



# Final Step™/MC / J-512™/MC

# 12

## Sanitizer

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

### Features & Benefits

- Sanitizes hard, nonporous food contact surfaces
- Recommended for use in restaurants, dairies, food processing plants and bars
- No need to rinse, just allow to drain and air dry
- Convenient dilution control packaging options

### Applications

- For use on surfaces, utensils and equipment
- Spray on mobile and immobile equipment
- Use in commercial sinks for sink immersion of utensils





### 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 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. Allow a contact time of at least 1 minute.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Technical data	Final Step <sup>TM/MC</sup> / J-512 <sup>TM/MC</sup>
Certifications	Kosher, Halal
Color/Form	Pink liquid
pH	7.0
Scent	Quaternary
Shelf Life	3 Years

Product	Pack size	Dilution	Product code	
Final Step <sup>TM/MC</sup> / J-512 <sup>TM/MC</sup>	1 x 2.5 gal. / 9.5 L Hanging Bag	1:500	94508944	🇨🇦
Final Step <sup>TM/MC</sup> / J-512 <sup>TM/MC</sup>	2 x 84.5 oz. / 2.5 L J-Fill <sup>®</sup>	1:200; 1:500	100871337	🇨🇦
Final Step <sup>TM/MC</sup> / J-512 <sup>TM/MC</sup>	12 x 32 oz. / 946 mL Empty Bottles	1:500	D93680101	🇨🇦
Final Step <sup>TM/MC</sup> / J-512 <sup>TM/MC</sup>	4 x 1 gal./3.78 L Containers	1:200; 1:500	101102604	🇨🇦

### 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](http://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.