

KEY STEPS TO SANITIZING

Choosing the right sanitizing method is important to achieving and maintaining compliance. Consider ease of use, ease of training, convenience, quickness, consistency and effectiveness. You choose:

11 STEPS vs. 3 STEPS



TRADITIONAL RAG & BUCKET



Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes

- 1 Gather tools: bucket, solution, potable water, clean towel, test kit.
- 2 Follow manufacturer's instructions on label to prepare solution.
- 3 Check concentration level with test kit made for your solution.
- 4 Clean surface to be treated with cleaner/detergent.
- 5 Rinse surface with potable water.
- 6 Remove towel from solution and wring out.
- 7 Sanitize clean surface. Wipe enough for treated area to remain wet for one [1] minute or according to the manufacturer's instructions.
- 8 Allow surface to air dry.
- 9 Return towel directly to solution ensuring it is completely submerged in solution between use.
- 10 Test concentration of solution throughout the day.
- 11 Replace solution and towel when they look dirty (food bits, leftover detergent, grease, etc.) every 2-4 hours, and/or when concentration level is low.

- 1 Pull wipe and clean surface of debris and residue.



- 2 Pull wipe and sanitize clean surface. Wipe enough for treated area to remain wet for one [1] minute.



- 3 Allow surface to air dry.*
*May wipe after 60 seconds.



DONE!



FOOD SAFETY is our Passion.
Making it **SIMPLE** is our Mission.™



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FOOD SAFETY COMPLIANCE AIDS

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