WIPE OUT
THE COLD AND FLU

ARE YOU PREPARED FOR COLD & FLU SEASON?

Prepare Now, Save $$$ Later

WHY

YOU NEED TO PREPARE:

Without taking necessary preventative measures, cold, flu and other respiratory infections can easily spread amongst foodservice staff. This can leave an operation short-staffed, which could result in lower service levels, leading to less repeat business and lost revenue.

STEPS

FOODSERVICE OPERATORS SHOULD TAKE NOW[1]:

- Encourage employee vaccination
- Require sick workers to stay home
- Promote hand hygiene and cough etiquette
- Keep workplace surfaces clean[2]
- Avoid people who are sick

IDEAL FOR HIGH-TOUCH SURFACES

Sani Professional® Disinfecting Multi-Surface Wipes

- Kills SARS-CoV-2[¥]
- Kill 99.9% of bacteria in just 15 seconds*
- Effective against 24 organisms including cold & flu viruses
- Bleach-free and alcohol-free
- EPA Registered
- Use regularly on high touch areas and restrooms

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REDUCE THE SPREAD OF COMMON BACTERIA

Sani Professional® Hands Instant Sanitizing Wipes

- Proven 99.99% effective in 15 seconds against top foodborne pathogens*
- Removes dirt and soil better than gels[3]
- Approved and recommended for use prior to handling, preparing, or eating food
- NSF certified[†] and FDA food code compliant[**]
- Ideal when soap and water are not available

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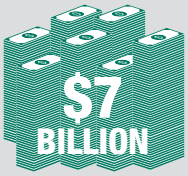
Foodservice industry makes up **10% of the total** number of persons hospitalized each year due to the flu.[5]



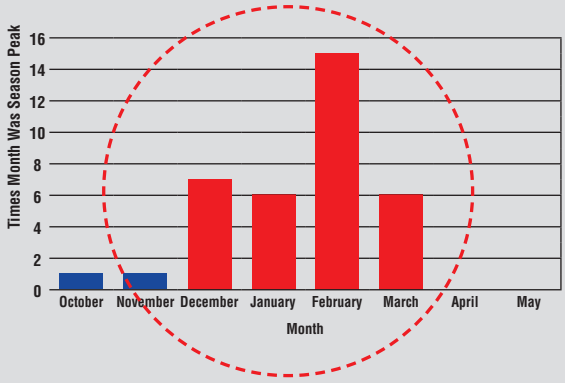
Cost of flu to employers in sick days and lost productivity.[6]

Seasonal flu predictions estimate

18 MILLION AMERICANS COULD MISS AT LEAST (4) 8-HOUR SHIFTS

due to the flu virus.[7]

Peak Months for Flu Activity[4]



*See Technical Data Bulletin ¥Kills SARS-CoV-2 on hard, nonporous surfaces in 3 minutes †NSF Nonfood Compounds Registration #151433 Category E3. This product is acceptable for use as a hand sanitizing product in and around food processing areas. **Meets the Food and Drug Administration (FDA) Food Code, Section 2-301.16. [1]U.S. Department of Labor; [2]Osha.gov/dts/guidance/flu/nonhealthcare.html; [3]Independent Study: Eurofins EVIC Romania ER 20/146 - Comparative sensory evaluation version no 1.0, March 2021; [4]https://www.cdc.gov/flu/about/season/flu-season.htm; [5]Webmd.com/cold-and-flu/news/20120322/flu-risk-higher-for-workers-certain-industries#1; [6]Usatoday.com/story/money/2018/02/02/nasty-flu-season-could-cost-u-s-businesses-15-b-lost-productivity/300149002/; [7]Fortune.com/2018/02/02/flu-season-cost/

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PREPARE FOR COLD & FLU SEASON

Sani Professional® Disinfecting Multi-Surface Wipes

Where to Use:

- Doorknobs
- Light switches
- Handrails
- Tables**
- Chairs
- Bathroom surfaces and fixtures
- Faucets
- Sinks
- Countertops**
- Changing tables

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How to Use:

1 Pull wipe.
Sacar la toallita.

2 Use a wipe to remove heavy soil. (Requires a rinse on food contact surfaces.) Unfold a clean wipe and thoroughly wet surface. Treated surface must remain visibly wet for a full three (3) minutes. Use additional wipe(s) if needed to assure continuous 3 minute wet contact time.

Use una toallita para remover la suciedad pesada. (Requiere un enjuague cuando se usa en superficies en contacto con alimentos.) Desenvolver la toallita limpia y humedecer completamente la superficie. La superficie tratada debe permanecer visiblemente húmeda durante un total de tres (3) minutos. Use toallitas adicionales si es necesario para asegurar un tiempo continuo de contacto húmedo de 3 minutos.

3 Toss wipe.
Desche la toallita.

Sani Professional® Hands Instant Sanitizing Wipes

When to Sanitize Hands:

- Before and after handling or preparing food
- After using restroom
- After coughing or sneezing
- After contact with others

HAND HYGIENE IS THE **#1 WAY** TO PREVENT SPREAD OF BACTERIA THAT CAUSE INFECTION[8]

Proper Way to Sanitize Hands:[9]

1 Pull out wipe from wipe container.
Saque la toallita del recipiente.

2 Wipe fingertips and nails individually.
Limpiar los dedos y las uñas Individualmente.

3 Wipe between all fingers of both hands.
Limpiar entre los dedos de ambas manos.

4 Wipe both thumbs.
Limpiar ambos pulgares.

5 Wipe palms of both hands.
Limpiar las palmas de ambas manos.

6 Wipe back of hands.
Limpiar el dorso de las manos.

7 Wipe both wrists and forearms.
Limpiar las muñecas y los antebrazos.

8 Discard wipe in trash.
Deseche la toallita a la basura.

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[8]Food Worker Handwashing and Restaurant Factors. (2016, August 16) [9]When soap and water are not available.
**Requires a rinse on food contact surfaces. *Kills SARS-CoV-2 on hard, nonporous surfaces in 3 minutes

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