



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



Effective against Norovirus



No-Rinse Sanitizing Multi-Surface Wipes

(EPA Reg. No. 9480-13)

Stop relying on chance for sanitization in your operations and start counting on an easy-to-use, simple protocol that effectively kills 99.999% of the most common foodborne pathogens within 60 seconds.¹ Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce cross-contamination between treated hard, nonporous surfaces.

¹ *Staphylococcus aureus, Escherichia coli, Shigella boydii, Salmonella enterica, and Listeria monocytogenes.*

FEATURES/BENEFITS

- Pre-cleans, sanitizes, and disinfects²
- Each wipe delivers a consistent level of active ingredient
- Picks up soil* from hard, nonporous surfaces
- Streak-free
- Fast-drying formula
- NSF listed D2 rated
- Easy to use
- Available Accessories: Wire Wall Mount Bracket

SANTIZES IN
60
SECONDS



Nonfood Compounds
Program Listed D2
155628

WHERE TO USE

Back of House

- Food prep tables
- Scales
- Countertops
- Nonwood cutting boards
- Food cases and refrigerators ³
- Appliances ⁴
- Refrigeration, Freezer Units ⁴
- Ice storage bins ⁴
- Food processing equipment
- Conveyer belts
- Probe portion of food thermometers

Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs and booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

² *Kline & Company 2024 annual sales data. Based on U.S. dollars sold from full-service, fast-casual, and quick-service restaurants and workplace cafeterias.*

³ *Allow surface to reach room temperature before treatment.*

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride & Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride

EFFICACY

Effective against pathogens on hard, nonporous food contact surfaces including:

**KILLS
99.999%**
OF BACTERIA²

Bacteria:

- Escherichia coli*
- Staphylococcus aureus*
- Shigella boydii*
- Listeria monocytogenes*
- Salmonella enterica*
- Pseudomonas aeruginosa*³

- Norovirus*⁴
- Measles virus
- RSV
- SARS-CoV-2⁴
- Influenza A virus (H1N1)

² *Staphylococcus aureus, Escherichia coli, Shigella boydii, Salmonella enterica, and Listeria monocytogenes.*

³ *Effective against Pseudomonas aeruginosa in 5 minutes.*

⁴ *Effective against Norovirus in 7 minutes.*

⁵ *Kills SARS-CoV-2 on hard, nonporous surfaces*

A convenient way to sanitize... One wipe at a time!

CHOOSE WISELY

Sani Professional®
No-Rinse Sanitizing
Multi-Surface Wipes



VS.



**Traditional Bucket
& Rag Method**

| COMPLIANCE | | | |
|----------------------|--|---|--|
| ✓ | Each wipe delivers a consistent level of active ingredient. | ✗ | Rags get reused without regular quat testing resulting in inconsistent efficacy. |
| ✓ | No-Rinse Sanitizing Multi-Surface Wipes are disposed after use. Helps reduce cross contamination between treated hard, nonporous surfaces. | ✗ | Prone to violation due to common practice of leaving rags outside sanitizing solution after use. Reusable rag increases the risk of cross-contamination. |
| EASE OF USE | | | |
| ✓ | No mixing or measuring. Simply <i>Wipe. Toss. Done!</i> ® Motivates staff to sanitize regularly and properly. | ✗ | Prone to human error of not properly measuring the level of quat required for proper sanitization. |
| 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 product use 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 promote repeat business. | ✗ | Use of rags are unsightly and dampens the guest experience. Poor perception of cleanliness. |



P56784



P66784



P01500



P010802

| Product | No-Rinse Sanitizing Multi-Surface Wipes Extra Large Canister | No-Rinse Sanitizing Multi-Surface Wipes Extra Large Canister | QUATCheck Kit | Lg/XL Canister Wall Bracket |
|---------------------------|---|--|--|--|
| Description | 95-ct. XL Canister XL Wipe Size: 7.75 x 9 in (19.7 x 22.8 cm) | 175-ct. XL Canister Medium Wipe Size: 7.75 x 5 in (19.7 x 12.7 cm) | 1 ct. | 10 ct. (Also available in quantities of 1 per case) |
| Case Details | 6/cs 17.92 lbs (8.13 kg) | 6/cs 18.29 lbs (8.30 kg) | 1/cs .8 lbs (.36 kg) | 10/cs 10 lbs (4.53 kg) |
| GTIN # | Unit: (01)00310819991056 Case: (01)20310819991050 | Unit: (01)00310819991049 Case: (01) 20310819991043 | Unit: (01) 10310819050439 Case: (01) 30310819050433 | Unit: (01) 00310819008860 Case: (01) 20310819008864 |
| Outer Case Dimensions | 15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm) | 15.5 x 10.5 x 9.94 in (39.37 x 26.67 x 25.24 cm) | 8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm) | 29.7 x 12.40 x 7.10 in (75.44 x 31.50 x 18.03 cm) |
| Case Cube | 0.936 cu ft (0.027 cu m) | 0.936 cu ft (0.027 cu m) | – | 1.51 cu ft (0.043 cu m) |
| Pallet TI/HI ² | 10/4 | 10/4 | – | 4/6 |

¹Kills SARS-CoV-2 on hard, nonporous surfaces. ²*Staphylococcus aureus*, *Escherichia coli*, *Shigella boydii*, *Salmonella enterica*, and *Listeria monocytogenes*. ³When disinfection and food contact surface sanitization directions for use are followed. ⁴TI HI = Cases per layer/Number of layers. ⁵Effective against *Pseudomonas aeruginosa* in 5 minutes ⁶Effective against Norovirus in 7 minutes. Products and accessories are not shown to scale.

Sanitize Confidently®

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



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