



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



Effective against Norovirus



SANITIZE

No-Rinse Sanitizing Multi-Surface Wipes

(EPA Reg. No 9480-13)

Stop relying on chance for sanitization in your operations and start counting on an easy-to-use, simple protocol that effectively kills 99.999% of the most common foodborne pathogens within 60 seconds.¹ Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce cross-contamination between treated hard, nonporous surfaces.



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FEATURES

- Cleans, sanitizes, and disinfects¹
- Each wipe delivers a consistent level of active ingredient
- Picks up soil*** from hard, nonporous surfaces
- Streak-free cleaning
- Fast-drying formula
- Flexible softpack packaging is compact and requires less space than traditional liquid solutions
- Available Accessories: Beltpack, Wire Wall Mount Bracket and Triple Take® dispenser

*** Food residue, grease, and grime

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride & Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride

SEE PRODUCT LABEL FOR FULL DIRECTIONS FOR USE.

EFFICACY

Effective against pathogens on hard, nonporous food contact surfaces including:

- SARS-CoV-2 (COVID-19 Virus)⁶
- Norovirus
- *Salmonella enterica*
- *Escherichia coli*
- *Pseudomonas aeruginosa*
- *Listeria monocytogenes*
- *Staphylococcus aureus*
- *Shigella boydii*

Other Benefits

- NSF listed D2 rated
- Easy to use

KILLS
99.999%
OF BACTERIA¹

SANTIZES IN
60
SECONDS



WHERE TO USE Back of House

- Food prep tables
- Scales
- Countertops
- Nonwood cutting boards
- Food cases and refrigerators ^ψ
- Appliances ^ψ
- Refrigeration, Freezer Units ^ψ
- Ice storage bins ^ψ
- Food processing equipment
- Conveyor belts
- Probe portion of food thermometers

Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs and booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

^ψAllow surface to reach room temperature before treatment

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

CHOOSE WISELY

**Sani Professional®
No-Rinse Sanitizing
Multi-Surface Wipes**



**Traditional Bucket
& Rag Methods**

COMPLIANCE			
✓	Each wipe delivers a consistent level of active ingredient.	✗	Rags get reused without regular quat testing resulting in inconsistent efficacy.
✓	No-Rinse Sanitizing Multi-Surface Wipes are disposed after use. Helps reduce cross contamination between treated hard, nonporous surfaces.	✗	Prone to violation due to common practice of leaving rags outside sanitizing solution after use. Reusable rag increases the risk of cross-contamination.
EASE OF USE			
✓	No mixing or measuring. Simply Wipe. Toss. Done!® Motivates staff to clean regularly, properly.	✗	Prone to human error of not properly measuring the level of quat required for proper sanitization.
LIABILITY			
✓	Pre-moistened wipe format eliminates spills, slips and potential liability.	✗	Bucket solution is prone to spills that could lead to slips and potential liability.
PROTOCOL INTEGRATION			
✓	Easy to train employees on product use resulting in increased protocol compliance.	✗	Complex protocols are harder to follow and lead to compliance issues and health code violations.
GUEST EXPERIENCE			
✓	Sani Professional wipes are perceived to provide a more sanitary dining experience and promote repeat business.	✗	Use of rags are unsightly and dampens the guest experience. Poor perception of cleanliness.



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Product	No-Rinse Sanitizing Multi-Surface Wipes Extra Large Canister	No-Rinse Sanitizing Multi-Surface Wipes Extra Large Canister	QUATCheck Kit	Lg/XL Canister Wall Bracket
Description	95-ct. XL Canister XL Wipe Size: 7.75 x 9 in (19.7 x 22.8 cm)	175-ct. XL Canister Medium Wipe Size: 7.75 x 5 in (19.7 x 12.7 cm)	1 ct.	10 ct. (Also available in quantities of 1 per case)
Case Details	6/cs 17.92 lbs (8.13 kg)	6/cs 18.29 lbs (8.30 kg)	1/cs .8 lbs (.36 kg)	10/cs 10 lbs (4.53 kg)
GTIN #	Unit: (01)00310819991056 Case: (01)20310819991050	Unit: (01)00310819991049 Case: (01) 20310819991043	Unit: (01) 10310819050439 Case: (01) 30310819050433	Unit: (01) 00310819008860 Case: (01) 20310819008864
Outer Case Dimensions	15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm)	15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm)	29.7 x 12.40 x 7.10 in (75.44 x 31.50 x 18.03 cm)
Case Cube	0.936 cu ft (0.027 cu m)	0.936 cu ft (0.027 cu m)	–	1.51 cu ft (0.043 cu m)
Palette TI/HI²	10/4	10/4	–	4/6

*Kills SARS-CoV-2 on hard, nonporous surfaces. ² *Staphylococcus aureus*, *Escherichia coli*, *Shigella boydii*, *Salmonella enterica*, and *Listeria monocytogenes*. ¹When disinfection and food contact surface sanitization directions for use are followed. ²TI HI = Cases per layer/Number of layers. Products and accessories are not shown to scale.

Sanitize Confidently®

For more information or to order any of these products, contact Sani Professional Customer Care at: ☎ 866.673.4376 | ✉ info@saniprofessional.com



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