PSSI E-SAN



High quality hand sanitizer

Safe Foods Chemical Innovations PSSI E-San is an 80% v/v ethanol antiseptic hand sanitizer. PSSI E-San is used to help reduce bacteria that potentially can cause disease. This germ-killing formulation is safe to use and provides long lasting results to effectively protect hands from bacteria.

PSSI E-San exceeds CDC-recommended levels to eliminate 99.99% of many harmful germs and bacteria.

HIGH PERFORMANCE RESULTS

- ▶ Contains moisturizer to help keep hands soft even after repeated use
- Meets all FDA (GRAS) and USDA requirements for food handling
- Fast evaporating and no rinsing required
- Fragrance-free
- No sticky residue
- Recommended for repeated use
- Wide variety of dispensing options
- Kosher certified

PROTECT YOUR BRAND

- Through optimizing operations and quality control
- With the expertise of a full-service cleaning solutions provider
- With unmatched service and on-site training



DIRECTIONS FOR USE

Place enough PSSI E-San on hands to cover all surfaces. Rub hands together, covering all areas until skin feels dry. Use to sanitize hands whenever soap and water are not available.

Kills over 99.999% of 31 tested pathogens in 60 second.

DISPENSERS	ITEM #
Wall-Mount Holder	91050
Electric Hand Sanitizer	91224
1-2 Knockout Wrist-Activated Dispenser	99004
EZ Step SS Foot Activated	99030
Bulk Refill Dispensers	99313



Wall-mount Holder



1-2 Knockout wrist activated dispenser



Electric Hand Sanitizer



EZ Step SS
Foot Activated



Bulk Refill Dispensers

ABOUT SAFE FOODS CHEMICAL INNOVATIONS

Safe Foods Chemical Innovations, a division of PSSI Food Safety Solutions, is your premier partner for superior chemical solutions, intervention processing aids, and innovative equipment. PSSI offers comprehensive sanitation services, chemical products, pest management, and intervention solutions for food processing facilities. Its team of skilled food sanitors, microbiologists, technical experts and engineers are committed to keeping USDA, FDA, and CFIA processing facilities clean, safe, and audit-ready. PSSI works with each partner to develop smarter and more efficient food safety programs for total protection.

EFFICACY

PSSI E-San was tested and shows efficacy against the microorganisms listed below:

Bacteroides fragilis ATCC 25285 Burkholderia cepacia ATCC 25416 Burkholderia cepacia ATCC 25608 Campylobacter jejuni ATCC 49943 Campylobacter jejuni ATCC 33291 Enterococcus faecalis ATCC 19433 Enterococcus faecalis ATCC 29212 Escherichia coli ATCC 11775 Escherichia coli ATCC 25922 Haemophilus influenzae ATCC 19418 Klebsiella aerogenes ATCC 35029 Klebsiella pneumoniae ATCC 13883 Klebsiella pneumoniae ATCC 27736 Listeria monocytogenes ATCC 7644 Listeria monocytogenes ATCC 19115 Pseudomonas aeruginosa ATCC 15442 Pseudomonas aeruginosa ATCC 27853 Salmonella Enteritidis ATCC 13076 Salmonella Typhimurium ATCC 14028 Serratia marcescens ATCC 8100 Serratia marcescens ATCC 14756 Shigella sonnei ATCC 9290 Shigella sonnei ATCC 25931 Staphylococcus aureus ATCC 6538 Staphylococcus aureus ATCC 29213 Staphylococcus aureus ATCC 33591 Staphylococcus aureus ATCC 33592 Streptococcus pneumoniae ATCC 6303 Streptococcus pneumoniae ATCC 49619 Streptococcus pyogenes ATCC 14289

