



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



## TECHNICAL DATA BULLETIN

# **No-Rinse Sanitizing** Multi-Surface Wipes

### PRODUCT DESCRIPTION

**Sani Professional® No-Rinse Sanitizing Multi-Surface** are pre-moistened, ready-to-use wipes saturated with 380 ppm quaternary ammonium chloride. This product effectively removes 99.999% of the most common foodborne pathogens<sup>1</sup> within 60 seconds. This product kills SARS-CoV-2 on hard, nonporous surfaces in 1 minute and is effective against Norovirus. It is used to sanitize hard, nonporous food contact surfaces and non-food contact surfaces without requiring a rinse. The product is disposable, which helps reduce cross-contamination between treated hard, nonporous surfaces.

### SANITIZES HARD NONPOROUS SURFACES

A fast-paced food service industry deserves an on-demand, ready to use solution. No-Rinse Sanitizing Multi-Surface Wipes are pre-moistened with the correct amount of sanitizer to effectively clean, sanitize and disinfect. Use in front and back of house to exceed guests' expectation of cleanliness. The wipes have a thick applicator to pick up crumbs and food residue. The wipes are strong enough for tough jobs and their fast-drying formula provides streak-free cleaning.

<sup>1</sup> Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces.

<sup>2</sup> *Staphylococcus aureus, Escherichia coli, Shigella boydii, Salmonella enterica, and Listeria monocytogenes.*



**Sani Professional**  
Item # P56784

**Sani Professional**  
Item # P66784

EPA Reg. No.: 9480-13

***A convenient way to sanitize... One wipe at a time!***



## CHEMICAL COMPOSITION/PRODUCT DATA

### Active Ingredients:

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>

### ACUTE TOXICITY TEST

#### Acute Dermal Toxicity

### CONCLUSION

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.**



#### Acute 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 Wipe** 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

### ACUTE TOXICITY TEST

#### Acute Dermal Toxicity

### CONCLUSION

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**.



#### Acute 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 naïve group, **indicating that sensitization had not been induced**.





## PROVEN EFFECTIVE AGAINST COMMON FOODBORNE PATHOGENS LISTED BELOW

Effective in 60 seconds against *Staphylococcus aureus* ATCC# 6538, *Escherichia coli* ATCC# 11229, *Listeria monocytogenes* ATCC# 19115, *Shigella boydii* ATCC# 9207 and *Salmonella enterica* ATCC# 10708. Aids in the reduction of cross-contamination between treated hard, nonporous surfaces.



## RED ALERT: COMMON FOODBORNE PATHOGENS

### PATHOGEN

#### ***Escherichia coli***

ATCC# 11229

Can cause diarrhea or serious illness such as kidney failure.

Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially uncooked and undercooked ground beef, unpasteurized milk or cheese, raw juice, and raw fruits and vegetables.**

#### ***Staphylococcus aureus***

ATCC# 6538

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

Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially hand-prepped foods such as sandwiches and salads**

#### ***Shigella boydii***

ATCC# 9207

Can cause diarrhea and cramping.

Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially hand-prepped foods such as sandwiches and salads**

#### ***Listeria monocytogenes***

ATCC# 19115

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.

Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially deli meat, refrigerated smoked fish, raw sprouts, and unpasteurized dairy products. Unlike other foodborne pathogens, *Listeria* can grow in cold temperatures.**

#### ***Salmonella enterica***

ATCC# 10708

Can cause diarrhea, fever, and stomach cramps and can sometimes lead to more serious infections and disease.

Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially chicken, beef, pork, eggs, fruits, vegetables, and even processed foods.**





## DISINFECTANT EFFICACY

### BACTERIA

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*Pseudomonas aeruginosa* ATCC# 15442  
*Staphylococcus aureus* ATCC# 6538  
*Salmonella enterica* ATCC# 10708

**Test Method:** AOAC Germicidal Wipe Test  
**Organic Soil Load:** 5% Fetal Bovine Serum  
**Exposure Time:** 5 minutes  
**Incubation:** 2 - 5 days  
**Results:** Effective disinfectant according to criteria established by the U.S. Environmental Protection Agency.

### VIRUSES

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

**Test Method:** ASTM International E1053-11, Standard Test Method to Assess Virucidal Activity of Chemicals Intended for Disinfection of Inanimate, Nonporous Environmental Surfaces  
**Organic Soil Load:** 5% Fetal Bovine Serum  
**Exposure Time:** 1 minute  
**Incubation:** 4 - 9 days  
**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.

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Non-enveloped Virus: Norovirus (Feline Calicivirus) [ATCC VR-782] [Strain F9]

**Test Method:** Pre-Saturated or Impregnated Towelette Virucidal Efficacy Test  
**Organic Soil Load:** 5% serum in virus inoculum  
**Exposure Time:** 7 minutes  
**Incubation:** 7 - 9 days at 36±2°C and 5±3% CO<sub>2</sub>  
**Results:** Virucidal according to the criteria established by the U.S. Environmental Protection Agency guidelines in effect at the time of test for determining the virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.





### EASY TO DISPENSE, USE, AND DISPOSE

#### Precautionary Statements

Hazards to Humans and Domestic Animals. Physical or chemical hazard. Combustible. Do not use or store near heat or open flame

#### Sanitizing Directions

##### To Sanitize Hard Nonporous Food-Contact Surfaces:

**For visibly clean and visibly soiled surfaces:** Use a wipe to clean the surface to be treated. Sanitize with additional wipe[s]. Wipe enough for treated area to remain visibly wet for one [1] minute. Let air dry. No rinsing required.

**For heavily soiled surfaces:** Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying sanitizing wipe. Wipe enough for treated area to remain visibly wet for one [1] minute. Let air dry. No rinsing required.

#### Disinfecting Directions

Use a wipe to clean the hard, nonporous surface to be treated. Disinfect with additional wipe[s]. Wipe enough for treated area to remain visibly wet for five [5] minutes. Let air dry. No rinsing required on food contact surfaces. SARS-CoV-2: Treated surface must remain visibly wet for one (1) minute. Norovirus (Feline Calicivirus): Treated surface must remain visibly wet for seven (7) minutes.

#### Dispensing

Peel back label. Pull out wipes as needed. When not in use keep lid closed to prevent moisture loss.

#### Storage and Disposal

**Do not contaminate water, food, or feed by storage and disposal.**

**Storage:** Do not store near heat or open flame. Use product only from original container.

**Wipe Disposal:** Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.

**Softpack Disposal:** Put empty package in trash collection.

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### A BETTER FOOD SURFACE FOR IMPROVED FOOD SERVICE

These versatile wipes are large enough to cover big surfaces yet can be folded to sanitize small areas like thermometers. The non corrosive, fast drying formula is fragrance free and won't leave odor on your hands. 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: food service 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 to ensure a positive guest experience.

#### 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

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

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### EPA Reg. No.: 9480-13

Made in USA with domestic and imported materials



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[saniprofessional.com](http://saniprofessional.com)