



HANDS Instant Sanitizing Wipes



A WIPE A DAY KEEPS THE GERMS AT BAY

Promote hand hygiene compliance in your facility with **Sani Professional® Hands Instant Sanitizing Wipes**. Ensure staff compliance by making sure hands are kept clean and sanitary throughout the day to avoid cross-contamination and illness.

Features:

- **More effective than gels** at removing dirt and germs from hands!¹
- **Kill germs fast!** Effective against 99.99% of germs on hands in 15 seconds.²
- **Gentle on hands:** contains moisturizing, healing natural aloe and Vitamin E
- **Fragrance-free and dye-free**
- **Easily Accessible!** Available in portable canisters or can be housed permanently in a variety of wall brackets and floor stands.

Where to Use:



Restaurants/ Back of House

- When returning from restroom
- Before and after handling or preparing food



Restaurants/ Front of House

- Hostess station
- Lobby
- Take-out window



Misc/General

- After coughing or sneezing
- After contact with others
- Before eating
- Baby changing stations
- After using restroom

Active Ingredients:

65.9%
Alcohol
Ethanol (by volume)

Efficacy:²



Kills
TOP FOODBORNE
Pathogens

INCLUDING

- Bacteria
- *Campylobacter jejuni*
- *E.coli*
- *Shigella sonnei*
- *Listeria monocytogenes*
- *Salmonella choleraesuis* serotype typhimurium
- *Vibrio parahaemolyticus*

Other Benefits:



FDA
FOOD CODE COMPLIANT



Nonfood Compounds
Program Listed E3
Registration #151433

Instructions for Use:

Use entire wipe to thoroughly wipe hands, fingers and wrists. To **sanitize**, use multiple wipes. Discard after **single use**.



DID YOU KNOW?

- Proper hand sanitizing is one of the most important steps you can take in helping to stop the spread of communicable diseases like cold and flu.
- The CDC reports that improper hand hygiene accounts for 89% of outbreaks in which food was contaminated by food workers.⁴
- Wipes are proven to clean hands more effectively than gels.⁵
- You can use **Sani Professional® Hands Instant Sanitizing Wipes** for extra protection or when soap and water are not readily available.



IDEAL FOR USE BY:



Restaurants/Foodservice, Supermarkets, Grocery Stores, Primary/Secondary Schools, Airplanes/Airports, Cruise Ships, Convenience Stores, Hospitality, Temporary Foodservice



P92084



P43572



D33333



P010803



Q438FP

| PRODUCT DESCRIPTION | P92084 | P43572 | D33333 | P010803 | Q438FP |
|--------------------------------|--|--|---|---|--|
| PRODUCT DESCRIPTION | Hands Instant Sanitizing Wipes Extra Large Canister 300 ct. wipe size: 7.5 x 5 in 19.1 x 12.7 cm | Hands Instant Sanitizing Wipes Medium Canister 150 ct. wipe size: 6 x 5 in 15.24 x 12.7 cm | Hands Instant Sanitizing Wipes Packets 1 ct. packet wipe size: 6 x 5 in 15.24 x 12.7 cm | L/XL Canister Wall Bracket 1 ct. (Also available in quantities of 10 per case.) | Pop-Up Multi-Canister Anti Newton Floorstand 1 ct. |
| CASE DETAILS | 6/cs 15.5 lbs 7.03 kg | 12/cs 17.1 lbs 7.74 kg | 3000/cs 29.5 lbs 13.38 kg | 1/cs .87 lbs 0.39 kg | 1/cs 33 lbs 15 kg |
| GTIN# | Unit (01)10310819050033 Case (01)30310819050037 | Unit (01)10310819050071 Case (01)30310819050075 | Unit N/A Case (01)30310819050013 | Unit (01)00310819008860 Case (01)20310819008864 | Unit (01)30310819050198 Case N/A |
| OUTER CASE DIMENS | 15.68 x 10.87 x 10.25 in 39.82 x 27.61 x 26.03 cm | 16.62 x 12.56 x 8.18 in 42.21 x 31.90 x 20.77 cm | 21.31 x 12.81 x 11.12 in 54.12 x 32.53 x 28.24 cm | 6.13 x 6.0 x 5.75 in 15.57 x 15.24 x 14.61 cm | 23.00 x 13.25 x 15.50 in 58.42 x 33.66 x 39.37 cm |
| CASE CUBE | 1.01 cu ft 0.028 cu m | 0.99 cu ft 0.028 cu m | 1.76 cu ft 0.050 cu m | 0.23 cu ft 0.007 cu m | 2.73 cu ft 0.077 cu m |
| PALLET T/HT⁶ | 10/4 | 8/5 | 6/3 | 66/10 | 9/3 |

Products and accessories are not shown to scale.



Food safety is our passion.
Making it simple is our mission.

¹Independent Study: Hill Top Research Laboratory, Miami, OH, November 2004; ²See Technical Data Bulletin; ³GHX Market Intelligence 2014; ⁴Food Worker Handwashing and Restaurant Factors. (2016, August 16). Retrieved December 20, 2017, from https://www.cdc.gov/nceh/ehs/ehsnet/plain_language/food-worker-handwashing-restaurant-factors.htm; ⁵Independent Laboratory: Hill Top Research, Inc., Miami, OH: September 30, 2004; ⁶TI HI = Cases per layer/Number of layers.

