



DON'T RISK IT, SANITIZE IT

DID YOU KNOW...

Contaminated **SMALL WARES** (including utensils and equipment) are the **third most common** cause of foodborne illness.¹



7,850

Number of bacteria colony-forming units (including *E.coli*, *Salmonella* and *Listeria*) per square centimeter found in refrigerators²



ALWAYS

Frequency with which thermometers should be **washed, rinsed, and sanitized** between uses³



Cutting boards that touched raw meat, poultry, seafood, or eggs **must be cleaned and sanitized** before being used again.⁴



67%

Percentage of Listeriosis cases contracted via deli meats⁵

83%

Percentage of Listeriosis cases contracted via deli meats that are tied directly to retail meats slicers⁶



100%

Percentage of ketchup bottles on which aerobic bacteria was found

SANITIZE Small Wares Quickly, Easily & Effectively

- Ready to use – Wipe. Toss. Done!TM
- Perfect for hard to reach, tight-fitting spaces
- Always compliant – Every wipe releases the correct quat level
- Single-use – Eliminates cross-contamination
- Non-toxic



M30472



REFRIGERATION & FREEZER UNITS



SMALL WARES



THERMOMETERS & STEAM WANDS



NON-WOOD CUTTING BOARDS



CONDIMENT AREA



DELI SLICERS

For more information visit saniprofessional.com

¹ <http://www.ocfoodinfo.com/illness/risk>

² <https://www.dailymail.co.uk/health/article-2050643/Most-dangerous-place-fridge-With-8-000-bacteria-square-centimetre-salad-drawer.html>

³ http://www.fsafood.com/main/Libraries/Documents/Food_Safety_First_Manual.sflb.aspx

⁴ <https://www.foodsafety.gov/keep-food-safe/4-steps-to-food-safety#separate>

⁵ <https://www.fda.gov/downloads/Food/FoodScienceResearch/RiskSafetyAssessment/UCM351328.pdf>

⁶ <https://www.fda.gov/downloads/Food/FoodScienceResearch/RiskSafetyAssessment/UCM351328.pdf>



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