



NO-RINSE SANITIZING Multi-Surface Spray

SPRAY IT LIKE YOU MEAN IT!™

Sani Professional® All-in-One Spray replaces multiple products for cleaning, sanitizing and disinfecting. It's all you need for a complete cleaning and sanitation system that prevents cross-contamination of surfaces. Its bleach-free formula is effective against Norovirus, *Listeria monocytogenes* and most common foodborne pathogens, making it ideal for use throughout a foodservice establishment.

Formula:

- Designed to clean, then sanitize hard nonporous food contact surfaces
- No-Rinse Disinfectant-Sanitizer
- Bleach Free
- Provides streak-free cleaning

Design:

- Easy-to-use spray
- Can be used with the patented Sani-Snap™ accessory for portability and storage

Instructions for Use:

To Clean and Sanitize Food Contact Surfaces:

1. Spray food contact surface. Wipe away debris to clean surface.
2. Spray cleaned surface and keep wet for 60 seconds. Let air dry.
3. No rinse required

For General Disinfection:

1. Spray surface and wipe clean.
2. Spray cleaned surface and keep wet for 5 minutes. Wipe or let air dry.
3. For food contact surfaces, do not rinse. Let air dry.

For complete instructions for use, see product label.

Active Ingredients:

Didecyl dimethyl ammonium chloride and Alkyl dimethyl benzyl ammonium chloride

Efficacy:*

(sanitize hard, nonporous food contact surfaces)

Effective in 60 seconds against:

- *Listeria monocytogenes*
- *Escherichia coli*
- *Staphylococcus aureus*
- *Salmonella enterica*
- *Shigella boydii*
- *Campylobacter jejuni*
- *Vibrio parahaemolyticus*
- MRSA
- *Klebsiella pneumoniae*
- *Escherichia coli* 0157:H7

(disinfect hard, nonporous surfaces)

Effective in 5 minutes against:

- Norovirus
- *Staphylococcus aureus*
- *Pseudomonas aeruginosa*
- *Salmonella enterica*



Other Benefits:



9480-11



* Please see Technical Data Bulletin for complete list of efficacy claims.



Where to Use:



Back of House

- Food preparation tables
- Fridges
- Ice machines
- Non-wood cutting boards
- Slicers
- Microwaves
- Mixers
- Probe portion of food thermometers



Front of House

- Restaurant tables
- Laminated menus
- Bar tops
- Counter tops
- Cafeteria/food trays
- High chair trays
- Waitress stands
- Self-service condiment areas
- Checkout lanes

Other (When following label directions to disinfect)

- Booster seats
- Doorknobs
- Garbage cans
- Headsets
- Infant changing tables
- Infant high chairs
- Railings
- Shopping carts
- Toilet seats
- Touchscreens



CLEANING & SANITATION SYSTEM



- One product is all you need to clean, sanitize and disinfect nonporous surfaces.
- Consistent system deployed across the operation.



- Multiple products and varying instructions are needed to clean, sanitize and disinfect.
- Difficult to maintain consistency across the operation.

STAFF TRAINING



- Easy to implement - eliminates cumbersome tasks and prevents food code violations.
- Empowers staff to clean properly with minimal supervision.



- Requires closely supervised training to ensure compliance.
- High staff turnover demands more time for training.

COST & SPACE



- Minimizes space and storage complexities.
- Simplifies the buying process behind one product.



- More storage and maintenance required for multiple products.
- Requires procurement of various products.

VERSATILITY



- One product can be used for Back of House and Front of House, food and nonfood contact surfaces.



- Front of House and Back of House need specific products for cleaning and sanitizing.

HAZARD CONTROL

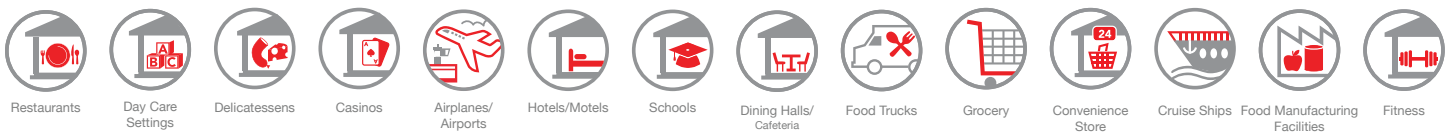


- Ready-to-use spray eliminates handling of chemicals that put food at risk.



- Requires use of protective gloves for the handling of harsh chemicals.

Ideal for Use By:



G11284

PRODUCT DESCRIPTION	CASE DETAILS	GTN# DETAILS	OUTER CASE DIMENSIONS	CASE CUBE	PALLET TI/Hi*
No-Rinse Sanitizing Multi-Surface Spray 32 oz. bottle 946 ml	6/cs 15.0 lbs 6.803 kg	Unit (01)00310819008525 Case (01) 20310819008529	10.0625 x 8.8125 x 11.625 in 25.56 x 22.38 x 29 cm	0.597 cu ft 0.017 cu m	16/4

*TI HI = Cases per layer/Number of layers.

