

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 wipes that help maintain strict regulations and standards in back-of-the-house environments. Use them to kill 99.9% of common bacteria that can cause illness in food-prep and food-service areas.

FOOD SERVICE NO RINSE SURFACE SANITIZING WIPES

Cost-effective sanitizing wipes ideal for sanitizing any non-porous surface.

Refill: 2XL446 | 500 count



SANITIZES

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

- 99.9% effective in killing common bacteria on food contact surfaces
- Effective against *Staphylococcus aureus*, *E.coli*, and more
- 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 CLEANING PRODUCTS FOR YOUR FOOD HANDLING ENVIRONMENTS



HOSPITALITY