



# NO-RINSE SANITIZING Multi-Surface Wipes

## A Convenient Way To Sanitize... One Wipe At A Time.

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

### Now proven effective against the COVID-19 Virus<sup>‡</sup>



#### Features

- Fast drying formula!
- Consistently Effective: each wipe always releases the right level of Quat
- Modern packaging with color-coded system:
  - Red for sanitizing
- Cleans & Sanitizes
- Robust wipe designed to effectively pick up debris

#### Active Ingredients:

Didecyl dimethyl ammonium chloride & Alkyl dimethyl benzyl ammonium chloride  
EPA Registered Quat System

#### Where to Use:



##### Back of House

- Food prep tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators



##### Front of House

- Tables
- Chairs
- Countertops
- Bar tops

- Appliances
- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins
- Food processing equipment
- Conveyer belts
- Thermometer probes

- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

#### Sanitization Directions

For visibly soiled surfaces use a wipe to clean the surface to be treated. Sanitize with additional wipes. Wipe enough for treated area to remain visibly wet for one minute. Let air dry. No rinsing required.

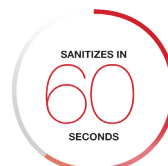
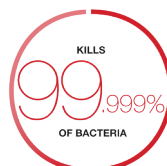
#### Disinfection Directions

Use a wipe to clean the surface to be treated. Disinfect with additional wipes. Wipe enough for treated area to remain visibly wet for 5 minutes. Let air dry. No rinsing required on food contact surfaces.

- Contact time for *Staphylococcus aureus* and *Pseudomonas aeruginosa* is 5 minutes.
- Contact time for Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) Strain USA-WA1/2020 is 1 minute.

#### Efficacy:<sup>1</sup>

Effective against pathogens that contaminate hard, nonporous food contact surfaces



- *Escherichia coli*
- *Staphylococcus aureus*
- *Shigella boydii*

#### Other Benefits:



- EPA registered 9480-13
- NSF registered D2
- Food Code compliant
- Use as part of your HACCP plan
- Easy dispensing



# CHOOSE WISELY

**GRAB A  
REVOLUTIONARY  
WIPE**



vs.



**AND TOSS THE  
TRADITIONAL  
RAG**

FOOD CODE COMPLIANCE	
<ul style="list-style-type: none"> <li>✓ Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogens within 60 seconds.<sup>1</sup></li> <li>✓ No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross-contamination or poor protocol practices that could lead to violations.</li> </ul>	<ul style="list-style-type: none"> <li>✗ Rags are reused without regular quat testing resulting in inconsistent efficacy and risk of cross-contamination.</li> <li>✗ Prone to violation due to common practice of leaving rags outside sanitizing solution after use.</li> </ul>
EASE OF USE	
<ul style="list-style-type: none"> <li>✓ No mixing or measuring. Simply Wipe. Toss. Done!™ Motivates staff to properly and regularly.</li> </ul>	<ul style="list-style-type: none"> <li>✗ Prone to human error of not properly measuring the required quat sanitizing level.</li> </ul>
LIABILITY	
<ul style="list-style-type: none"> <li>✓ Pre-moistened wipe format eliminates spills, slips and potential liability.</li> </ul>	<ul style="list-style-type: none"> <li>✗ Bucket solution is prone to spills which could lead to slips and potential liability.</li> </ul>
PROTOCOL INTEGRATION	
<ul style="list-style-type: none"> <li>✓ Easy to train employees which typically results in increased motivation to use.</li> </ul>	<ul style="list-style-type: none"> <li>✗ Lack of knowledge; English as a second language; unsure of quat level; unmotivated or too busy to test/retest and recharge bucket.</li> </ul>
GUEST EXPERIENCE	
<ul style="list-style-type: none"> <li>✓ Sani Professional® wipes are perceived to be a more sanitary and professional dining experience.</li> </ul>	<ul style="list-style-type: none"> <li>✗ Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.</li> </ul>



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PRODUCT DESCRIPTION	Case	Unit	Outer Case Dimen	Case Cube	Pallet T/Hi <sup>2</sup>
<b>No-Rinse Sanitizing Multi-Surface Wipes</b> <b>95 ct.</b> wipe size: 7.75 x 9 in 19.7 x 22.8 cm	<b>6/cs</b> 17.2 lbs 7.8 kg	<b>Unit</b> (01)00310819991056 <b>Case</b> (01)20310819991050	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	1.012 cu ft 0.029 cu m	10/4
<b>No-Rinse Sanitizing Multi-Surface Wipes</b> <b>175 ct.</b> wipe size: 7.75 x 5 in 19.7 x 12.7 cm	<b>6/cs</b> 17.57 lbs 7.97 kg	<b>Unit</b> (01)00310819991049 <b>Case</b> (01)20310819991043	15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm	1.012 cu ft 0.029 cu m	10/4
<b>QUATCheck Kit</b> <b>1 ct.</b>	<b>1/cs</b> .8 lbs .36 kg	<b>Unit</b> (01)10310819050439 <b>Case</b> -	8 x 9.5 x 3 in 20.32 x 24.13 x 7.62 cm	—	—
<b>L/XL Canister Wall Bracket</b> <b>10 ct.</b> <small>(Also available in quantities of 1 per case)</small>	<b>10/cs</b> 10.0 lbs 4.53 kg	<b>Unit</b> (01)00310819008860 <b>Case</b> (01)20310819008864	30 x 12.5 x 7.5 in 38.71 x 38.71 x 19.05 cm	1.63 cu ft 0.046 cu m	4/6

Products and accessories are not shown to scale.

<sup>2</sup>Tl Hi = Cases per layer/Number of layers.

\*Kills SARS-CoV-2 on hard, nonporous surfaces  
 \*Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces  
 †See Technical Data Bulletin for complete list of efficacy claims  
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**FOOD SAFETY** is our Passion.  
 Making it **SIMPLE** is our Mission.®

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