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

**Now proven effective against the COVID-19 Virus**

### 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

### 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.

### 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

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

### Efficacy:
Effective against pathogens that contaminate hard, nonporous food contact surfaces

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

GRAB A REVOLUTIONARY WIPE

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.

☒ Rags are reused without regular quat testing resulting in inconsistent efficacy and risk of cross-contamination.
☒ 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.

☒ 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.

☒ 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.

☒ Use of rags are unsightly and off-putting to guests. Poor perception of a clean restaurant.

Sanitize | No-Rinse Sanitizing Multi-Surface Wipes

PRODUCT DESCRIPTION

<table>
<thead>
<tr>
<th>No-Rinse Sanitizing Multi-Surface Wipes</th>
<th>QuatCheck Kit</th>
<th>Triple Take® Dispenser</th>
<th>No-Rinse Sanitizing Multi-Surface Wipes Belt Pak</th>
<th>Soft Pack Wire Wall Mount Bracket</th>
</tr>
</thead>
<tbody>
<tr>
<td>72 ct. Softpack</td>
<td>1 ct.</td>
<td>1 ct. (*)</td>
<td>1 ct. (Also available in quantities of 6 per case)</td>
<td>1 ct. (Also available in quantities of 10 per case)</td>
</tr>
<tr>
<td>wipe size: 9 x 8 in</td>
<td>0.36 lbs</td>
<td>1.25 lbs</td>
<td>3.7 lbs</td>
<td>1.25 lbs</td>
</tr>
<tr>
<td>22.8 x 20.3 cm</td>
<td>0.8 lbs</td>
<td>0.56 lbs</td>
<td>1.68 kg</td>
<td>0.56 kg</td>
</tr>
<tr>
<td>12/cs</td>
<td>25.63 lbs</td>
<td>10/cs</td>
<td>1.076 cu ft</td>
<td>Unit (01)3031081900970</td>
</tr>
<tr>
<td>11.63 kg</td>
<td>8 lbs</td>
<td>3.0 lbs</td>
<td>8.08 x 7.08 x 7.08 in</td>
<td>Unit (01)3031081900985</td>
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CATALOG DETAILS

<table>
<thead>
<tr>
<th>Outer Case Dimensions</th>
<th>Inner Case Dimensions</th>
<th>Case Dimensions</th>
<th>Unit Weight</th>
<th>Unit Weight</th>
<th>Unit Weight</th>
<th>Unit Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>15.8 x 9.3 x 12.6 in</td>
<td>8 x 9.5 x 3 in</td>
<td>9.5 x 8.5 x 10.5 in</td>
<td>5.25 x 3.62 x 7.75 in</td>
<td>56220v5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>40.1 x 23.6 x 32 cm</td>
<td>20.3 x 24.1 x 7.6 cm</td>
<td>24.13 x 21.59 x 26.67 cm</td>
<td>13.34 x 9.19 x 19.68 cm</td>
<td>56220v5</td>
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<td></td>
</tr>
<tr>
<td>1.076 cu ft</td>
<td>0.49 cu ft</td>
<td>0.23 cu ft</td>
<td>0.09 cu ft</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.03 cu m</td>
<td>0.014 cu m</td>
<td>0.007 cu m</td>
<td>0.003 cu m</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Pallet: 11/3

Cases per layer/Number of layers:

3 TI HI = Cases per layer/Number of layers.

Each Sani Professional® wipe consistently releases the right level of quat to kill 99.999% of common foodborne pathogens within 60 seconds.

- 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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