



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



TECHNICAL DATA BULLETIN



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. This product kills SARS-CoV-2 on hard, nonporous surfaces in 1 minute. 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.

INTRODUCING REVOLUTIONARY SANITIZING WIPES FOR THE FOODSERVICE 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, sanitize and disinfect. Use for front and back of house to exceed guest and employee expectations.

The 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.

* Kills SARS-CoV-2 in 1 minute on hard, nonporous surfaces.



**Sani Professional
Item # P56784**

**Sani Professional
Item # P66784**

EPA No. : 9480-13

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



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%

USAGE SAFETY TEST

Primary Dermal Toxicity

CONCLUSION

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 Wipe** 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

Acute Dermal Toxicity

CONCLUSION

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**.





No-Rinse Sanitizing Multi-Surface Wipes

FIGHTS AGAINST THE MOST COMMON FOODBORNE PATHOGENS

Effective in 60 seconds against *Staphylococcus aureus* ATCC# 6538, *Escherichia coli* ATCC# 11229, *Shigella boydii* ATCC# 9207 and *Salmonella enterica* ATCC# 10708 .
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 and undercooked ground beef, unpasteurized milk or cheese, raw juice, and raw fruits and vegetables.**

Staphylococcus aureus

ATCC# 6538

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

Wipe away bacteria from possible contaminated foods, **especially hand-prepped foods such as sandwiches and salads**

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**

Salmonella enterica

ATCC# 10708

Can cause diarrhea, fever, and stomach cramps and can sometimes lead to more serious infections and disease.

Wipe away bacteria from possible contaminated foods, **especially chicken, beef, pork, eggs, fruits, vegetables, and even processed foods.**



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DISINFECTANT EFFICACY

BACTERIA

Pseudomonas aeruginosa ATCC# 15442

Staphylococcus aureus ATCC# 6538

Salmonella enterica ATCC# 10708

Test Method: AOAC Germicidal Wipe Test
Organic Soil Load: 5% Fetal Bovine Serum
Exposure Time: 5 minutes
Incubation: 2 - 5 days
Results: Effective disinfectant according to criteria established by the U.S. Environmental Protection Agency

VIRUSES

Severe Acute Respiratory Syndrome-Related Coronavirus 2 (SARS-CoV-2) USA-WA1/2020

Test Method: ASTM International E1053-11, Standard Test Method to Assess Virucidal Activity of Chemicals Intended for Disinfection of Inanimate, Nonporous Environmental Surfaces
Organic Soil Load: 5% Fetal Bovine Serum
Exposure Time: 1 minute
Incubation: 4 - 9 days
Results: Virucidal according to the criteria established by the U.S. Environmental Protection Agency for registration and labeling of a disinfectant product as a virucide.





No-Rinse Sanitizing Multi-Surface Wipes

EASY TO DISPENSE, USE, AND DISPOSE OF

Sanitization Instructions

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.

Disinfecting 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*, *Salmonella enterica* 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.

Dispensing

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.

Wipe Disposal

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

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

Hazards to Humans and Domestic Animals.

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



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