Surface Sanitizing Wipes

No Rinse Sanitizer for food and non-food contact surfaces

This product is a non-woven, disposable wipe, pre-saturated with a versatile broad-spectrum sanitizer that has multiple uses on a wide variety of surfaces. This product was tested in accordance with AOAC methods and meets EPA requirements for sanitizing previously cleaned, food-contact surfaces.

Sanitizes Hard Non-Porous Surfaces:

Food Handling and Processing Area
 Cafeterias
 Convenience Stores
 Restaurants
 Kitchens

Note: Not for personal cleansing.

When Used As Directed It Sanitizes:

Staphylococcus aureus
 Klebsiella pneumoniae
 Escherichia coli

Features and Benefits

- Kills 99.9% of bacteria** in just 30 seconds.
- Kills 99.999% of bacteria* that can cause food borne illness on hard, non-porous surfaces in just 1 minute.
- No rinse formula, does not require a potable water rinse after using

Properties	Directions Complete directions on product label
AppearanceWhite cloth	For sanitizing, apply to a pre-cleaned surface. Allow the
FragranceNone	surface to remain wet for 60 seconds. Let surface dry.
Specific gravity 1.0 (liquid)	No potable water rinse is necessary.

pH.....5.5 – 9.0 (liquid)
VOC content......<1.0% by wt. (liquid) **Authorizations**

EPA registered #1839-221-87815

Active Ingredients	Amount Active
Didecyl dimethyl ammonium chloride	0.024%
Alkyl (40% C12, 50% C14, 10% C16) dimethyl benzyl ammonium chlorid	es 0.016%

Safety

CAUTION: Causes moderate eye irritation. Avoid contact with eyes or clothing. Wash thoroughly with soap and water after handling. Do not use for cleaning or sanitizing human or animal skin. Keep out of reach of children.

NFPA® RATINGS Flammability

DOT Shipping (ground transportation)

Proper Shipping Name: None Class: None ID Number: None Package Group: None

Health 1 0 Reactivity

QuantitiesPackagingWipe Size80 wipes per pack12 packs per case7" X 11"

Technical Information

EFFICACY DATA for: PURESAN No Rinse Food Surface Sanitizing Wipes (EPA Reg. No. 1839-221-87815)

Sanitization Data

Test Method: AOAC Germicidal and Detergent Sanitizing Action of Disinfectants

Test Conditions: Ready-to-Use (RTU)

60 second contact time 5% organic soil load 400 ppm active quaternary

tested on glass and textured HDPE surfaces

Results:

TOTAL BACTERIAL COUNTS/ % KILL vs. EXPOSURE TIME

	_	30 seconds		60 seconds	
Test Organism	Sample	<u>TBC</u> *	<u>% Kill</u> †	TBC*	% Kill†
Escherichia coli	A	<u>≤</u> 850	>99.999	<u>≤</u> 40	>99.999
(ATCC 11229)	В	<u><</u> 420	>99.999	<u>≤</u> 660	>99.999
	C	<u>≤</u> 670	>99.999	<u>≤</u> 130	>99.999
Staphylococcus aureus	A	<u><</u> 920	>99.999	<u><</u> 580	>99.999
(ATCC 6538)	В	<u><</u> 870	>99.999	<u>≤</u> 650	>99.999
	C	≤1,090	>99.999	$\leq 1,140$	>99.999

^{*} TBC = Total Bacterial Count, cfu/ml (cfu = colony forming units) † % Kill calculated based on parallel inoculum control count of 81,000,000-100,000,000 cfu/ml for *Escherichia coli* and 120,000,000-260,000,000 cfu/ml for *Staphylococcus aureus*.

Conclusion: Under the conditions of these investigations, PURESAN No Rinse Food Surface Sanitizing Wipes demonstrated sanitizing activity on food contact surfaces against *Escherichia coli* (ATCC 11229) and *Staphylococcus aureus* (ATCC 6538) according to criteria established by the U. S. Environmental Protection Agency for registration and labeling of a disinfectant product as a sanitizer.

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PURESAN No Rinse Food Surface Sanitizing Wipes

EPA Reg. No. 1839-221-87815

SANITIZATION DATA (continued):

Test Method: Sanitizer Test for Inanimate, Non-Food Contact Surfaces

Test Conditions: Ready-to-Use (RTU)

30 second contact time 5% organic soil load 400 ppm active quaternary tested on glass surface

Results:

TOTAL BACTERIAL COUNTS/ % KILL vs. EXPOSURE TIME

Test Organism	Sample	<u>TBC</u> *	<u>% Kill</u> †
Klebsiella pneumoniae	A	<u><</u> 930	>99.9
(ATCC 4352)	В	<u>≤</u> 260	>99.9
	C	<u><</u> 470	>99.9
Staphylococcus aureus	A	<u>≤</u> 610	>99.9
(ATCC 6538)	В	<20	>99.9
	C	<40	>99.9

^{*} TBC = Total Bacterial Count, cfu/ml (cfu = colony forming units) † % Kill calculated based on parallel inoculum control count of 20,000,000 cfu/ml for *Klebsiella pneumoniae* and 65,000,000 cfu/ml for *Staphylococcus aureus*.

Conclusion: Under the conditions of these investigations, PURESAN No Rinse Food Surface Sanitizing Wipes demonstrated **sanitizing** activity on **non-food contact surfaces** against *Klebsiella pneumoniae* (ATCC 4352) and *Staphylococcus aureus* (ATCC 6538) according to criteria established by the U.S. Environmental Protection Agency for registration and labeling of a disinfectant product as a sanitizer.

NO-RINSE FOOD SURFACE SANITIZING WIPES

Convenient and ready-to-use!



- ♦ No-Rinse Formula
- EPA Registered
- Food Code Compliant
- Larger 7 x 11 size
- Resealable Lid
- Fragrance Free

No-Rinse **FOOD SURFACE SANITIZING WIPES** come in a convenient, collapsible packaging ensuring less waste than a rigid canister. This 7 x 11 wipe is larger than the competition, allowing you to clean more surface with each wipe.

PRODUCT DESCRIPTION			
Product code	103S		
EPA Registered	Yes		
Fragance	None		
Case pack	12/80 (960)		
Case per skid	50 CS		