



# NO-RINSE SANITIZING Multi-Surface Spray

TECH DATA BULLETIN

## PRODUCT DESCRIPTION

**Sani Professional®** No-Rinse Sanitizing Multi-Surface Spray is a ready-to-use, no-rinse sanitizer and disinfectant. This EPA-registered, Food Code-compliant quaternary ammonium chloride spray effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. It is also a no-rinse, bleach-free disinfectant for high-touch surfaces that is safe for foodservice operations. Kills SARS-CoV-2 on hard, nonporous surfaces in 1 minute. It is used to clean and sanitize hard, nonporous food contact surfaces and disinfect high-touch surfaces without requiring a rinse.

## INTRODUCING THE SANI PROFESSIONAL® THREE-IN-ONE<sup>β</sup> SPRAY

The Sani Professional® three-in-one<sup>β</sup> spray delivers a convenient, effective and compliant cleaning, sanitizing, and disinfecting system. Use for both front and back of house in addition to high-touch surfaces such as doorknobs railings, garbage cans and more.

**FIND IT IN OUR COLOR-CODED PACKAGE:  
"RED FOR SANITIZING".**



¥ Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces.  
β Only when used according to disinfection directions for use.



EPA No.: 9480-11



## CHEMICAL COMPOSITION/PRODUCT DATA:

Didecyl dimethyl ammonium chloride	0.023%
Alkyl (50% C <sub>14</sub> , 40% C <sub>12</sub> , 10% C <sub>16</sub> ) dimethyl benzyl ammonium chloride	0.015%
Other Ingredients	99.962%
<b>Total</b>	<b>100.000%</b>

## USAGE SAFETY TEST:

## CONCLUSION:

## Primary Dermal Toxicity

Following a single dermal administration, the subjects were observed for 72 hours. No irritation was seen, and the product met the requirements for **Toxicity Category IV classification.**



## Primary Eye Irritation

Testing showed minimal eye irritation which cleared by the 24 hour observation. In accordance with the OPPTS/OECD Guidelines, the product would be classified as **Toxicity Category IV in unwashed eyes.**



## Acute Oral Toxicity

A single dose of **Sani Professional® No-Rinse Sanitizing Spray** solution was administered and observed for 14 days. Based on the results of this study, the product has an acute oral toxicity LD50 greater than 5 g/kg of body weight, **classified as Toxicity Category IV.**



**CHEMICAL COMPOSITION/PRODUCT DATA:****USAGE SAFETY TEST:****CONCLUSION:****Acute Dermal Toxicity**

Following the single dermal administration, the subjects were observed for 14 days. Under the conditions of this test, the acute dermal LD50 was found to be greater than 5 g/kg of body weight, **classified as Toxicity Category IV.**

**Primary Inhalation Toxicity**

Following four hours of exposure to the aerosolized product, the subjects were observed for 14 days. The inhalation LC50 was observed to be greater than 2.15 mg/L over the four hour period, classified as **Toxicity Category IV.**

**Skin Sensitization**

Incidence of grade 1 response or greater to primary challenge dose within the test group was not significantly greater than the naive group, **indicating that sensitization had not been induced.**



## FIGHTS AGAINST THE MOST COMMON FOODBORNE PATHOGENS ON FOOD CONTACT SURFACES

Effective in 60 seconds against *Staphylococcus aureus* ATCC# 6538, *Escherichia coli* ATCC# 11229, *Campylobacter jejuni* ATCC# 29428, *Vibrio parahaemolyticus* ATCC# 17802, MRSA ATCC# 33592, *Klebsiella pneumoniae* ATCC# 4532, *Escherichia coli* O157:H7 ATCC# 35150, *Listeria monocytogenes* ATCC# 19117, *Shigella boydii* ATCC# 9207, *Salmonella enterica* ATCC# 10708. It aids in the reduction of cross-contamination between treated surfaces.

### RED ALERT: COMMON FOODBORNE PATHOGENS:

#### **PATHOGEN:**

#### **PREVENTION:**

##### ***Escherichia coli* O157:H7 ATCC# 35150**

Can cause diarrhea or serious illness such as kidney failure.

Remove bacteria from surfaces possibly contaminated from foods, **especially uncooked & undercooked ground beef, unpasteurized milk or cheese, raw juice, & raw fruits & vegetables.**

##### ***Staphylococcus aureus* ATCC# 6538**

Can cause vomiting, nausea, diarrhea, and stomach cramps.

Remove bacteria from surfaces possibly contaminated from foods, **especially foods that are prepped and don't require additional cooking such as ham, chicken, eggs, sandwiches, salads, cream desserts, and other dairy products.**

##### ***Shigella boydii* ATCC# 9207**

Can cause diarrhea and cramping.

Remove bacteria from surfaces possibly contaminated from foods, **especially hand-prepped foods such as sandwiches and salads.**

##### ***Listeria monocytogenes* ATCC# 19117**

Can cause flu like symptoms in pregnant women and more serious infections can be spread to newborns; can lead to premature delivery, stillbirth, or miscarriage. In nonpregnant individuals, can cause diarrhea, headache, stiff neck, loss of balance, confusion, and other muscle aches.

Remove bacteria from surfaces possibly contaminated from foods, **especially deli meat, refrigerated smoked fish, raw sprouts, and unpasteurized dairy products. Unlike other foodborne pathogens, Listeria can grow in cold temperatures.**



## DISINFECTANT EFFICACY

### BACTERIA

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*Pseudomonas aeruginosa* ATCC# 15442

*Salmonella enterica* ATCC# 10708

*Staphylococcus aureus* ATCC# 6538

**Test Method:** Modified AOAC Germicidal Spray Method  
for Hard Surface Disinfection

**Organic Soil Load:** 5% Fetal Bovine Serum

**Exposure time:** 5 minutes

**Incubation:** 2 – 5 days

**Results:** No growth observed

### VIRUSES

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Norovirus (Feline Calicivirus) ATCC# VR-782

Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) USA-WA1/2020

**Test Method:** Tests were conducted according to the U.S. Environmental Protection Agency guidelines in effect at the time for determining virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.

**Organic Soil Load:** 5% Fetal Bovine Serum

**Exposure time:** 5 minutes

**Results:** Virucidal according to the criteria established by the U.S. Environmental Protection Agency for registration and labeling of a disinfectant product as a virucide.

## EASY TO USE

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### Sanitization Directions

Preclean surface by spraying this product until wet and wipe clean. To sanitize hard, nonporous food contact surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain visibly wet for 60 seconds. Wipe or allow to air dry. No rinse required.

### Disinfection Directions

Preclean surface by spraying this product until wet and wipe clean. To disinfect hard, nonporous food contact surfaces: Spray this product 6-8 inches from surface until thoroughly wet. Treated surfaces must remain wet for five (5) minutes. Wipe or allow to air dry. No rinse required on food contact surfaces. This product is an effective disinfectant according to the AOAC Germicidal Spray Test method on hard, nonporous inanimate surfaces against Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) in 1 minute.

## A BETTER FOOD SURFACE FOR IMPROVED FOODSERVICE

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Our no-rinse, no bleach and noncorrosive formula reduces streaking. Great for water-sensitive equipment, too. Test in an inconspicuous area prior to use.

This product is recommended for use in retail food establishments, including: foodservice facilities, restaurants, cafeterias, kitchens, dining halls, grocery stores, delicatessens, mobile food establishments, food manufacturing facilities, food packaging facilities, and food processing facilities. Use for back of house and front of house surfaces to ensure that a positive guest experience and Food Code compliance are met.

### For use on the following types of surfaces:

Aluminum, chrome, Corian, finished wood, finished polyurethane, Formica, glazed porcelain surfaces, laminated surfaces, laminated wood, metal, polystyrene, quartz, sealed cement, sealed granite, sealed synthetic marble, steel surfaces, sealed stone surfaces, stainless steel, rubber, vinyl.

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

## PRECAUTIONARY STATEMENTS

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### KEEP OUT OF REACH OF CHILDREN.

For use on hard nonporous surfaces only.

Not for use on skin.

Physical or chemical hazard.

Combustible. Do not use or store near heat or open flame.

EPA Reg. No.: 9480-11  
Food Code-compliant -  
Use as part of your HACCP plan

Made in USA with domestic  
and imported materials