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

Effective against Norovirus

SANITIZE

No-Rinse Sanitizing Multi-Surface Wipes

(EPA Reg. No. 9480-13)

M30472

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.Ω Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce cross-contamination between treated hard, nonporous surfaces.

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

FEATURES/BENEFITS

SANTIZES IN **60** SECONDS

- Pre-cleans, sanitizes, and disinfects[1]
- Each wipe delivers a consistent level of active ingredient
- Picks up soil* from hard, nonporous surfaces
- Streak-free
- Fast-drying formula
- Flexible softpack packaging is compact and requires less space than traditional liquid solutions
- NSF listed D2 rated
- Easy to use
- Available Accessories: Beltpack, Wire Wall Mount Bracket and Triple Take® dispenser

[1] When disinfection and food contact surface sanitization directions for use are followed.
** Food residue, grease, and grime*

EFFICACY

KILLS **99.999%** OF BACTERIAΩ

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

Bacteria:	Viruses:
Escherichia coli	Norovirus[4]
Staphylococcus aureus	Measles virus
Shigella boydii	RSV
Listeria monocytogenes	SARS-CoV-2Φ
Salmonella enterica	Influenza A virus (H1N1)
Pseudomonas aeruginosa[3]	

Ω 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.
Φ Kills SARS-CoV-2 on hard, nonporous surfaces

#1 BRAND IN FOODSERVICE WIPES[2]

NSF
Nonfood Compounds Program Listed D2
155628

WHERE TO USE

Back of House

- Food prep tables
- Scales
- Countertops
- Nonwood cutting boards
- Food cases and refrigerators ψ
- Appliances ψ
- Refrigeration, Freezer Units ψ
- Ice storage bins ψ
- 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.
ψ Allow surface to reach room temperature before treatment

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride & Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16}) dimethyl benzyl ammonium chloride

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 *Wipe. Toss. Done!*® 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.

	M30472	**P01500**	**924BKT1**	**A276BL**	**P015500**
Product	**No-Rinse Sanitizing Multi-Surface Wipes**	**QUATCheck Kit**	**Triple Take® Dispenser**	**No-Rinse Sanitizing Multi-Surface Wipes Belt Pak**	**Soft Pack Wire Wall Mount Bracket**
Description	72 ct. Softpack wipe size: 9 x 8 in (22.86 x 20.32 cm)	1 ct.	1 ct. (Also available in quantities of 6 per case)	10 ct.	1 ct. (Also available in quantities of 10 per case)
Case Details	12/cs 25.63 lbs (11.63 kg)	1/cs .8 lbs (.36 kg)	1/cs 1.70 lbs (0.77 kg)	10/cs 5 lbs (2.27 kg)	1/cs 1.25 lbs (0.56 kg)
GTIN #	**Unit:** (01)00310819008655 **Case:** (01)20310819008659	**Unit:** (01) 10310819050439 **Case:** N/A	**Unit:** (01)10310819050279 **Case:** (01)30310819050280	**Unit:** N/A **Case:** (01) 30310819050419	**Unit:** (01)10310819050408 **Case:** (01)30310819050396
Outer Case Dimensions	15.8 x 9.3 x 12.6 in (40.1 x 23.6 x 32 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm)	10.13 x 9.13 x 10.25 in (25.73 x 23.19 x 26.04 cm)	16.10 x 8.30 x 5.50 in (40.89 x 21.08 x 13.97 cm)	5.25 x 3.62 x 7.75 in (13.34 x 9.19 x 19.68 cm)
Case Cube	1.076 cu ft (0.03 cu m)	–	0.55 cu ft (0.016 cu m)	0.43 cu ft (0.012 cu m)	0.09 cu ft (0.003 cu m)
Pallet TI/HI[5]	11/3	–	19/4	12/8	99/6

[5] TI HI = Cases per layer/Number of layers.
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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