



## Certificate





## Redefining Hygiene in Food Sectors

**A** pristine and spotless space speaks silently but a single stain shouts for attention — this contemporary truth applies to every private and public place. Yet, it carries added weight in the food service and restaurant industry.

As Esperanza Carrion, VP and general manager of Sani Professional® at PDI puts it, “Food safety begins with what’s visible. If cleanliness is questionable, everything else comes into doubt.”

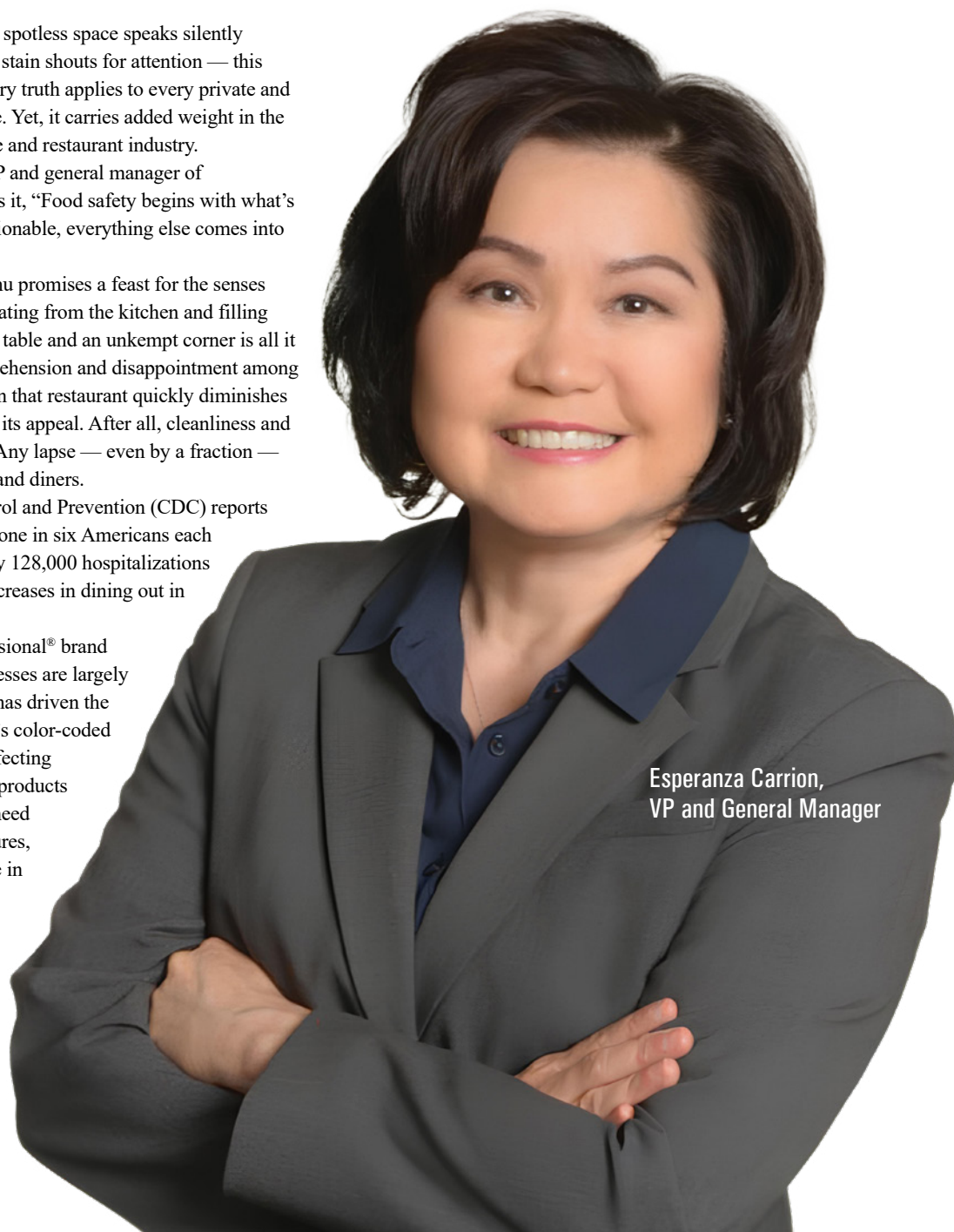
Even if a restaurant’s menu promises a feast for the senses with tantalizing aromas emanating from the kitchen and filling the air, the sight of one grimy table and an unkempt corner is all it takes to evoke a wave of apprehension and disappointment among diners. The allure of staying in that restaurant quickly diminishes and the place no longer holds its appeal. After all, cleanliness and food safety go hand in hand. Any lapse — even by a fraction — can negatively impact hotels and diners.

Centers for Disease Control and Prevention (CDC) reports that foodborne illness affects one in six Americans each year, leading to approximately 128,000 hospitalizations and 3,000 deaths annually. Increases in dining out in recent years amplify this risk.

However, the Sani Professional® brand highlights that foodborne illnesses are largely preventable. This conviction has driven the development of the company’s color-coded cleaning, sanitizing and disinfecting solutions. Sani Professional® products specialize in eliminating the need for complex cleaning procedures, redefining the idea of hygiene in food service facilities.

### **The All-powerful Wipe**

Sani Professional® pre-saturated wipes are standardized to release the right amount of sanitizer,



Esperanza Carrion,  
VP and General Manager



removing the hassle of mixing and measuring compared to the traditional rag-and-bucket method. These wipes guarantee a fresh, clean start and minimize the risk of human error with each use.

The user-friendly products require minimal training, which reduces training time for staff. With less risk of public health violations due to reduced risk of human error and the consistent application of sanitizing solutions on each wipe, operators can more effectively meet stringent regulatory requirements and health codes—providing clients with greater confidence during inspections.

“Our solutions ensure that restaurant crews spend less time in training staff on cleaning and sanitizing routines. Instead, they can focus on value added tasks like improving overall guest experience, a win-win situation for everyone involved,” says Carrion.

### **Through Thick and Thin**

This commitment to effectiveness proved invaluable in the post-pandemic period, when heightened consumer awareness placed cleanliness at the forefront of food safety and customer expectations. The food service industry faced numerous challenges during this time amidst a tight labor market. Many workers left their jobs and operators had to struggle with food preparation and limited personnel. They were looking for efficient cleaning

solutions that could be implemented with a lean workforce, as traditional cleaning methods were insufficient for ensuring food safety and posed a significant risk of cross-contamination.

Sani Professional® disposable wipes were the much-needed solution that redefined cleanliness, with ease, speed and effectiveness while ensuring regulatory adherence. The shift from traditional rags to wipes has been transformative for restaurants aiming to regain momentum.

### **A Legacy of Cleanliness**

Backed by over 60 years of innovation, Sani Professional® continues to lead the food service wipes market. Its parent company, PDI, also includes the PDI Healthcare division, a leader in surface disinfection wipes for healthcare. Together, these divisions are dedicated to combating infection and enhancing hygiene in their respective fields.

Sani Professional® prioritizes strong partnerships with every stakeholder, including clients, distributors and partners across healthcare and food service sectors. A commitment to collaboration underpins its success, enabling greater innovation and responsiveness to evolving market demands.

The Sani Professional® approach is built upon the synergy between various teams. Its customer facing

teams, for instance, ensure that client and user feedback is the centerpiece of product development. The constant, transparent communication pays out in product excellence, better quality control measures, marketing efforts and sales team partnerships.

The procurement team, on the other hand, manages all sourcing needs while the product development team handles in-house manufacturing tasks. Every product is scrutinized to ensure regulatory adherence, upholding rules and regulations set by EPA and FDA agencies. This cross-functional collaboration forms the foundation for Sani Professional’s® consistent success, helping the company align with its mission of empowering food service operators.

“**Our solutions ensure that restaurant crews spend less time in training staff on cleaning and sanitizing routines. Instead, they can focus on value added tasks like improving overall guest experience, a win-win situation for everyone involved**”

Sani Professional® is making significant strides in simplifying food safety, empowering restaurants across the U.S. to meet hygiene and safety requirements, creating a safer dining experience for their customers. The company offers not only high-quality products but also educational tools and resources that emphasize the importance of preventing the spread of infection in foodservice. These initiatives are designed to ensure a cleaner environment for both employees and guests. By raising the bar in cleaning, sanitizing, and disinfecting, Sani Professional® is making food safety simpler and more effective. **FB**