



# RISKY Business



If used improperly, reusable towels/cloths can pose big risks to food safety.

Between 2000 and 2020, approximately

**45%** of foodborne outbreaks

were associated with exposure at a restaurant.\*



**Cross-contamination of ingredients** was the most cited factor\*

And the most implicated pathogen **Salmonella\***



## Reusable Towels & Cloths: What Can Go Wrong<sup>3</sup>



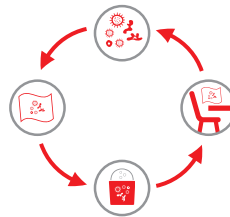
According to the 2022 U.S. Food and Drug Administration (FDA) Food Code, **reusable towels/cloths must be held between uses in a chemical sanitizer solution** at the proper concentration specified under Section 4-501.114.3



In sanitizing solutions, **organic material potentially can bind to the active agent**, lowering the concentration below that which is effective.



**Pathogenic bacteria can survive or grow in the solution** when the chemical sanitizer solution is not regularly replaced with fresh solution.



After being picked up during the wiping process and surviving in sanitizing solution, **organisms can be transferred to subsequent surfaces.**

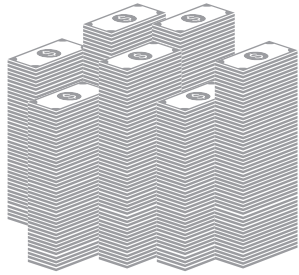
## Additional Food Safety risks when using reusable wiping towel/cloths improperly:<sup>3</sup>

- Pathogenic bacteria survive or grow because towels/cloths are not replaced and/or laundered daily
- Towels/cloths for food preparation must be stored separately from those used for surface cleaning
- Reusable soiled towels/cloths are used to wipe surfaces without using a cleaner and sanitizer
- Reusable soiled towel/cloth is used to wipe unclean surfaces using sanitizer only (no cleaner used prior to sanitizing)
- Sanitizer solution used was not maintained at the proper concentration
- Towel/cloth type used (cotton) absorbs the sanitizer in solution during storage, reducing the effective concentration of active sanitizer in solution.



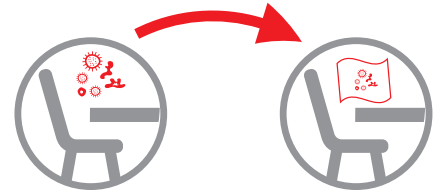
**FOOD SAFETY** is our Passion.  
Making it **SIMPLE** is our Mission.<sup>®</sup>

# The Frightening Facts Of **Cross-Contamination**



Foodborne illness represents a  
**\$15 Billion**  
burden on the U.S. economy  
each year from deaths,  
medical costs, and lost  
productivity.<sup>2</sup>

Viruses can easily  
be transferred from  
contaminated surfaces  
onto previously clean  
surfaces via towels/  
cloths used to clean  
and sanitize.<sup>1</sup>



**✗ Norovirus**  
**✗ Hep A**

Both **Norovirus** and **Hepatitis A**  
can be extremely resistant to  
many antimicrobial treatments  
and are unlikely to be inactivated  
by common food contact surface  
sanitizers.<sup>3</sup>

## Take the Complexity Out of Compliance

Sani Professional puts confidence in the palm of your hand by reinventing the way you clean and sanitize.

Effective, compliant and easy to implement, No-Rinse Sanitizing Multi-Surface Wipes help you clean and sanitize every time, to help reduce cross-contamination, illness and Food Code violations.

Helps eliminate foodborne pathogens<sup>2</sup>  
on hard non-porous surfaces

**AND**

Sanitizes and disinfects high-touch surfaces



<sup>\*</sup>Centers for Disease and Control and The National Outbreak Reporting System (NORS)

<sup>1</sup> Gibson, KE et al. 2012. "Removal and Transfer of Viruses on Food Contact Surfaces by Cleaning Cloths." *Appl Environ Microbiol* 78(9):3037-3044.

<sup>2</sup> Hoffmann, S, B Macculloch, and B Batz. 2015. "Economic Burden of Major Foodborne Illnesses Acquired in the United States." *Economic Information Bulletin* 140. U.S. Department of Agriculture, Economic Research Service, Washington, DC.

<sup>3</sup> King, Hal. "Is It Time to Change How We Clean and Sanitize Food Contact Surfaces with Reusable Wiping Towels?" *Food Safety Magazine*, Aug 2018. <https://www.food-safety.com/articles/6660>

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

### **Sanitize Confidently®**

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



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