



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. Switch to the improved Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce the risk of cross-contamination.



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

Use a No-Rinse Sanitizing Wipe To:

1. **Clean** the surface to be treated
2. **Sanitize** the surface. Wipe the surface enough for area to remain wet for 60 seconds

Then

3. Allow the surface to air dry.
No rinsing required.

Where to Use:



Back of House

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



Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Exterior Surface of Ice makers
- Exterior Surface of Ice storage bins
- Food processing equipment
- Conveyor belts
- Thermometer probes
- Highchairs & booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

Efficacy:¹

Effective against pathogens that contaminate hard, nonporous food contact surfaces



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

Other Benefits:



9480-13



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

