NO-RINSE SANITIZING MULTI-SURFACE WIPES

Kills 99.999% of common foodborne pathogens.

Convenient way to sanitize. One wipe at a time.

Food Code Compliant.

Proven effective against foodborne pathogens listed below*

*99.999% effective in 60 seconds against Staphylococcus aureus, Escherichia coli and Shigella boydii on hard, nonporous food contact surfaces.

KEEP OUT OF REACH OF CHILDREN

Net contents 95 wipes
7.75 x 9 in (19.7 x 22.9 cm)
Net Wt. 2.59 lbs (1174.63g)

ACTIVE INGREDIENTS
Didecyl dimethyl ammonium chloride...........0.023%
Alkyl (50% C14, 40% C12, 10% C16) dimethyl benzyl ammonium chloride...........0.015%

OTHER INGREDIENTS .............................................99.962%
TOTAL ..........................................................100.000%
This product is recommended for use in retail food establishments including: restaurants, hotels, and other food service and food preparation settings where the prevention of cross-contamination between treated surfaces is of primary importance.

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.

DIRECTIONS FOR USE: It is a violation of Federal law to use this product in a manner inconsistent with its labeling.

TO SANITIZE HARD NONPOROUS FOOD-CONTACT SURFACES: For Lightly Soiled Surfaces: Use a Sani Professional® No-Rinse Sanitizing Multi-Surface Wipe to clean the surface to be treated. Sanitize with additional Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

For heavily soiled surfaces: Remove all food particles and soil from surfaces that are to be sanitized by thoroughly washing the surfaces with a detergent, followed by a potable water rinse before applying Sani Professional® No-Rinse Sanitizing Multi-Surface Wipes. Wipe enough for treated area to remain wet for one [1] minute. Let air dry. No rinsing required.

PRECAUTIONARY STATEMENTS:
Hazards to humans and domestic animals.

PHYSICAL OR CHEMICAL HAZARDS: Combustible.
Do not use or store near heat or open flame.
Do not use on natural marble, windows, unpainted wood, brass, clear plastic or colored grout.

STORAGE AND DISPOSAL
Do not contaminate water, food, or feed by storage and disposal.
Storage: Do not store near heat or open flame. Use product only from original container.
Wipe Disposal: Do not reuse wipe, offer for recycling. If recycling is not available, put in trash collection.
Canister Disposal: Do not reuse this container. Rinse and recycle. If recycling is not available, put in trash.

EPA REG. No.: 9480-13
EPA EST. No. A=9480-NY-1, C=72956-AR-1
Alpha character will precede batch code on product
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KEEP OUT OF REACH OF CHILDREN

Net contents

175 wipes

7.75 x 5 in (19.7 x 12.7 cm)
Net Wt. 2.65 lbs (1202.13g)

ACTIVE INGREDIENTS:
Didecyl dimethyl ammonium chloride ............ 0.023%
Alkyl (50% C₁₄, 40% C₁₂, 10% C₁₆) dimethyl benzyl ammonium chloride............... 0.015%

OTHER INGREDIENTS .................................. 99.962%
TOTAL .................................................. 100.000%
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**Manufactured for:**
Professional Disposables International, Inc.
400 Chestnut Ridge Road, Woodcliff Lake, NJ 07677

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