NO-RINSE SANITIZING Multi-Surface Wipes

A CONVENIENT WAY TO SANITIZE... ONE WIPE AT A TIME.

Stop relying on chance for sanitization in your business’ routine, and start counting on an easy to use, simple routine that effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. Take the steps to cut the risk of serious contamination, with the new and improved Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes (formerly Sani Wipe®).

Formula:
- Drying time is 50% faster
- Virtually no spotting, and reduced streaking & filming
- New formula is 2X as potent:
  - Delivers an average of 380 ppm vs previous 175 ppm
  - Now effective against LISTERIA (the first wipe of its kind)

Design:
- Modern packaging with color-coded system:
  - Red for sanitizing
- Cleans & Sanitizes
- New wipes are 43% thicker & pick up more debris

Active Ingredients:
Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride
EPA Registered Quat System

Instructions for Use:
Use a No-Rinse Sanitizing Multi-Surface Wipe to clean the surface, then use an additional wipe to sanitize. Wipe enough for area to remain wet for 60 seconds and allow to air dry; no rinsing required.

Where to Use:

Back of House
- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators
- Appliances

Front of House
- Tables
- Chairs
- Countertops
- Bar tops

- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins
- Food processing equipment
- Converyer belts
- Thermometer probes
- Highchairs & booster seats
- Lamnated menus
- Condiment containers
- Checkout lanes

Efficacy:
Effective against pathogens that contaminate hard, nonporous food contact surfaces

- Escherichia coli
- Staphylococcus aureus
- Shigella boydii
- Listeria monocytogenes

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

EPA 100% FOOD CODE COMPLIANT

#WinThisFoodFight

A CONVENIENT WAY TO SANITIZE...
ONE WIPE AT A TIME.
GRAB A REVOLUTIONARY WIPE

AND TOSS THE TRADITIONAL RAG

FOOD CODE COMPLIANCE

- Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogens within 60 seconds.
- No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross contamination or poor protocol practices that could lead to violations.

- Rags get reused without regular quat testing resulting in inconsistent efficacy and risk of cross contamination.
- Prone to violation due to common practice of leaving rags outside sanitizing solution after use.

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 required quat sanitizing level.

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 typically results in increased motivation to use.

- Lack of knowledge; poor command of the English language; unsure of Quat level; unmotivated to test/retest.

GUEST EXPERIENCE

- Sani Professional® wipes are perceived to be more sanitary, professional and enhance dining experience.

- Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.

IDEAL FOR USE BY:

- Restaurants, Day Care Settings, Delicatessens, Casinos, Airplanes/Airports, Hotels/Motels, Schools, Dining Halls/Cafeterias, Nursing Homes, Food Trucks, Cruise Ships, Food Manufacturing Facilities.

<table>
<thead>
<tr>
<th>PRODUCT DESCRIPTION</th>
<th>QUANTITIES</th>
<th>DIMENSIONS</th>
<th>WEIGHT</th>
</tr>
</thead>
<tbody>
<tr>
<td>No-Rinse Sanitizing Multi-Surface Wipes</td>
<td>72 ct.</td>
<td>9 in x 8 in</td>
<td>22.8 cm x 20.3 cm</td>
</tr>
<tr>
<td>QuatCheck Kit</td>
<td>1 ct.</td>
<td></td>
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<tr>
<td>Triple Take® Dispenser</td>
<td>1 ct.*</td>
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<tr>
<td>(Also available in quantities of 6 per case)</td>
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<tr>
<td>No-Rinse Sanitizing Multi-Surface Wipes Belt Pak</td>
<td>11 ct.</td>
<td>8 in x 8.5 in</td>
<td>20.3 cm x 21.59 cm</td>
</tr>
<tr>
<td>(Also available in quantities of 10 per case)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft Pack Wire Wall Mount Bracket</td>
<td>1 ct.</td>
<td>9 in x 7.5 in</td>
<td>22.8 cm x 19.05 cm</td>
</tr>
</tbody>
</table>

1See Technical Data Bulletin. 2TI HI = Cases per layer/Number of layers. 3https://www.cdc.gov/foodborneburden/index.html

Products and accessories are not shown to scale.