



**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.<sup>1</sup> Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce cross-contamination between treated hard, nonporous surfaces.



**M30472**

### FEATURES

- Cleans, sanitizes, and disinfects<sup>1</sup>
- 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% C<sub>14</sub>, 40% C<sub>12</sub>, 10% C<sub>16</sub>) 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)<sup>6</sup>
- 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 BACTERIA<sup>1</sup>

SANTIZES IN  
**60**  
SECONDS



### WHERE TO USE

#### Back of House

- Food prep tables
- Scales
- Countertops
- Nonwood cutting boards
- Food cases and refrigerators <sup>ψ</sup>
- Appliances <sup>ψ</sup>
- Refrigeration, Freezer Units <sup>ψ</sup>
- Ice storage bins <sup>ψ</sup>
- 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

<sup>ψ</sup>Allow 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**



VS.



**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.



**M30472**



**P01500**



**924BKT1**



**A276BL**



**P015500**

Product	No-Rinse Sanitizing Multi-Surface Wipes	QUATCheck Kit	Triple Take® Dispenser	No-Rinse Sanitizing Multi-Surface Wipes Belt Pak	Soft Pack Wire Wall Mount Bracket
Description	72 ct. Softpack wipe size: 9 x 8 in (22.86 x 20.32 cm)	1 ct.	1 ct. (Also available in quantities of 6 per case)	10 ct.	1 ct. (Also available in quantities of 10 per case)
Case Details	12/cs 25.63 lbs (11.63 kg)	1/cs .8 lbs (.36 kg)	1/cs 1.70 lbs (0.77 kg)	10/cs 5 lbs (2.27 kg)	1/cs 1.25 lbs (0.56 kg)
GTIN #	<b>Unit:</b> (01)00310819008655 <b>Case:</b> (01)20310819008659	<b>Unit:</b> (01) 10310819050439 <b>Case:</b> N/A	<b>Unit:</b> (01)10310819050279 <b>Case:</b> (01)30310819050280	<b>Unit:</b> N/A <b>Case:</b> (01) 30310819050419	<b>Unit:</b> (01)10310819050408 <b>Case:</b> (01)30310819050396
Outer Case Dimensions	15.8 x 9.3 x 12.6 in (40.1 x 23.6 x 32 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm)	10.13 x 9.13 x 10.25 in (25.73 x 23.19 x 26.04 cm)	16.10 x 8.30 x 5.50 in (40.89 x 21.08 x 13.97 cm)	5.25 x 3.62 x 7.75 in (13.34 x 9.19 x 19.68 cm)
Case Cube	1.076 cu ft (0.03 cu m)	–	0.55 cu ft (0.016 cu m)	0.43 cu ft (0.012 cu m)	0.09 cu ft (0.003 cu m)
Pallet TI/HI <sup>2</sup>	11/3	–	19/4	12/8	99/6

\*Kills SARS-CoV-2 on hard, nonporous surfaces. <sup>o</sup> *Staphylococcus aureus*, *Escherichia coli*, *Shigella boydii*, *Salmonella enterica*, and *Listeria monocytogenes*. <sup>1</sup>When disinfection and food contact surface sanitization directions for use are followed. <sup>2</sup>TI 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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