When Protecting Patients and Staff, Don't Forget

Food Service Areas

PDI® – the company that brought you the #1 brand of disinfectant wipes in healthcare, Sani-Cloth® – also brings you the the #1 brand in foodservice wipes: **Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes**.

While patient care areas are routinely disinfected, food contact surfaces often remain a blind spot in hospital infection prevention programs. Inadequate sanitation here can facilitate pathogen transfer from food to patients. Traditional rag-and-bucket or spray methods are vulnerable to variability in chemical concentration, insufficient contact times, and cross-contamination risk – all of which compromise compliance and increase training demands.

Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes deliver a controlled, pre-saturated solution with consistent active levels, eliminating dilution errors and reducing labor variability. By integrating validated foodservice sanitation into your infection prevention protocols, you strengthen defenses against foodborne pathogens and protect your most at-risk patient populations.

[1] *Kline & Company 2024 annual sales data. Based on U.S. dollars sold from full-service, fast-casual, and quick-service restaurants and workplace cafeterias.*

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

sani PROFESSIONAL®

PDI®
BE THE DIFFERENCE

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SANITIZE

Sani Professional®

No-Rinse Sanitizing Multi-Surface Wipes

Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes are ready to use and single-use, helping reduce cross-contamination between treated, hard, nonporous food contact surfaces. They kill 99.999% of common foodborne pathogens.†

FEATURES

- Precleans, sanitizes, and disinfects
- Consistently effective: Each wipe always releases the right level of Quat
- Durable wipe material designed to remove soil and debris
- Fast-drying formula, no rinse required
- Flexible softpack packaging is compact and requires less space than traditional liquid solutions
- Available Accessories: Beltpack, Wire Wall Mount Bracket and Triple Take® dispenser

† See technical data bulletin.

BENEFITS

- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing
- Simple to use, easy to train
- Enhances patient safety by aligning foodservice sanitation with hospital disinfection standards

KILLS **99.999%** OF BACTERIA

SANITIZES **60** SECONDS

FOOD CODE **100%** COMPLIANT

NSF®

Nonfood Compounds
Program Listed **D2**
155628

WHERE TO USE

Food Preparation Tables | Food Carts | Microwaves | Refrigeration Freezer Units | Hospital Meal Trays | Shared Toys/ Children's Toys**

Find your PDI representative here:

***Hard, nonporous surfaces*

ONE PDI®

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PDI® BE THE DIFFERENCE

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