

CHOOSE WISELY: SANITIZING

Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes
Wins Over the Rag and Bucket Every Time!



VS.



FOOD CODE COMPLIANCE

- ✓ Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogens within 60 seconds.
- ✓ No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross contamination or poor protocol practices that could lead to violations.



Rags get reused without regular quat testing resulting in inconsistent efficacy and risk of cross contamination.



Prone to violation due to common practice of leaving rags outside sanitizing solution after use.

EASE OF USE

- ✓ No mixing or measuring. *Wipe. Toss. Done!*® Motivates staff to clean properly and regularly.



Prone to human error of not properly measuring the required quat sanitizing level.

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 how to use product 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 promotes repeat business.



Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.

