Clean Simplified. Confidence Delivered.



Save TIME AND MONEY with this 2-in-1 Cleaner and Sanitizer

Clean and sanitize hard, non-porous surfaces with one product eliminating the rinse step for increased efficiency. Available in a dispensed product and in a ready-to-use product.

Reduce Risk:

- ✓ Kills SARS-CoV-2 in 15 seconds¹
- ▲ Kills Norovirus, common cold and flu viruses in 30 seconds²
- ▲ EPA-registered 2-in-1 no-rinse food contact cleaner sanitizer

Simplify Procedures:

▲ Multi-use functionality and streamlined procedures simplify food code compliance

Help Ensure Compliance:

- ▲ Effective for use on food contact surfaces without the need to rinse
- ▲ Broad usage applications, including in a third sink sanitization when dispensed
- ▲ Robust chemistry allows for the use of any towel without changing product effectiveness

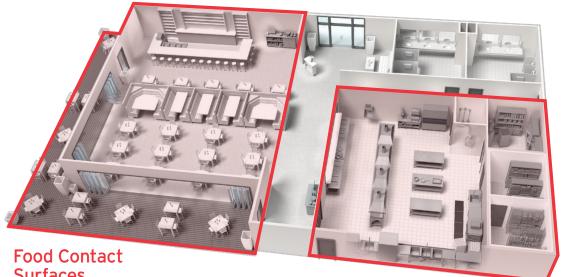
Sink & Surface Cleaner Sanitizer

SKU | 6102031 **SUPC CODE** | 7139716 **PACK SIZE** | 2 x 1 gal EPA Reg. No. 1677-260

Surface Cleaner Sanitizer RTU

SKU | 6102229 **SUPC CODE** | 7135491 **PACK SIZE** | 6 x 32 oz EPA Reg. No. 1677-259

Use effectively in ALL FOOD CONTACT SURFACES throughout the restaurant



Front of House Tables, Bar Tops

Back of House Food Prep Areas, Tables

Surfaces

Front of House

Food Contact Surfaces Back of House





Refer to label for complete use instructions. Claim approved by EPA, state approval is in progress



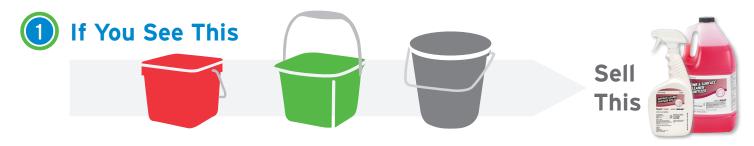
What does it mean to Sanitize?

Significantly **REDUCE** the number of **BACTERIA** in the environment.





Key **SELLING POINTS** in food service environments



2 Help Ensure Compliance

FDA FOOD CODE states a food contacted surface must be washed rinsed and sanitized every four hours at minimum when contaminated





Before Each and Every Shift



Provides Peace of Mind for Customers and Staff





