

SurFACE-OFF

Sani Professional® No-Rinse Sanitizing Multi-Surface Spray
Clean, Sanitize, Disinfect all in one product.



VS.



CLEANING & SANITATION MANAGEMENT SYSTEM



- One product is all you need to clean, sanitize and disinfect nonporous surfaces.
- Consistent system deployed across the operation.



- Multiple products and varying instructions are needed to clean, sanitize and disinfect.
- Difficult to maintain consistency across the operation.

STAFF TRAINING



- Easy to implement - eliminates cumbersome tasks and prevents food code violations.
- Empowers staff to clean properly with minimal supervision.



- Requires closely supervised training to ensure compliance.
- High staff turnover demands more time for training.

COST & SPACE



- Minimizes space and storage complexities.
- Simplifies the buying process behind one product.



- More storage and maintenance required for multiple products.
- Requires procurement of various products.

VERSATILITY



- One product can be used for Back of House and Front of House, food and nonfood contact surfaces.



- Front of House and Back of House need specific products for cleaning and sanitizing.

HAZARD CONTROL



- Ready-to-use spray eliminates handling of chemicals that put food at risk.



- Requires use of protective gloves for the handling of harsh chemicals.