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





Product Guide:

Colleges & Universities

Serve up an A+ campus experience! Sani Professional® offers a broad line of products that help you and your team simplify the way you clean, sanitize, and disinfect – at the table, behind the counter, and on the go.**















A reliable method to sanitize hard, nonporous food contact surfaces. Each wipe delivers a consistent level of active ingredient.



Effectively kill microorganisms commonly found on hard, nonporous, nonfood contact surfaces.*



Promote good hand hygiene among residents, staff, and guests, and help stop the spread of infection.

Sani Professional® products give your operation an effective system to meet your general cleaning, sanitizing and disinfecting requirements. Our surface and hand wipes are an economical and effective alternative to liquids, gels, and rags. Plus, our solutions can help you increase efficiency and compliance, as well as student, faculty and staff satisfaction.



Brand Trust and Loyalty are Earned.

Learn More at: SaniProfessional.com/trustedpartner

^{*}See technical data bulletin for complete list of microorganisms **Hard, nonporous surfaces only

We simplify the way you clean, sanitize and disinfect.



Cleaning Multi-Surface Wipes

- No-streak formula
- Recommended for front-of-house cleaning
- Ideal for use on hard, nonporous surfaces including mirrors, glass, stainless steel²

Heavy-Duty Cleaning Wipes • Extra-large, heavy-duty wipe

- Powerful degreasing performance
- Streak-free
- Convenient and portable
- Ideal for use around exterior of garland grills², fryers², on fryer vent hoods, food prep areas² and appliances²

Dry Foodservice Towels

- BPI® certified 100% viscose commercially compostable fibers
- Towels made from fibers sourced from Forest Stewardship Council (FSC®) certified forests and other controlled sources
- Packaging made from 100% recycled materials and is 100% recyclable*
- Perforation allows you to select the right towel size for the job
- Absorbs 8x its own weight in spills
- Will last up to 8 hours with normal commercial use
- Ideal for cleaning up liquid spills, to pat dry protein and produce, and catch food drips

Cleaning Food Thermometer Probe Wipe

- Specially formulated for foodservice
- Pre-moistened and easy to use
- Quick drying formula
- Leaves no residue
- Single-use helps prevent cross-contamination of food
- Individually packaged
- Portable; fits in chef's pocket

SANITIZE

No-Rinse Sanitizing Multi-Surface Wipes

- Kills SARS-CoV-2 on hard, nonporous surfaces in 1 minute^y
- Effective against Norovirus in 7 minutes
- Kills 99.999% of common foodborne pathogens in 60 seconds including *Staphylococcus aureus, Escherichia coli, Shigella boydii, Salmonella enterica* and *Listeria monocytogenes* on hard nonporous food contact surfaces
- Helps reduce cross-contamination between treated hard, nonporous surfaces
- neips reduce cross-contamination between treated nard, nonporous surfac
- Fast-drying formu
- Safe for use on hard, nonporous surfaces such as stainless steel, sealed granite, finished wood, laminated surfaces, vinyl



Disinfecting Multi-Surface Wipes

- Kills SARS-CoV-2 on hard, nonporous surfaces in 3 minutes^o
- Effective against Norovirus in 5 minutes
- Effective against 27 microorganisms³
- Alcohol and bleach free
 Non-abrasive and non-linting
- Ideal for high-touch, hard nonporous surfaces such as doorknobs, handles, carts, cash registers, faucets, changing tables, and garbage cans



Hands Instant Sanitizing Wipes

- Effective against 99.99% of most common bacteria on hands in 15 seconds³
- Gentle on hands: contains moisturizing aloe and Vitamin E
- 70% alcohol formula, Food Code compliant⁴



Accessories

 Sani Professional® offers a full line of accessories for portable or permanent placement of our products. These items are sold separately.

*Not applicable for flexible plastic film

[¥] Kills SARS-CoV-2 in 60 seconds on hard, nonporous surfaces

° Kills SARS-CoV-2 on hard, nonporous surfaces in 3 minutes
² Any food contact surface is subject to facility requirement to properly follow food code.

- See Technical Data Bulletin
- ⁴ Food code recommendations of the United States Public Health Service Food and Drug Administration, 2022
- ***A thorough rinse with potable water after use is required for surfaces in direct contact with food. Food contact surfaces are not cleared for sanitization.

A healthy campus starts with a clean one –

Dry Foodservice Towels

200-CT. (G125DA)

for your students, faculty and staff.



Multi-Surface Wipes 90-CT. (A580FW)



Heavy-Duty Cleaning Wipes 75-CT. (A12345)



Cleaning Food Thermometer Probe Wipe 1-CT. (B74500)



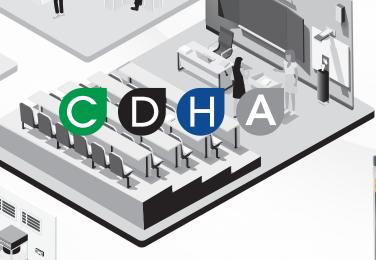
No-Rinse Sanitizing Multi-Surface Wipes 72-CT. (M30472)



No-Rinse Sanitizing Multi-Surface Wipes 175-CT. (P66784), 95-CT. (P56784)







Disinfecting Multi-Surface Wipes 200-CT. (P22884)



Hands Instant Sanitizing Wipes 300-CT. (P92084), 150-CT. (P43572), , 1-CT, 3000/CS. BULK (D33333)

CAFETERIA SURFACES	A580FW	G125DA	A12345	B74500	M30472	P56784	P66784	P22884	P92084	P43572	D33333
Outside surfaces of beverage dispensers	6	•			8	8	8				
Chairs	•	•			•	•	•	•			
Condiment containers/dispensers	2	•			•	•	•				
Coolers		•			8	8	8				
Countertops	•	•	•		•	•	•				
Digital devices; including touch screens ⁷	•	•									
Doorknobs/handles/handrails	•	•			•	•	•	•			
Hands (staff and guests)									•	•	•
Laminated Menus	•	•			•	•	•				
Serving Lines and cafeteria trays	•	•			•	•	•				
Stainless steel surfaces	•	•			•	•	•				
Tables	•	•	•		•	•	•				
Windows, glass, mirrors	•	•			•	•	•				
Trashcans					•	•	•	•			

KITCHEN SURFACES											
Backsplashes	•	•									
Cooktop surfaces tops including outside surfaces of grills and chargrills ²	•	•			•	•	•				
Faucets		•			•	•	•	•			
Food cases and refrigerators	•	•			8	8	● 8				
Food prep surfaces including non-wood cutting boards ²	•	•			•	•	•				
Foodservice countertops ²	•	•			•	•	•				
Outside surfaces of fryers	6	6			8	8	8				
Hands (Staff)									•	•	•
Ice machines/ice bins	● 6	6			8	8	8				
Menu Boards											
Scales	6	6			•	•	•				
Small appliances including deli slicers, microwaves ⁸ , and outside surfaces of food mixers					•	•	•				
Ventilation Hoods			•								
Probe portion of food thermometers				•							

OTHER SETTINGS									
Campus day care	•	•					•	•	•
Campus health clinic	•	•				•	•	•	•
Concession stands	•	•					•	•	•
Desks, tables and chairs	•	•				•			
Dorm common areas	•	•				•	•	•	•
Elevator buttons	•	•				•			
Handrails	•	•				•			
High touch surfaces	•	•	•			•			
Light Switches	•	•				•			
Locker rooms	•	•				•	•	•	•
Public restrooms	•	•				•	•	•	•
Science labs and classrooms	•	•				•	•	•	•
Gym equipment	•	•				•			
Phones	•					•			

⁶ Any food contact surface is subject to facility requirement to properly follow food code.

Sani Professional® Products for **Colleges & Universities**

M30472





















D33333	

CLEAN	Product Description	Wipe Size	Packaging (Units/Wipes)
A580FW	Cleaning Multi-Surface Wipes	7" x 11.5"	12/90
G125DA	Dry Foodservice Towels	7.5" x 15"	4/200
A12345	Heavy-Duty Cleaning Wipes	11.5" x 10"	9/75
B74500	Cleaning Food Thermometer Probe Wipe	1.2" x 2.6"	1500/1

SANITIZE	Product Description	Wipe Size	Packaging (Units/Wipes)
M30472	No-Rinse Sanitizing Multi-Surface Wipes – Softpack	9" x 8"	12/72
P56784	No-Rinse Sanitizing Multi-Surface Wipes – XL Canister, L wipe size	7.75" x 9"	6/95
P66784	No-Rinse Sanitizing Multi-Surface Wipes – XL Canister, M wipe size	7.75" x 5"	6/175

DISINFECT	Product Description	Wipe Size	Packaging (Units/Wipes)
P22884	Disinfecting Multi-Surface Wipes – XL Canister	7.5" x 5.375"	6/200

HANDS	Product Description	Wipe Size	Packaging (Units/Wipes)
P92084	Hands Instant Sanitizing Wipes - XL Canister	7.5" x 5"	6/300
P43572	Hands Instant Sanitizing Wipes - M Canister	6" x 5"	12/150
D33333	Hands Instant Sanitizing Wipes - Individual Packet, Bulk	6" x 5"	3000/1

Dispensing Accessories



924BKT1/

Q438FP







P01500







P010802 / P010803





ACCESSORIES	Product Description	Units/Case	For Use With
924BKT1	Triple Take® Dispenser - Red	1	No Diese Casitisias Wines (Item # M20472)
924BKT6	Triple Take® Dispenser - Red	6	No-Rinse Sanitizing Wipes (Item #: M30472)
901BKT1	Triple Take® Dispenser - Green	1	Classing Minor (Itom #- ACOUND
901BKT6	Triple Take® Dispenser - Green	6	Cleaning Wipes (Item #: A580FW)
P015500	Softpack Wall Mount Bracket	1	No-Rinse Sanitizing Wipes (Item #: M30472); Cleaning Wipes (Item #: A580FW); Degreasing Wipes (Item # A12345)
P015600	Softpack Wall Mount Bracket	6	No-kinse sanitizing wipes (item #. M50472), cleaning wipes (item #. A560FW), begleasing wipes (item #. A12545)
P074502	Thermometer Probe Wipe Dispenser	2	Cleaning Food Thermometer Probe Wipe (Item #: B74500)
P01500	QuatCheck Kit	1	All No-Rinse Sanitizing Wipes (Item #: M30472, P56784 & P66784)
A276BL	Belt Pak	10	Cleaning Wipes (Item #: A580FW); No-Rinse Sanitizing Wipes (Item #: M30472)
P033500	Dry Foodservice Towels Wall Mount Bracket	1	Dry Foodservice Towels (Item #: G125DA)
P010803	L/XL Canister Wall Bracket	1	Hands Instant Sanitizing Wipes (Item #: P92084); Disinfecting Wipes (Item #: P22884);
P010802	L/XL Canister Wall Bracket	10	No-Rinse Sanitizing Wipes (Item #: P56784 & P66784)
Q242FP	F-C21 Floorstand	1	Hands Instant Sanitizing Wipes (Item #: P92084); Disinfecting Wipes (Item #: P22884); No-Rinse Sanitizing Wipes (Item #: P56784 & P66784)

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

Pop-Up Multi-Canister Anti Newton Floorstand

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Hands Instant Sanitizing Wipes (Item #: P92084); Disinfecting Wipes (Item #: P22884); No-Rinse Sanitizing Wipes (Item #: P56784 & P66784)

⁷ If using on electronics equipment, follow manufacturer instructions.

⁸ Allow surface to reach room temperature before treatment