Simpler Process. Improved Cleaning.

SaniSave Program

- Proven to clean deli slicers better than a wash-rinse-sanitize procedure
- EPA registered against *Listeria monocytogenes*, *Klebsiella pneumoniae*, *Staphylococcus aureus*, and *Escherichia coli*
- Simpler sanitization procedure encourages associate compliance
- Increases productivity by reducing time required to clean and sanitize deli slicers

The SaniSave Program consists of SaniSave No Rinse Cleaner Sanitizer, training materials, and proprietary dispensing technology.

Does the job of two products today with one product tomorrow
TODAY’S surface sanitizing REQUIRES SEVERAL STEPS

steps associates often overlook

SaniSave SIMPLIFIES general cleaning and sanitizing, using ONE product to clean and sanitize when it used to require a CLEANER, WATER, AND SANITIZER combination. Simply spray, wipe, and spray again on deli slicers, service cases, scales, countertops, stationary equipment, and many other hard, nonporous surfaces.

**DIRECTIONS (see label for complete directions)**
1. Spray SaniSave No Rinse Cleaner Sanitizer Solution on surface; then, wipe with a clean towel.
2. Spray SaniSave No Rinse Cleaner Sanitizer Solution on surface again and allow to remain wet for 60 seconds. Allow to air dry.

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<table>
<thead>
<tr>
<th>PRODUCT</th>
<th>ITEM #</th>
<th>PACK SIZE</th>
</tr>
</thead>
<tbody>
<tr>
<td>SaniSave No-Rinse Cleaner Sanitizer</td>
<td>1110283</td>
<td>2 - 2 L bag</td>
</tr>
<tr>
<td>SaniSave No-Rinse Cleaner Sanitizer (InstaUse)</td>
<td>1110213</td>
<td>12 x case</td>
</tr>
<tr>
<td>SaniSave Spray Bottle</td>
<td>92211302</td>
<td>3 - 32 fl oz</td>
</tr>
<tr>
<td>SaniSave Pump Up Sprayer</td>
<td>92211434</td>
<td>1 - 32 fl oz</td>
</tr>
</tbody>
</table>

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The US Public Health Service states that a sanitized surface should have no more than 100 colony-forming units.

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In a ten store test, the SaniSave program increased the number of in spec swab sites from 42 of 100 to 77 of 100 on deli slicers after three weeks.