

Get an A+ in Health with Sani Professional® Wipes

Sani Professional® Back-to-School Essentials:



An easy-to-use cleaning system allows you to quickly wipe away food particles, dust, and spills and encourages frequent cleaning to impress your customers and improve the guest experience. They're great at picking up debris and spills and keeping surfaces spotless and virtually streak-free.



Sanitizing food contact surfaces is an important step in preventing cross-contamination leading to foodborne illness. Disposable pre-measured, pre-moistened sanitizing wipes actively prevents cross-contamination better than reusable rags.



High-touch surfaces can harbor nasty viruses and bacteria, and exposure to these germs can lead to cold, flu, foodborne illness, and more. Regular disinfecting helps reduce the risk.



Proper hand sanitizing is one of the most important steps you can take in helping to stop the spread of communicable diseases like cold and flu.



A perfect compliment to daycare centers, nurseries and changing areas, thick soft moisturizing baby wipes - gentle enough for faces and hands - are useful for any on-the-go mess.



Many cleaning programs require some extra training; that's why Sani Professional® products are color coded: **Green = Clean;**
Red = Sanitize; Black = Disinfect; Blue = Hands.

WE MAKE IT SIMPLE!

Sources:

- ¹ <http://www.foodsafetynews.com/2009/10/in-college-know-your-food-safety-rules/#.WWrALSMriXo>
- ² 2006 study Food Protection Trends, Vol 26, No 11, page 786-792, M. Susana Yepiz-Gomez, Kelly R. Bright and Charles P. Gerba
- ³ 2010 UK Health Protection Agency

CAIs

(Community Acquired Infections) include cold, flu, and foodborne illness.



Each year, **millions of people across the U.S.** are sickened, and hundreds of thousands are hospitalized due to influenza infections.¹

Cold, flu and other viruses thrive on school campuses where



students spend long hours together and often fail to take basic preventive measures.



Sanitizing and disinfecting wipes help remove germs and foster healthier facilities, students and staff!

45X Number of times greater the bacteria level was on surfaces after cleaning with a rag.²

Percentage of tabletops harboring unsafe levels of bacteria.³ **56%**

To order, contact your Sani Professional® distributor.

For more information, visit **saniprofessional.com** or contact

Sani Professional® Customer Care, Orangeburg, NY at 866.673.4376



**Flip page for
more information.**

TOP 10 FOOD SAFETY TIPS

Foodservice staff are the school authority on safe food handling. Use your expertise and authority to spread the message about food safety throughout the school — to the staff, students, and their families.

1 Have at least one manager certified in food safety and sanitation in your school cafeteria.

2 Train all foodservice staff in basic food safety practices, including cooking and holding foods to proper temperatures, upon employment and periodically thereafter.



3 When foods are delivered, immediately assess their temperature and freshness.

4 Keep hot foods hot (135°F or above) and cold foods cold (41°F or below).



5 Wash your hands at appropriate times.



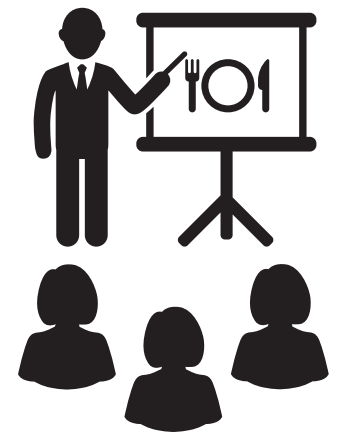
6 Establish appropriate procedures and documentation for the control and safe handling of food.

7 Develop and distribute clear guidelines for foodservice managers in the event of a suspected foodborne illness outbreak.



8 Encourage local health department inspections and self-inspections of food safety practices and facilities where food is stored, prepared, held, or served.

9 Serve as a food safety resource for your school by providing food safety information, demonstrations, or workshops and promoting your school's food safety efforts and accomplishments.



10 Prevent cross-contamination (i.e. keep foods apart to avoid the transmission of pathogens from one food item to another).



Experience food. Safely.™
saniprofessional.com