

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

TECHNICAL DATA BULLETIN

SANITIZE

Sani Professional®
No-Rinse Sanitizing
Multi-Surface Wipes



Sani Professional®
Item # M30472

EPA Reg. No.: 9480-13

PRODUCT DESCRIPTION

Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes are pre-moistened, ready-to-use wipes saturated with 380 ppm quaternary ammonium chloride. This product effectively removes 99.999% of the most common foodborne pathogens[Ω] in 60 seconds. This product kills SARS-CoV-2 on hard, nonporous surfaces in 1 minute[¥] and is effective against Norovirus in 7 minutes. It is used to sanitize hard, nonporous food contact surfaces and non-food contact surfaces without requiring a rinse. The product is disposable, which helps reduce cross-contamination between treated hard, nonporous surfaces.

SANITIZES HARD NONPOROUS SURFACES

A fast-paced food service industry deserves an on-demand, ready to use solution. No-Rinse Sanitizing Multi-Surface Wipes delivers a consistent level of active ingredient to effectively sanitize and disinfect. Use in front and back of house to exceed guests' expectation of cleanliness. The wipes have a thick applicator to pick up crumbs and food residue. The wipes are strong enough for tough jobs and their fast-drying formula provides streak-free sanitizing.

[¥] Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces.

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

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

CHEMICAL COMPOSITION/PRODUCT DATA

Active Ingredients:	
Didecyl dimethyl ammonium chloride	**0.023%**
Alkyl (50% C_{14}, 40% C_{12}, 10% C_{16}) dimethyl benzyl ammonium chloride	**0.015%**
Other Ingredients	**99.962%**
TOTAL	**100.000%**

ACUTE TOXICITY TEST	**CONCLUSION**	
Acute Dermal Irritation	Following a single dermal administration, the subjects were observed for 72 hours. No irritation was seen, and the product met the requirements for **Toxicity Category IV classification.**	TOXICITY IV CATEGORY
Acute Eye Irritation	Testing showed minimal eye irritation which cleared by the 24 hour observation. In accordance with the OPPTS/OECD Guidelines, the product would be **classified as Toxicity Category IV in unwashed eyes.**	TOXICITY IV CATEGORY
Acute Oral Toxicity	A single-dose of Sani-Professional No-Rinse Sanitizing Wipe solution was administered and observed for 14 days. Based on the results of this study, the product has an acute oral toxicity LD50 greater than 5000 mg/kg of body weight, **classified as Toxicity Category IV.**	TOXICITY IV CATEGORY

CHEMICAL COMPOSITION/PRODUCT DATA

ACUTE TOXICITY TEST	CONCLUSION	
Acute Dermal Toxicity	Following the single dermal administration, the subjects were observed for 14 days. Under the conditions of this test, the acute dermal LD50 was found to be greater than 5000 mg/kg of body weight, classified as **Toxicity Category IV.**	
Acute Inhalation Toxicity	Following four hours of exposure to the aerosolized product, the subjects were observed for 14 days. The inhalation LC50 was observed to be greater than 2.15 mg/L over the four hour period, classified as **Toxicity Category IV.**	
Skin Sensitization	Incidence of grade 1 response or greater to primary challenge dose within the test group was not significantly greater than the naive group, **indicating that sensitization had not been induced.**	

PROVEN EFFECTIVE AGAINST COMMON FOODBORNE PATHOGENS LISTED BELOW

Effective in 60 seconds against *Staphylococcus aureus* ATCC# 6538, *Escherichia coli* ATCC# 11229, *Listeria monocytogenes* ATCC# 19115, *Shigella boydii* ATCC# 9207 and *Salmonella enterica* ATCC# 10708. Aids in the reduction of cross-contamination between treated hard, nonporous surfaces.





RED ALERT: COMMON FOODBORNE PATHOGENS

PATHOGEN	
Escherichia coli **ATCC# 11229**	
Can cause diarrhea or serious illness such as kidney failure.[1]	Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially uncooked and undercooked ground beef, unpasteurized milk or cheese, raw juice, and raw fruits and vegetables.**
Staphylococcus aureus **ATCC# 6538**	
Can cause vomiting, nausea, diarrhea, and stomach cramps.[2]	Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially hand-prepped foods such as sandwiches and salads**
Shigella boydii **ATCC# 9207**	
Can cause diarrhea and cramping.[3]	Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially hand-prepped foods such as sandwiches and salads**
Listeria monocytogenes **ATCC# 19115**	
Can cause flu like symptoms in pregnant women and more serious infections can be spread to newborns; can lead to premature delivery, stillbirth, or miscarriage. In nonpregnant individuals, can cause diarrhea, headache, stiff neck, loss of balance, confusion, and other muscle aches.[4]	Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially deli meat, refrigerated smoked fish, raw sprouts, and unpasteurized dairy products. Unlike other foodborne pathogens, *Listeria* can grow in cold temperatures.**
Salmonella enterica **ATCC# 10708**	
Can cause diarrhea, fever, and stomach cramps and can sometimes lead to more serious infections and disease.[5]	Wipe away 99.999% bacteria from hard nonporous surfaces contaminated with foods, **especially chicken, beef, pork, eggs, fruits, vegetables, and even processed foods.**

[1] *https://www.cdc.gov/ecoli/signs-symptoms/index.html accessed 03 18 2026;* [2] *https://www.cdc.gov/staph-food-poisoning/about/index.html accessed 03 18 2026;* [3] *https://www.cdc.gov/shigella/signs-symptoms/index.html accessed 03 18 2026;* [4] *https://www.cdc.gov/listeria/signs-symptoms/index.html accessed 03 18 2026;* [5] *https://www.cdc.gov/salmonella/signs-symptoms/index.html accessed 03 18 2026*

DISINFECTANT EFFICACY

BACTERIA

Pseudomonas aeruginosa ATCC# 15442
Staphylococcus aureus ATCC# 6538
Salmonella enterica ATCC# 10708

Test Method:	AOAC Germicidal Wipe Test
Organic Soil Load:	5% Fetal Bovine Serum
Exposure Time:	5 minutes
Incubation:	2 - 5 days
Results:	Effective disinfectant according to criteria established by the U.S. Environmental Protection Agency.

VIRUSES

Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) USA-WA1/2020

Test Method:	ASTM International E1053-11, Standard Test Method to Assess Virucidal Activity of Chemicals Intended for Disinfection of Inanimate, Nonporous Environmental Surfaces
Organic Soil Load:	5% Fetal Bovine Serum
Exposure Time:	1 minute
Incubation:	4 - 9 days
Results:	Virucidal according to the criteria established by the U.S. Environmental Protection Agency for registration and labeling of a disinfectant product as a virucide.

Non-enveloped Virus: Norovirus (Feline Calicivirus) [ATCC VR-782] [Strain F9]

Test Method:	Pre-Saturated or Impregnated Towelette Virucidal Efficacy Test
Organic Soil Load:	5% serum in virus inoculum
Exposure Time:	7 minutes
Incubation:	7 - 9 days at 36±2°C and 5±3% CO_2
Results:	Virucidal according to the criteria established by the U.S. Environmental Protection Agency guidelines in effect at the time of test for determining the virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.

Enveloped Virus: Measles virus [Strain Edmonston] [ATCC VR-24]

Test Method:	Pre-Saturated or Impregnated Towelette Virucidal Efficacy Test
Organic Soil Load:	5% serum in virus inoculum
Exposure Time:	1 minute
Incubation:	10- 14 days at 36±2°C and 5±3% CO2
Results:	Virucidal according to the criteria established by the U.S. Environmental Protection Agency guidelines in effect at the time of test for determining the virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.

VIRUSES (CONTINUED)

Enveloped Virus: Respiratory Syncytial virus/RSV [Strain Long] [ATCC VR-26]

Test Method:	Pre-Saturated or Impregnated Towelette Virucidal Efficacy Test
Organic Soil Load:	5% serum in virus inoculum
Exposure Time:	15 seconds
Incubation:	14- 21 days at 36±2°C and 5±3% CO2
Results:	Virucidal according to the criteria established by the U.S. Environmental Protection Agency guidelines in effect at the time of test for determining the virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.

Enveloped Virus: Influenza A Virus (H1N1) [Strain A/PR/8/34]

Test Method:	Pre-Saturated or Impregnated Towelette Virucidal Efficacy Test
Organic Soil Load:	5% serum in virus inoculum
Exposure Time:	15 seconds
Incubation:	4- 6 days at 36±2°C and 5±3% CO2
Results:	Virucidal according to the criteria established by the U.S. Environmental Protection Agency guidelines in effect at the time of test for determining the virucidal efficacy of disinfectants intended for use on dry inanimate surfaces.

EASY TO DISPENSE, USE, AND DISPOSE

Precautionary Statements

Hazards to Humans and Domestic Animals.

Physical or chemical hazard.

Combustible. Do not use or store near heat or open flame

Food Contact Sanitizing Directions

To Sanitize Hard, Nonporous Food Contact Surfaces:

For visibly clean and visibly soiled surfaces: Use a wipe to clean the surface to be treated. Sanitize with additional wipe[s]. Wipe enough for treated area to remain visibly wet for one [1] minute. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces prior to sanitizing. Use a wipe to sanitize the surface to be treated. Allow surface to remain visibly wet for one [1] minute. Let air dry. No rinsing required.

Disinfection Directions

Use a wipe to clean the hard, nonporous surface to be treated. Disinfect with additional wipe[s] . Wipe enough for treated area to remain visibly wet for five [5] minutes. Let air dry. No rinsing required on food contact surfaces. SARS-CoV-2 and Measles Virus: Treated surface must remain visibly wet for one (1) minute. Norovirus (Feline Calicivirus): Treated surface must remain visibly wet for seven (7) minutes.

Dispensing

TO DISPENSE : Open package lid. Pull out wipe. Snap lid closed after use to retain moisture.

Storage and Disposal

Do not contaminate water, food, or feed by storage and disposal.

Storage: Do not store near heat or open flame. Use product only from original container.

Wipe Disposal: Do not reuse wipe. Discard in trash.

Softpack Handling: Discard empty package in trash.

FROM THE MAKERS OF THE #1 BRAND IN FOOD SERVICE

These versatile wipes are large enough to cover big surfaces yet can be folded to sanitize small areas like thermometers. The fast drying formula is fragrance free and won't leave odor on your hands. Great for water-sensitive equipment, too. Test in an inconspicuous area prior to use.

This product is recommended for use in retail food establishments, including: food service facilities, restaurants, cafeterias, kitchens, dining halls, grocery stores, delicatessens, mobile food establishments, food manufacturing facilities, food packaging facilities, and food processing facilities. Use for back of house and front of house to ensure a positive guest experience.

For use on the following types of surfaces:

Aluminum, chrome, Corian®ɣ, finished wood, finished polyurethane, Formica®ɣɣ, glazed porcelain surfaces, laminated surfaces, laminated wood, metal, polystyrene, quartz, sealed cement, sealed granite, sealed synthetic marble, steel surfaces, sealed stone surfaces, stainless steel

Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

EPA Reg. No.: 9480-13

Made in USA with domestic and imported materials

© 2026 Professional Disposables International, Inc. All rights reserved. Sani Professional®, Food Safety is our Passion. Making it Simple is our Mission and Wipe. Toss. Done!® and all associated logos and product images are registered trademarks or properties of Professional Disposables International, Inc. ɣCorian® is a registered trademark of E. I. du Pont de Nemours and Company or one of its affiliates. ɣɣFormica® is a registered trademark of The Diller Corporation