



Product Code AQA 1217

SANI-WIPE®

{ no rinse hard, non-porous
surface sanitizing wipes }



EPA Reg. No. 9480-7
EPA Est. No. 9480-NY-1



Cross-contamination can leave more than just a bad taste in your mouth. Sani-Wipe® No Rinse Hard, Non-Porous Surface Sanitizing Wipes sanitize hard non-porous, food contact surfaces helping to prevent cross contamination from bacteria that can cause foodborne illnesses. Tested and proven to kill *E. coli*, *Staph*, and *Shigella boydii* on cleaned, hard non-porous food contact surfaces in 60 seconds, pre-moistened Sani-Wipe® No Rinse Hard, Non-Porous Surface Sanitizing Wipes are ideal for use in hard non-porous food preparation areas. Say goodbye to the red bucket! Sani-Wipe® No Rinse Hard, Non-Porous Surface Sanitizing Wipes consistently deliver an average of 175 ppm of quat sanitizing solution – wipe after wipe!

Use on food contact surfaces:

- Food Prep Tables
- Scales
- Countertops
- Non-wood cutting boards
- Food cases & refrigerators
- Appliances

Also great for surfaces like:

- Tables & chairs
- Cash registers
- Highchairs & booster seats
- Laminated menus

