What is Sani-Wipe?

Sani-Wipe is the first no rinse hard surface sanitizer in a wiping cloth that has been designed for food preparation and food contact surfaces.

What are the active ingredients?

The active ingredients are Single Quaternary Ammonium compound and Isopropyl Alcohol.

What does 200 ppm mean?

This means that each cloth delivers less than 200 parts per million of the quaternary active ingredient onto the surface.

Can this be used on food preparation and food contact surfaces?

Yes. Since this delivers less than 200 ppm of quaternary active ingredient onto the surface, it can be used on food preparation and food contact surfaces.

Is there rinsing required?

No. Since the product delivers less than 200 ppm of quaternary active ingredient onto the surface, there is no rinsing required.

Is this a sanitizer?

Yes. A product falls into the category of sanitizer when it is 99.999% effective against the target organisms.

What bacteria is Sani-Wipe effective against?

On food contact surfaces:

- Staphylococcus aureus
- Escherichia coli
- Listeria monocytogenes
- Shigella boydii

On non-food contact surfaces:

- Staphylococcus aureus
- Salmonella choleraesius
- Klebsiella pneumoniae

Does Sani-Wipe have an approved EPA registration?
Yes. The registration number is 9480-7.

What is a Quaternary compound?

A quaternary compound is a disinfectant with detergent properties.

What type of surface does Sani-Wipe sanitize?

Sani-Wipe may be used on any pre-cleaned hard, non-porous surface such as plastic, stainless steel, Formica, and porcelain. Sani-Wipe can be used on food contact surfaces such as kitchen counter tops, sinks, drain boards, faucets, cabinets, stoves, hoods, non-wood cutting boards, refrigerators, food cases, microwaves, appliances, tables, chairs, and infant high chairs. Sani-wips can also be used on non-food contact surfaces such as bathroom sinks, faucets, toilet seats and rims, vanities, towel dispensers, railings, infant changing tables, steel doors, bath tubs, showers, hampers, tiled walls, telephones, playpens, cribs, diaper pails, and doorknobs.

How do I use Sani-wipe to clean food contact or food preparation surfaces?

Use a first wipe to pre-clean and remove heavy soil. Use a second wipe to sanitize. Wipe enough for the treated surface to remain visibly wet for 60 seconds. Let the surface air-dry. There is no rinsing required.

How do I use Sani-wipe to clean non-food contact surfaces?

Use a first wipe to pre-clean and remove heavy soil. Use a second wipe to sanitize. Wipe enough for the treated surface to remain visibly wet for 5 minutes. If needed, use additional wipes to keep surface wet for a full 5 minutes. Let the surface air-dry. There is no rinsing required.

How do I thread the dispenser lid?

Remove large cover and discard seal from container. From the center of the roll of towels, pull up wipe corner. Twist corner into a point and thread through the hole in the container cover. Pull through about 1 inch. Replace cover on container. Pull out the first wipe and snap it off at a 90° angle. Remaining wipes feed automatically and are ready for next use. When through using, keep small center cap closed to prevent moisture loss. Do not reuse wipes. Wipes can be disposed of with trash. Do not flush used wipes. Do not store or use near heat or open flame. Use product only in original container. Do not use for cleaning or sanitizing human skin. Do not use as a diaper wipe for personal cleaning.