

We Care About Food Safety, Just Like You.



Each year in the U.S., foodborne illnesses:



Affect 1 in 6 Americans
(approximately 48 million people)¹

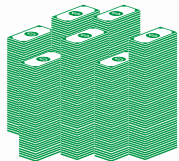


Lead to
128,000
hospitalizations¹



Cause
3,000
deaths¹

The cost of a single foodborne illness outbreak could reach as much as:³



\$1.9 - 2.6
MILLION

OVER 50% of foodborne disease outbreaks are **attributed to dining in a restaurant.**²

Of the most common health code violations, **poor kitchen sanitation and cross-contamination** rank in the top 5.⁴



Rag and Bucket Violations



Cross-Contamination Violations



Personal Hygiene Violations

FOOD SAFETY is our Passion.
Making it **SIMPLE** is our Mission.[®]

We simplify the way you clean, sanitize and disinfect.



saniprofessional.com



Sources:
 1 <https://www.cdc.gov/food-safety/about/>
 2 <https://www.ncbi.nlm.nih.gov/pmc/articles/PMC4591533>
 3 <https://www.ncbi.nlm.nih.gov/pubmed/29656701>
 4 <https://www.monitorqa.com/restaurant-health-code-violations/>
 5 Kline (Kline & Company) data, H1 2024

CHOOSE WISELY

**Sani Professional®
No-Rinse Sanitizing
Multi-Surface Wipes**



**Traditional Bucket
& Rag Methods**

COMPLIANCE	
✓ Each wipe delivers a consistent level of active ingredient.	✗ Rags get reused without regular quat testing resulting in inconsistent efficacy.
✓ No-Rinse Sanitizing Multi-Surface Wipes are disposed after use. Helps reduce cross contamination between treated hard, nonporous surfaces.	✗ Prone to violation due to common practice of leaving rags outside sanitizing solution after use. Reusable rag increases the risk of cross-contamination.
EASE OF USE	
✓ No mixing or measuring. Simply Wipe. Toss. Done!® Motivates staff to clean regularly, properly.	✗ Prone to human error of not properly measuring the level of quat required for proper sanitization.
LIABILITY	
✓ Pre-moistened wipe format eliminates spills, slips and potential liability.	✗ Bucket solution is prone to spills that could lead to slips and potential liability.
PROTOCOL INTEGRATION	
✓ Easy to train employees on product use resulting in increased protocol compliance.	✗ Complex protocols are harder to follow and lead to compliance issues and health code violations.
GUEST EXPERIENCE	
✓ Sani Professional wipes are perceived to provide a more sanitary dining experience and promote repeat business.	✗ Use of rags are unsightly and dampens the guest experience. Poor perception of cleanliness.



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Product	No-Rinse Sanitizing Multi-Surface Wipes	QUATCheck Kit	Triple Take® Dispenser	No-Rinse Sanitizing Multi-Surface Wipes Belt Pak	Soft Pack Wire Wall Mount Bracket
Description	72 ct. Softpack wipe size: 9 x 8 in (22.86 x 20.32 cm)	1 ct.	1 ct. (Also available in quantities of 6 per case)	10 ct.	1 ct. (Also available in quantities of 10 per case)
Case Details	12/cs 25.63 lbs (11.63 kg)	1/cs .8 lbs (.36 kg)	1/cs 1.70 lbs (0.77 kg)	10/cs 5 lbs (2.27 kg)	1/cs 1.25 lbs (0.56 kg)
GTIN #	Unit: (01)00310819008655 Case: (01)20310819008659	Unit: (01) 10310819050439 Case: N/A	Unit: (01)10310819050279 Case: (01)30310819050280	Unit: N/A Case: (01) 30310819050419	Unit: (01)10310819050408 Case: (01)30310819050396
Outer Case Dimensions	15.8 x 9.3 x 12.6 in (40.1 x 23.6 x 32 cm)	8 x 9.5 x 3 in (20.32 x 24.13 x 7.62 cm)	10.13 x 9.13 x 10.25 in (25.73 x 23.19 x 26.04 cm)	16.10 x 8.30 x 5.50 in (40.89 x 21.08 x 13.97 cm)	5.25 x 3.62 x 7.75 in (13.34 x 9.19 x 19.68 cm)
Case Cube	1.076 cu ft (0.03 cu m)	-	0.55 cu ft (0.016 cu m)	0.43 cu ft (0.012 cu m)	0.09 cu ft (0.003 cu m)
Pallet TI/HT ²	11/3	-	19/4	12/8	99/6

*Kills SARS-CoV-2 on hard, nonporous surfaces. ² *Staphylococcus aureus, Escherichia coli, Shigella boydii, Salmonella enterica, and Listeria monocytogenes.* ¹When disinfection and food contact surface sanitization directions for use are followed. ²TI HT = Cases per layer/Number of layers. Products and accessories are not shown to scale.

Sanitize Confidently®

For more information or to order any of these products, contact Sani Professional Customer Care at: ☎ 866.673.4376 | ✉ info@saniprofessional.com



FOOD SAFETY is our Passion.
Making it **SIMPLE** is our Mission®.



TripleTake[®] Dispenser

with No-Rinse Sanitizing Multi-Surface Wipes (72-ct.)

Toallas desinfectantes sin enjuague toallas multisuperficie (72 unidades)



- 1** Pull wipe from TripleTake[®] Dispenser and clean surface of debris and residue.

STire de la toallita de TripleTake[®] Dispensador y superficie limpia de escombros y residuos.



- 2** Pull wipe and sanitize clean surface. Wipe enough for treated area to remain wet for one [1] minute.

Tire de la toallita y desinfecte la superficie limpia. Limpie lo suficiente para que el área tratada permanezca húmeda durante un [1] minuto.



- 3** Allow surface to air dry.

Permita que la superficie se seque al aire.



- 4** Place used wipes in TripleTake[®] trash compartment after each use.

Coloque los paños usados en el compartimento para desechos del TripleTake[®] después de cada uso.



- 5** Click open the bottom of the dispenser to empty trash, hands free.

Abra el fondo del dispensador para vaciar los desechos, sin usar las manos.

WHERE TO USE DÓNDE USARLAS

Use on any non-porous surface including:

Use sobre cualquier superficie no porosa como por ejemplo:

BEST USE:

BACK OF HOUSE (Áreas Privadas)



Microwaves, Ranges
Microondas, cocinas



Small Wares
Pequeñas mercancías



Countertops
Encimeras



Food Prep Surfaces
Superficies para Preparar Alimentos



Non-Wood Cutting Boards
Tablas Para Cortar que no Sean de Madera



Food Cases & Refrigerators
Alacenas y Refrigeradores



Ice Makers
Fabricantes de hielo



Thermometers, Steam Wands
Termómetros, varillas de vapor



Deli Slicer
Cortadora de fiambres

OPTIONAL USE:

FRONT OF HOUSE (Áreas Públicas)



Dining Tables
Mesas de Comer



Condiment Containers
Contenedores de Condimentos



Counters
Mostradores





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Effective against Norovirus

S No-Rinse Sanitizing Multi-Surface Wipes

SANITIZE (EPA Reg. No 9480-13)

Stop relying on chance for sanitization in your operations and start counting on an easy-to-use, simple protocol that effectively kills 99.999% of the most common foodborne pathogens within 60 seconds.¹ Switch to Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes and reduce cross-contamination between treated hard, nonporous surfaces.



M30472

FEATURES

- Cleans, sanitizes, and disinfects¹
- Each wipe delivers a consistent level of active ingredient
- Picks up soil*** from hard, nonporous surfaces
- Streak-free cleaning
- Fast-drying formula
- Flexible softpack packaging is compact and requires less space than traditional liquid solutions
- Available Accessories: Backpack, Wire Wall Mount Bracket and Triple Take® dispenser

*** Food residue, grease, and grime

ACTIVE INGREDIENTS

Didecyl dimethyl ammonium chloride & Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride

SEE PRODUCT LABEL FOR FULL DIRECTIONS FOR USE.

EFFICACY

Effective against pathogens on hard, nonporous food contact surfaces including:

- SARS-CoV-2 (COVID-19 Virus)[‡]
- Norovirus
- *Salmonella enterica*
- *Escherichia coli*
- *Pseudomonas aeruginosa*
- *Listeria monocytogenes*
- *Staphylococcus aureus*
- *Shigella boydii*

Other Benefits

- NSF listed D2 rated
- Easy to use

KILLS
99.999%
OF BACTERIA¹

SANTIZES IN
60
SECONDS



WHERE TO USE

Back of House

- Food prep tables
- Scales
- Countertops
- Nonwood cutting boards
- Food cases and refrigerators ^ψ
- Appliances ^ψ
- Refrigeration, Freezer Units ^ψ
- Ice storage bins ^ψ
- Food processing equipment
- Conveyer belts
- Probe portion of food thermometers

Front of House

- Tables
- Chairs
- Countertops
- Bar tops
- Highchairs and booster seats
- Laminated menus
- Condiment containers
- Checkout lanes

^ψAllow surface to reach room temperature before treatment

A convenient way to sanitize... One wipe at a time!