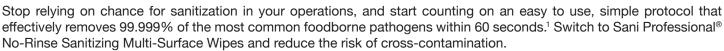
NO-RINSE SANITIZING Multi-Surface Wipes

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







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

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Front of House

- Tables
- Chairs
- Countertops
- Bar tops

Appliances

SP # P56784

· Exterior Surface of Ice makers

SANITIZING

- 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:1

Effective against pathogens that contaminate hard, nonporous food contact surfaces





- Escherichia coli
- Staphylococcus aureus
- Shigella boydii

Other Benefits:





- EPA registered 9480-13
- On List N: Disinfectants for Coronavirus (COVID-19)
- 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

- ✓ Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogens within 60 seconds.
- No-Rinse Sanitizing Wipes are disposed after use. Prevents risk of cross-contamination or poor protocol practices that could lead to violations.
- X Rags are reused without regular quat testing resulting in inconsistent efficacy and risk of cross-contamination.
- X Prone to violation due to common practice of leaving rags outside sanitizing solution after use.

EASE OF USE

- ✓ No mixing or measuring. Simply Wipe. Toss. Done!™ Motivates staff to clean regularly, and properly.
- Prone to human error of not properly measuring the required quat sanitizing level.

LIABILITY

- Pre-moistened wipe format eliminates spills, slips and potential liability.
- X Bucket solution is prone to spills which could lead to slips and potential liability.

PROTOCOL INTEGRATION

- Easy to train employees which typically results in increased motivation to use.
- X Lack of knowledge; poor command of the English language; unsure of quat level; unmotivated to test/retest.

GUEST EXPERIENCE

- Sani Professional® wipes are perceived to be more sanitary, and professional dining experience.
- X Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.



| PRODUCT DESCRIPTION | CASE Details | GTIN# | OUTER CASE DIMENSIONS | CASE CUBE | PALLET TI/HI [†] |
|--|-----------------------------------|--|--|---------------------------|------------------------------|
| No-Rinse Sanifizing Multi-Surface Wipes 95 ct. wipe size: 7.75 x 9 in 19.7 x 22.8 cm | 6/cs 17.2 lbs 7.8 kg | Unit (01)00310819991056 Case (01)20310819991050 | 15.68 x 10.87 x 10.25 in 39.83 x 27.61 x 26.04 cm | 1.012 cu ff 0.029 cu m | 10/4 |

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Products are not shown to scale. †TI HI = Cases per layer/Number of layers.

