



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.



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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

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 disinfecting Staphylococcus aureus and Pseudomonas aeruginosa is 5 minutes.*

EFFICACY

Effective against pathogens that contaminate hard, nonporous food contact surfaces

• SARS-CoV-2 (COVID-19 Virus)

- *Salmonella enterica*
- *Escherichia coli*
- *Pseudomonas aeruginosa*
- *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
- Nonwood 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 dining experience and promotes repeat business.	✗ 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 Extra Large Canister	No-Rinse Sanitizing Multi-Surface Wipes Extra Large Canister	QUATCheck Kit	Lg/XL Canister Wall Bracket
Description	95-ct. XL Canister XL Wipe Size: 7.75 x 9 in (19.7 x 22.8 cm)	175-ct. XL Canister Medium Wipe Size: 7.75 x 5 in (19.7 x 12.7 cm)	1 ct.	10 ct. (Also available in quantities of 1 per case)
Case Details	6/cs 17.92 lbs (8.13 kg)	6/cs 18.29 lbs (8.30 kg)	1/cs .8 lbs (.36 kg)	10/cs 10 lbs (4.53 kg)
GTIN #	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 Dimensions	15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm)	15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm)	29.7 x 12.40 x 7.10 in (75.44 x 31.50 x 18.03 cm)
Case Cube	0.936 cu ft (0.027 cu m)	0.936 cu ft (0.027 cu m)	-	1.51 cu ft (0.043 cu m)
Palette TI/HI ²	10/4	10/4	-	4/6

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

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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