

# Beyond Green Cleaning

100% All-Natural Cleaning Solutions

## SAN-A-SAFE CATALOGUE



Bacteria Elimination Program  
*Cleaning Without Chemicals*

**100% Natural - 100% Effective**

# SAN-A-SAFE

**San-A-Safe™** is a very effective cleaner and deodorizer and, unlike conventional sanitizers, it only contains 100% all-natural food grade ingredients.

**San-A-Safe™** has a 60-second kill rate, unlike Quats, hydrogen peroxide and chlorine-based products which generally have a kill rate of approximately 5 to 10 minutes. The 60-second kill rate greatly reduces human error and provides a more practical cleaning product for a variety of applications, including food service areas, general cleaning and athletic facility cleaning.

**San-A-Safe™** is not affected by organic material and does not require the two-step cleaning process most conventional sanitizers need. Most Quats, hydrogen peroxide and chlorine-based sanitizers require a pre-cleaning before use.

**San-A-Safe™** is very effective at breaking down the biofilm of bacteria allowing the active ingredients to penetrate the sticky residue to get to the individual cells. San-A-Safe™ works hours after QUAT, hydrogen peroxide and chlorine-based products lose their effectiveness.

Unlike conventional sanitizers, bacteria cannot build up a resistance through mutation due to the unique method in which San-A-Safe™ kills bacteria. It does not poison bacteria, like chlorine and QUATS, but acts by dissolving the cellular wall resulting in a total destruction and a true “microbial death.”

## SAN-A-SAFE - FEATURES

- ✍ The “All-Natural” sanitizing solution.
- ✍ Results in only 60 seconds of contact time.
- ✍ Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- ✍ Cleans, deodorizes and sanitizes all in one easy step.
- ✍ Not affected by the presence of organic material.
- ✍ Safe on all water-safe surfaces and equipment.
- ✍ NSF-approved as a General Cleaner (A1) and as a Sanitizer (D1).
- ✍ A variety of applications, including for food service areas, general cleaning and athletic facilities.
- ✍ Diluted with water at 1:32 or 4 ounces per gallon of water.
- ✍ Bio-based, all-natural, biodegradable ingredients and EPA-registered 81857-1.

## INTERESTING FACTS

**“According to the Bureau of Labor Statistics, 127 janitorial workers died between 1993 and 2001 as a result of the cleaning products they were using.”** **“One out of four people will suffer a food-borne illness each year.”**

**“We’re all drawn to the clean we can “see.” But, we also know that just because something looks clean, doesn’t mean it really is clean.”**

**“Cleaning tools can be a major source of microbial contamination if not properly sanitized.”**

**“A recent survey revealed that cleanliness has jumped to No. 2 on the list of reasons for returning to a restaurant.”**

**“Surfaces that are considered as non-contact, such as walls, ceilings, floors and drains, have a profound sanitation effect on the environment.”**

**“And while soap and hot water remove some germs from surfaces when you clean, they cannot kill all germs - in fact, they may do more harm by spreading them around.”**

# EFFICACY PROFILE

**Sanitizer:** The product was challenged in triplicate for efficacy as a sanitizer on inanimate surfaces (EPA Guidelines DIS/TSS-10). An organic soil load of 5% blood serum was utilized. The product dilution with water was 32:1 or 4 ounces per gallon of water.

## BACTERIA



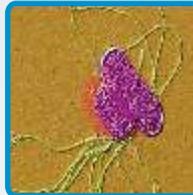
*Listeria* is a Gram-positive bacterium. Infection by *L. monocytogenes* causes the disease listeriosis. The manifestations of listeriosis include septicemia, meningitis and Pneumonia.



*Salmonella enterica* is a Gram-negative bacterium. Most cases of salmonellosis are caused by infected food. Investigations of vacuum cleaner bags have shown it can act as a reservoir of the bacterium.



*Escherichia coli* is a leading cause of food-borne illness. *E.coli* is contracted by eating contaminated ground beef and leafy vegetables.



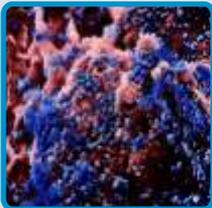
*Staphylococcus aureus*, a Gram-positive coccus, causes a range of illnesses from skin infections, such as pimples and boils, to life-threatening diseases.

Bacteria	Kill Rate In 60 Seconds	Bacteria	Kill Rate In 60 Seconds
MRSA NCIMB 50143	99.9%	Listeria	99.9%
P. aeruginosa	99.9%	Salmonella	99.9%
S. aureus	99.9%	E. coli 0157	99.9%

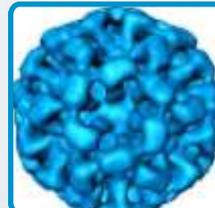
## VIRUSES

**Virucide:** The tests were designed to conform with EPA Guidelines DIS/TSS-7 and ASTM test method E 1053-91. An organic soil load of 5% blood serum was utilized. A cytotoxicity control was performed. The product was diluted with water at

Virus	Log <sub>10</sub> Reduction
Avian Influenza	> 6.00
Norwalk	3.99998



Avian flu means "flu from viruses adapted to birds." It refers to an illness caused by one of many different strains of flu viruses such that the strain in question has adapted to the host.



*Norovirus* is a virus that causes 50% of all gastroenteritis. Common names of the illness caused by Noroviruses are viral gastroenteritis, food poisoning and *stomach flu*.

## MOLD & FUNGI

**Germicidal:** Results are presented in the Table. The challenge fungus was confirmed by wet mount identification and colony morphology to be consistent with *S. chartarum*. The carrier counts averaged  $5.2 \times 10^5$  CFU/carrier. The inoculum counts averaged  $6.5 \times 10^7$  CFU/mL. The pre-test inoculum counts averaged  $9.0 \times 10^7$  CFU/mL.



*Stachybotrys chartarum* is a common slimy, black mold. It may cause health problems from volatile gases or toxicity from inhalation or skin contact. Toxic effects include rashes, headaches, nausea, muscle aches and pains and fatigue.

Challenge microorganism	Lot No. 31406D	Lot No. 31406E
<i>S. chartarum</i>	0/10	0/10

# APPLICATIONS

There are many types of germs (viruses, bacteria, parasites, fungi) that cause many kinds of illnesses including the common cold, flu or food-borne illnesses. These germs can spread easily from one person to another and have wide-reaching effects. Cleaning and sanitizing are not the same thing. Cleaning removes bacteria from surfaces whereas sanitizing actually destroys them.

## GENERAL CLEANING

**San-A-Safe™** can be used almost everywhere killing bacteria before it spreads. San-A-Safe™ can also be helpful in sanitizing high-contact objects, such as water fountains, computer keyboards, door handles, telephones, musical instruments and toys, to stop the spread of bacteria where it begins.

**San-A-Safe™** is a multi-use product which makes an excellent sanitizer for use in many areas, including schools, hospitals, motels and institutions wherever good deodorization and heavy-duty cleaning are necessary. It cleans quickly, removing dirt, grime, mold, mildew, body oils and other common soils, and may be used on walls, partitions, vinyl, chrome, stainless steel, formica, fiberglass, porcelain, and ceramic. San-A-Safe™ is pleasant to use and leaves cleaned surfaces and surrounding areas smelling naturally-clean.



### Restrooms/Showers/Locker Rooms:

Use it to clean, sanitize and deodorize basins, porcelain bowls, urinals, fixtures, shower stalls, walls, floors, ceramic tile, stainless steel surfaces and most restroom surfaces. Quickly removes soap scum, water spots and light rust. Allow solution to dwell for 1 minute and then wipe, scrub or rinse.

**General Cleaning:** San-A-Safe™ is all that is needed to address the cleaning and sanitizing needs of busy, high-traffic areas such as door knobs, elevator buttons, hand railings and table-tops. Spray soiled surface and allow solution to dwell for 1 minute and wipe dry with cloth, mop, sponge or allow to air dry.

**Deodorization:** San-A-Safe™ deodorizes areas that are difficult to keep fresh-smelling, such as garbage storage areas, empty garbage bins, toilet bowls, and other areas that are prone to odors caused by micro-organisms. San-A-Safe™ destroys both bacteria and the odor-causing chemicals they produce. Allow solution to dwell for 1 minute and then wipe, or rinse surfaces with water. Wipe dry with cloth, mop, sponge or allow to air dry.



## MORE INTERESTING FACTS

*"The CDC recognized a major increase in MRSA and has issued new recommendations to schools and teams to routinely clean sports equipment."*

*"Public health officials say that locker rooms and fields of play have become havens for resourceful bacterium, which can be transmitted by physical contact and the sharing of such items as sports equipment, towels, razors and bars of soap."*

# APPLICATIONS cont..

## SPORTS PROGRAMS

Schools have recently felt the damage bacteria can cause student athletes. No matter what sport football, basketball, baseball or wrestling all shared athletic equipment creates a breeding ground for infection. **San-A-Safe™** kills MRSA and other harmful bacteria on contact.

**San-A-Safe™** is ideal for the cleaning of sports protective equipment and apparel. Deep inside filthy sports equipment, there is a multitude of germs causing skin irritations and rashes. Left uncleaned, equipment becomes contaminated and, as a result, is an ideal environment for bacteria, mold and fungus to grow. Virtually all sports and exercise equipment and apparel can be cleaned and sanitized, from helmets to cleats.



- ✍ Cleans, sanitizes and deodorizes exercise gear and equipment, effectively killing 99.9% of bacteria, fungus and viruses, including 99.99% of **MRSA**.
- ✍ Results in only **60 seconds** of contact time.
- ✍ Eliminates odors, "**Locker Room Stench,**" by removing bacteria, fungus, yeast and mold that causes foul odors.
- ✍ Strong residual effect.
- ✍ Used by footballers, wrestlers, boxers and in all **sporting facilities**.
- ✍ Bio-based, biodegradable and **all-natural** ingredients.

## FOOD SERVICE

### Kitchen/Food Service Areas:

We understand that your goal is to provide safe and wholesome food products for your customers. Food Safety is our number one priority as it relates to food sanitation programs. We have years of experience in providing food safety programs for large food processing plants and we would like the opportunity to provide food service establishments like yours those same benefits.



Proper cleaning and sanitizing is essential in eliminating pathogenic break-outs, cross-contamination, pest infestations and improving general sanitation. Improper cleaning and sanitizing of food-contact equipment allows transmission of pathogenic micro-organisms to food and ultimately our customer. Consistent use of EPA-registered sanitizers allows you to confidently eliminate bacteria from surfaces. This bacteria, if left untreated, can lead to cross-contamination and food-borne illnesses.



Anything that comes in contact with food contact surfaces, such as knives, tables, cutting boards and storage bins, need to be cleaned and sanitized several times per shift. Surfaces that do not directly contact the food product, such as walls, ceilings, floors and drains, have a profound effect on the cleanliness of the environment. Cleaning tools like brooms, mops, squeegees, buckets and sponges can be a major source of microbial contamination and should be properly cleaned and sanitized.

Maximize efficiency and minimize waste with products and dispensing systems that keep surfaces throughout your operation clean and sanitary. Innovative dispensers dilute the proper amount of sanitizer to assist in consistently meeting health code requirements.

Cleaning and sanitizing must be done on a daily basis by all shifts. All food preparation and cutting surfaces should be thoroughly cleaned in, under and around the entire area. Apply with either a mop, sprayer, cloth or as a dip. Allow solution to dwell for 1 minute and then wipe, scrub or rinse surfaces.



# PRODUCTS

## **SAN-A-SAFE - HAND SANITIZER:**

Unlike alcohol-based products, San-A-Safe Hand Sanitizer™ does not cause dryness or chapping. Also distinctly different from alcohol-based products, San-A-Safe Hand Sanitizer™ is non-flammable and does not cause dryness or chapping. Additionally, it does not contain any hazardous ingredients like QUAT or Triclosan, which is banned in Europe because of high toxicity. Its unique formula feels soft and soothes skin while killing a broad spectrum of bacteria, viruses and pathogens. Additionally, it does not contain any perfumes, fragrances or scents. It leaves no sticky residue and is not greasy or gritty and dries.

- The "All-Natural" foaming, hand-sanitizing solution.
- A mixture of citrus and plant extracts.
- Highly effective against MRSA, E.coli and Salmonella.
- Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- Easy-to-use, QUAT and alcohol-free as well as hypoallergenic.
- Helps prevent cross-contamination and reduces risk of infection.
- Special emollients condition the skin and help prevent irritation and dryness.
- Bio-based, biodegradable and all-natural ingredients.



## **SAN-A-SAFE - WET WIPES (SANITIZER):**

Made from clean-room material, the San-A-Safe Wipe does not leave any lint or residue behind. A bleach and alcohol-free wipe that is exceptionally strong and can withstand the toughest environments. An alternative to dirty cotton rags which can cause cross-contamination. Quick, streak-free clean-up of dining tables, countertops, and other hard surfaces in restaurants, bars and dining areas. No mixing, measuring or testing. Improves the perception of cleanliness throughout a food-service establishment, commercial building or athletic facility.

The San-A-Safe Wipe Dispenser is a hygienic, meet HACCP requirements.

- The "All-Natural" sanitizing solution.
- Pre-moistened wipe cleans and sanitizes hard, non-porous surfaces in 60 seconds.
- Rapidly kills a broad spectrum of bacteria, fungi and viruses.
- A powerful cleaning, deodorizing and sanitizing product. Strong residual effect.
- Not affected by presence of organic material.
- Safe on all surfaces and equipment.
- NSF-approved as a General Cleaner (A1) and as a Sanitizer (D1).
- Bio-based, biodegradable and all-natural ingredients.
- EPA Registered 81857-1.



## **All-Natural Cleaning Certification**

**Beyond Green Cleaning** provides food-service operations with marketing collateral to help communicate your commitment to food safety. Communicate to your customers that you care about the cleanliness of the food and the environment in which you serve it. One more reason for customers to select your establishment over the competition. To qualify, the customer pledges to reduce their environmental footprint by eliminating toxic, hazardous cleaning products (chlorine bleach, caustics, acids, etc.) with all-natural cleaning solutions.



### **Goals:**

- Assist in moving the entire marketplace toward environmental sustainability.
- To consider impact to all environmental media and issues (water, air, energy, soil, waste issues, depletion of natural resources and impacts to human health).

### **Benefits:**

- Denotes a "Green" Food-Service Operation and builds trust and confidence in a skeptical marketplace.