



J-512^{TM/MC} Sanitizer

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

Features & Benefits

- Sanitizes food contact and other hard, nonporous environmental surfaces
- No need to rinse, just allow to drain and air dry
- 200-400 ppm range
- Available in a variety of convenient sizes and packaging

Applications

- Use in commercial sinks for sink immersion of utensils
- Spray on hard, nonporous surfaces and equipment
- Use in dairies, restaurants, bars and institutions where sanitation is of prime importance





Use instructions

- To sanitize pre-cleaned and potable water-rinsed, non-porous, food contact surfaces, prepare a 200–400 ppm active quaternary solution by adding 1 ounce of sanitizer to 4 gallons of water.

To Sanitize Stationary Kitchen and Food Processing Equipment:

This product can be used to clean and sanitize hard, non-porous surfaces of equipment such as deli slicers, beverage equipment, ice machines and dispensers.

- Clean with this product according to the label directions.
- To sanitize, apply a use-solution of 0.25 - 0.5 fl.oz. per gallon of water (200 - 400 ppm active) or equivalent dilution by spraying or swabbing until thoroughly wet.
- Allow surfaces to remain wet for at least 60 seconds.
- Drain thoroughly before reuse and allow to air dry.

For Use as a Cleaner:

Apply Use Solution 1 fl. oz. - 4 fl. oz. of product per 5 gallons of water to hard, non-porous surfaces. Wipe surfaces and let air dry.

For Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 fl. oz. of product per 4 gallons of water), (0.25 fl. oz. per 1 gallon of water) in the presence of 500 ppm hard water, this product reduces the following bacteria by 99.999% with a 1 minute contact time on pre-cleaned, hard non-porous inanimate surfaces.

For Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution, 1.0 fl. oz. of product per 4 gallons of water (0.25 fl. oz. per 1 gallon of water), this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous inanimate surfaces.

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

- 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.
- Prepare the sanitizing use solution by adding 0.25 – 0.5 fl. oz. per gallon of water (200 - 400 ppm active quat).
- 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.
- Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

Technical data	J-512 ^{TM/MC} Sanitizer
Certifications	Kosher; NSF; Halal
EPA Reg. No.	70627-63
Color/Form	Red, liquid
pH	7.0 (Concentrate)
Scent	Typical quaternary odor
Shelf Life	3 Years

Product	Pack size	Dilution	Product code	
J-512 ^{TM/MC} Sanitizer	4 x 1 gal. / 3.78 L Containers	1:512	5756018	
J-512 ^{TM/MC} Sanitizer	1 x 2.5 gal. / 9.46 L Hanging Bag	1:512	5756026	
J-512 ^{TM/MC} Sanitizer	2 x 84.5 fl. oz. / 2.5 L J-Fill [®]	1:512	5756034	
J-512 ^{TM/MC} Sanitizer	1 x 55 gal. / 209 L Drum	1:512	5963480	
J-512 ^{TM/MC} Sanitizer	6 x 32 oz. / 946 mL AccuMix [®]	1:512	5753407	
J-512 ^{TM/MC} Sanitizer	12 x 32 oz. / 946 mL Empty Bottles		D03920	

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.