

Sanitizing Wipes

Food Contact Surface Sanitizing Wipes



Applications:

Ready-to-use. No potable water rinse is allowed. This product is formulated to sanitize pre-cleaned, hard, non-porous, food contact surfaces. Prior to application, remove all gross food particles and soil from surfaces that are to be sanitized. Thoroughly wash or flush the surfaces with a good detergent, followed by a potable water rinse before applying this sanitizing wipe. Use a fresh wipe for each new surface to be sanitized. Refer to product label for proper application methods.

Benefits:

- Can be used on most hard surfaces where sanitizing is required
- No potable rinse required
- Handles surface sanitizing without requiring additional sprays, sponges or buckets
- Ideal for use by non-custodial workers
- Sanitizes non-food contact surfaces in just 30 seconds
- Helps achieve proper dwell time
- Kills 99.999% of bacteria: 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, and Yersinia enterocolitica ATCC #23715 in 60 seconds.

Specifications:

Colour	Colourless
DIN	No
Odour	Mild
pH	7.0 – 9.0
Viscosity	Not determined
Solvent	No
Phosphates	No
WHMIS	No
ECOLOGO	No
Food Safe	Yes
Kosher	No
Shelf Life	Up to 3 years after manufacturing

Codes:

- **Product Code:** 53378
- **UPC:** 0 56069 53378 2

Available Format:



Wipes

Packaging:

- Wipe:** 6" x 9" (15.2 x 23 cm)
- Container:** 4.75" x 4.75" x 8.25" (12 x 12 x 21 cm)
1.85 lbs (0.84 kg)
100 wipes per container
- Box:** 14.38" x 9.75" x 8.38"
11 lbs (5 kg)
6 per case

