

Sanitizing Wipes

Wipe away foodborne illnesses!



About this product

Sanitizing Wipes are specifically designed to sanitize food contact surfaces. Ready-to-use, these convenient lint-free wipes allow for time saving when sanitizing your surfaces. Proven to be much more effective than the traditional towel and bucket method, wipes can increase compliance inside your establishments while simplifying the sanitizing process, and resulting in potential cost savings. They allow for a longer dwell time of active ingredients as they are wetter than cloths, giving you peace of mind that surfaces are properly sanitized. Kills 99.999% of Staphylococcus aureus, Salmonella typhi, and Escherichia coli on food contact surfaces in 60 seconds, and requires no water rinse. Their convenient sized dispensers allow for easy placement, which encourages use. From cleaning small spills to their own work area, your staff will be encouraged to wipe surfaces throughout the day, maintaining a sanitary environment, beneficial to all.

- Ideal for use by non-custodial workers
- No potable rinse required
- Handles surface sanitizing without requiring additional sprays, sponges or buckets
- Portable and properly diluted to ensure proper sanitizing at all times
- Sanitizes food contact surfaces in 60 seconds
- Sanitizes non-food contact surfaces in 30 seconds
- Increases employee compliance and food safety
- Helps achieve proper dwell time
- Improves surface sanitizing process
- Can be used as a floor cleaning wipe



Sanitizing Claims

Kills 99.999% of the following bacteria in 60 seconds:

- Staphylococcus aureus (Staph) ATCC #6538
- Escherichia coli (E. coli) ATCC #11229
- Campylobacter jejuni ATCC #29428
- Escherichia coli O157: H7 ATCC #43895
- Listeria monocytogenes ATCC #35152
- Salmonella typhi ATCC #6539
- Shigella dysenteriae ATCC #12180
- Yersinia enterocolitica ATCC #23715

Code:

53378 (100 wipes)
*6 containers per box

