



Final Step^{TM/MC} / J-512^{TM/MC} Sanitizer 12

No-rinse sanitizer that conveniently and effectively sanitizes food contact surfaces where sanitization is of prime importance.

Features & Benefits

- Sanitizes surfaces, utensils and equipment
- Sanitizes food contact and other hard, non-porous environmental surfaces
- Helps you meet government and company inspection standards
- No need to rinse
- Allow to drain and air dry

Applications

- Recommended for use in restaurants, dairies, food processing plants and bars
- Can be sprayed on mobile and immobile equipment and used in commercial sinks for sink immersion of dishware, glasses and utensils





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Use instructions

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in food service establishments and food processing plants. This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; kitchen equipment; and sinks.

DIRECTIONS FOR USE:

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:

- 1) Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse.
- 2) Prepare the sanitizing use solution by dispensing the product with the provided Diversey dispenser by adding 2 to 4 mL per litre of water (200 - 400 ppm active quat) (or equivalent dilution).
- 3) Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated.
- 4) Allow a contact time of at least 1 minute.
- 5) Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Technical data	Final Step ^{TM/MC} / J-512 ^{TM/MC} Sanitizer
Certifications	Kosher, Halal, LONO
Color/Form	Red liquid
pH	7.9
Scent	Quaternary
Shelf Life	3 Years

Product	Pack size	Dilution	Product code	
Final Step ^{TM/MC} / J-512 ^{TM/MC} Sanitizer	2 x 50.7 oz. / 1.5 L RTD [®] Spray	1:512	95505534	🇨🇦
Final Step ^{TM/MC} / J-512 ^{TM/MC} Sanitizer	2 x 84.5 oz. / 2.5 L J-Fill [®]	1:256, 1:512	100871337	🇨🇦

Safe handling

Please make sure your employees read and understand the product label and Safety Data Sheet before using this product. The label contains directions for use; and both the label and SDS contain hazard warnings, precautionary statements and first aid procedures. SDS are available online at www.diversey.com or by calling 888.352.2249. Improper use or dilution may result in damage to surfaces and may result in health and physical hazards that match those of the concentrate.