

GERMS AREN'T A SIDE DISH.



FOOD SERVICE NO RINSE SURFACE SANITIZING WIPES

Food Service No Rinse Surface Sanitizing Wipes are NSF listed and EPA registered towelettes that help maintain strict regulations and standards in back-of-the-house environments. Use them to kill 99.999% of bacteria* that can cause food borne illness on hard, non-porous surfaces in just 1 minute.*Staphylococcus aureus (Staph), Escherichia coli (E. coli)

FOOD SERVICE NO RINSE SURFACE SANITIZING WIPES

Cost-effective sanitizing towelettes
ideal for sanitizing hard non-porous
surfaces

Refill: 2XL446 | 500 count



SANITIZES

Sanitizing products reduce bacteria listed on the product label to an acceptable food safety level on surfaces or objects.

- Kills 99.999% of bacteria* that can cause food borne illness on hard, non-porous surfaces in just 1 minute (Staphylococcus aureus (Staph), Escherichia coli (E. coli))
- No-rinse formula makes sanitizing quick and easy
- Will not damage stainless steel or other non-porous surfaces in kitchens, food handling and processing areas
- NSF Listed: 154551
- EPA registered: 1839-221-82144

POWERFUL PRODUCTS FOR YOUR FOOD HANDLING ENVIRONMENTS



HOSPITALITY