### **END SEAL**

### SOLUTIONS®

**WET WIPES** 

### SANI-SENSE™ C C2001

Sanitary Cleaning Wipes for Food Service

 IDEAL FOR TABLES, COUNTERS, APPLIANCES, DELI, FOOD EQUIPMENT, FAST FOOD, AND CAFETERIA

• USED IN HACCP PROGRAMS FOR USE IN FOOD SERVICE INDUSTRY

• READY-TO-USE

RINSELESS

**KEEP OUT OF REACH OF CHILDREN** 

**NET CONTENTS:** 4

12" x 13" (30.48 cm x 33 cm) Premoistened Wipes

Manufactured By: Total Solutions® PO Box 240014 • Milwaukee, WI 53224 • 1-800-743-6417

END SEAL

## PANEL

Offer empty container for recycling. If recycling Offer empty container for recycling. If recycling Offer empty container in trash.



Water/7732-18-5; Sodium Hydroxide, 1310-73-2; Sodium Hypochlorite/7681 Sodium Chloride/7647-14-5

CONTAINS/CAS NUMBER

For additional information, see Safety Data Sheet.

For industrial and commercial use only.

U.S. Patent No. 6,530,477

OVERLAP FIN SEAL

1; Reactivity -

**NFPA® RATINGS** Health - 1; Flammability -

Do not flush wipes.

# HIDDEN JNDERL

### applications. Ideal for cleaning tables, counters, appliances, food equipment, and food cleaners, designed specifically for food service **DESCRIPTION**Sani-Sense™ C wipes are bleach-based sanitary food, deli, and cafeteria environments. ⊒.

processing

Apply pre-saturated wipes to desired surface. Allow surface to air dry. **DIRECTIONS**Open packet and remove towels.