



HANDYCLEAN™ Rinse-Free Sanitizing Wipes

Food Contact Surface Safe

www.diamondwipes.com



For Foodservice Safety

Rinse-Free Sanitizing Wipes

FAQ's



Q. What is this product?

A. Handyclean Food Contact Surface Safe Rinse-Free Sanitizing Wipes.

Q. Why is this product necessary?

A. CDC (Centers for Disease Control) estimates that over 48 million people get sick in the US each year due to foodborne illness.

Q. What does this product do?

A. These wipes clean and sanitize both food and non-food contact surfaces to prevent cross contamination that can cause foodborne illness.

Q. How does this product work?

A. By cleaning, sanitizing, and killing over 99.9% of common bacteria that can cause foodborne illness.

Q. But does this product really work?

A. These quaternary-based wipes are EPA-approved and registered, with proven efficacy claims. Refer to the next page for details.

Q. Some competitive products claim that 175ppm of quaternary solution is what makes their wipes food code compliant without a rinse. Your product contains 400ppm. Is it safe?

A. Current EPA standards have deemed and approved this product to be safe for cleaning & sanitizing non-porous food contact surfaces without a potable water rinse. This product is fast, safe and effective.

Q. Some competitive products claim to kill Salmonella. How come I don't see it on yours?

A. The Salmonella kill claim requires the treated surface to stay visibly wet for 5 minutes, requiring multiple applications. Under most circumstances, this is not reasonable or feasible.

Q. How do you use it?

A. Just pull, wipe, and toss. You only need to make sure that the surface stays visibly wet for **30 seconds for non-food contact** and **60 seconds for food contact surfaces**.



Non-Food Contact



Food Contact

Q. Is it easy to use?

A. Yes! Each premoistened wipe delivers the same amount of quaternary solution every time. No measuring or mixing required. No red buckets and no dirty rags. No need to test the mixed solution. Helps reduce the risk of slip and fall accidents caused by red bucket spills.

Q. Where can the product be used?

A. The product can be used on most hard, non-porous food and non-food contact surfaces in FOH (front of the house) and BOH (back of the house) in any foodservice environment.

Q. What about the cost?

A. These wipes will reduce ongoing operating expenses by replacing the costs of purchasing chemicals, laundering and replacing towels.

Q. What's in it for restaurant patrons?

A. The use of these wipes greatly improves guest perception of cleanliness and adds to a positive dining experience. Just imagine no more over-spray, no dirty rag, and no sticky or smelly tabletop.

Q. Our partners and patrons are increasingly concerned about going green. What can you say about this?

A. This product is produced in the USA, in our solar-powered, EPA Green Power Partner-certified manufacturing factories. Precisely measured and pre-mixed solution in each wipe helps conserve unnecessary use of water during cleaning and sanitizing. The canister packaging is easily recyclable through a conventional municipal or private recycling program.

Q. What is the bottom line for end users?

A. Peace of mind...



Handyclean™ Rinse-Free Sanitizing Wipes Technical Bulletin

Sanitization Data (Food Contact Surfaces)

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

Sanitization Data (Non-Food Contact Surfaces)

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			
		30 seconds		60 Seconds	
Test Organism	Sample	TBC*	%Kill †	TBC*	%Kill †
Escherichia coli (ATCC 11229)	A	≤850	>99.999	≤40	>99.999
	B	≤420	>99.999	≤660	>99.999
	C	≤670	> 99.999	≤130	>99.999
Staphylococcus aureus (ATCC 6538)	A	≤920	> 99.999	≤580	>99.999
	B	≤870	> 99.999	≤650	>99.999
	C	≤1090	> 99.999	≤1140	>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.

Results		Total Bacterial Counts/ % Kill vs. Exposure Time	
		30 seconds	
Test Organism	Sample	TBC*	%Kill † †
Klebsiella pneumoniae (ATCC 4352)	A	≤930	>99.9
	B	≤260	>99.9
	C	≤470	>99.9
Staphylococcus aureus (ATCC 6538)	A	≤610	>99.9
	B	≤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, Handyclean Rinse-Free 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.

Conclusion

Under the conditions of these investigations, Handyclean Rinse-Free Sanitizing Wipes demonstrate 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.

Hard Rock Cafe® chose Handyclean Wipes by Diamond Wipes™ for all their US and international locations.

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Proudly made in the USA

Handyclean™ Rinse-Free Products Page

- Food contact surface-safe cleaning and sanitizing solution
- Kills 99.9% of bacteria that can cause foodborne illness
- Prevents cross contamination
- No measuring, mixing, or rinsing required



Rinse-Free Sanitizing Wipes | 120 Count

Canister 120ct: F3154CAN120 | UPC: 766670031545
Size: 7.0" x 9.5" | Case Pack: 6 | Wt/Cu: 16#/0.8 Cs/Plt: 60 | Ti/Hi: 10/6
Case Dimensions: 15-1/2" x 10-7/16" x 8-5/8"
EPA Reg. No. 1839-221-74058



Rinse-Free Sanitizing Wipes | 190 Count

Canister 190ct: F5569CAN190 | UPC: 766670055695
Size: 7" x 6" | Case Pack: 6 | Wt/Cu: 16#/0.8 Cs/Plt: 60 | Ti/Hi: 10/6
Case Dimensions: 15-1/2" x 10-7/16" x 8-5/8"
EPA Reg. No. 1839-221-74058



Wall Mount Canister Bracket

Metal Bracket 1ct: MS-RCK02 | UPC: N/A
Size: N/A | Case Pack: 1
Wt/Cu: 1#/0.2 | Cs/Plt: 266 | Ti/Hi: 38/7
Case Dimensions: 7-1/4" x 6" x 6-1/2"



Rinse-Free Sanitizing Wipes Resealable Soft Pack | 80 Count

Bag 80ct: FC3500PCH80LRG | UPC: 766670035000
Size: 10.50" x 7.75" | Case Pack: 12 | Wt/Cu: 21#/0.8 Cs/Plt: 48 | Ti/Hi: 8/6
Case Dimensions: 18" x 10" x 7-1/2"
EPA Reg. No. 1839-221-74058

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