



NO-RINSE SANITIZING Multi-Surface Wipes

PRODUCT DESCRIPTION

Sani Professional® No-Rinse Sanitizing Wipes are pre-moistened, ready-to-use wipes saturated with 380 ppm quaternary ammonium chloride. This product is EPA-registered, Food Code Compliant and effectively removes 99.999% of the most common foodborne pathogens within 60 seconds. 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 the risk of cross-contamination.



EPA No.: 9480-13

INTRODUCING REVOLUTIONARY SANITIZING WIPES FOR THE FOOD INDUSTRY:

A fast paced industry deserves an on-demand, ready to use solution. The premoistened wipes have the correct amount of sanitizer to effectively clean and sanitize. Use for front and back of house to exceed guest and employee expectations.

The new formula is 2X as potent as the previous formula, delivering an average of 380 ppm (175 ppm previously). The upgraded applicator picks up more crumbs and food debris, and is 43% thicker than the previous product. The upgraded formula dries 50% faster and leaves virtually no spotting, streaking or filming.

FIND IT IN OUR NEW, COLOR-CODED PACKAGE: "RED FOR SANITIZING".



CHEMICAL COMPOSITION/PRODUCT DATA:

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	100.00%

(Does not include weight of the wipe)

USAGE SAFETY TEST:

CONCLUSION:

Primary Dermal Toxicity

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.**



Primary 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.**



Acute Oral Toxicity

A single-dose of **Sani-Professional No-Rinse Sanitizing Spray** 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 5 g/kg of body weight, **classified as Toxicity Category IV.**



CHEMICAL COMPOSITION/PRODUCT DATA:**USAGE SAFETY 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 5 g/kg of body weight, **classified as Toxicity Category IV.**

**Primary 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 naïve group, **indicating that sensitization had not been induced.**



FIGHTS AGAINST THE MOST COMMON FOODBORNE PATHOGENS

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

RED ALERT: COMMON FOODBORNE PATHOGENS:

PATHOGEN:

PREVENTION:

Escherichia coli ATCC# 11229

Can cause diarrhea or serious illness such as kidney failure.

Wipe away bacteria from possible contaminated foods, **especially uncooked & undercooked ground beef, unpasteurized milk or cheese, raw juice, & raw fruits & vegetables.**

Staphylococcus aureus ATCC# 6538

Can cause vomiting, nausea, diarrhea, and stomach cramps.

Wipe away bacteria from possible contaminated foods, **especially foods that are prepped and don't require additional cooking such as ham, chicken, eggs, sandwiches, salads, cream desserts, and other dairy products.**

Shigella boydii ATCC# 9207

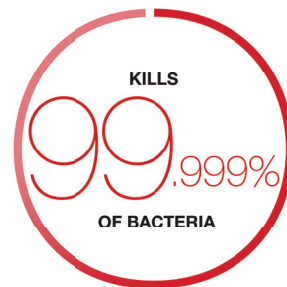
Can cause diarrhea and cramping.

Wipe away bacteria from possible contaminated 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.

Wipe away bacteria from possible contaminated foods, **especially deli meat, refrigerated smoked fish, raw sprouts, and unpasteurized dairy products. Unlike other foodborne pathogens, Listeria can grow in cold temperatures.**



EASY TO DISPENSE, USE, AND DISPOSE OF

Instructions for Use:

Simply pull, wipe, and toss. Use a No-Rinse Sanitizing Multi-Surface Wipe to clean the surface, then use an additional wipe to sanitize. Wipe surface thoroughly to provide adequate treatment time of 60 seconds. Allow to air dry; no rinsing required.

Opening:

Remove lid and discard inner seal. Find center wipe and pull through lid. For optimal use, pull wipes at an angle. When not in use, keep lid closed to prevent moisture loss.

Disposal:

Do not reuse wipe, offer for recycling. If recycling is not available, put in trash. Recycle packaging.

A BETTER FOOD SURFACE FOR IMPROVED FOOD SERVICE

These versatile wipes are large enough to cover big surfaces yet can be formed to sanitize small areas like thermometers. The non corrosive formula leaves no harsh chemical residue - virtually no spotting, and reduced streaking and filming. 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 that a positive guest experience and code compliance are met.

For use on the following types of surfaces:

Aluminum, chrome, Corian, finished wood, finished polyurethane, Formica, 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.

PRECAUTIONARY STATEMENTS

Keep out of reach of children.

Use on hard nonporous surfaces only.

Not for use on skin.

Physical or chemical hazard.

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

EPA Reg. No.: 9480-13

Food Code compliant -

Use as part of your HACCP plan

Made in USA with domestic
and imported materials

#WinThisFoodFight

At Sani Professional, we believe the battle against foodborne illness is a serious one. 1 in 6 Americans get sick from eating contaminated food, over 100,000 people are hospitalized and as many as 3,000 die as a result of foodborne illness.

Sani Professional can help you maintain a clean and safe facility to prevent cross contamination that could result into a foodborne outbreak. With our products, you can expect a consistent, predictable and effective experience. We care about food safety, just like you. Together, we can win the fight against foodborne illness.