## UPC Guide

*Example shown is UPC General

UPC should be this size (width & height); if not please sign the Disclaimer.

### Plastic Packaging, Inc.

**UPC Disclaimer**

Plastic Packaging can correct the supplied materials to meet guidelines or will agree to the print with your authorized signature, even though the UPC symbol may not scan to AMS guidelines using an Xyron™ device.

- Correct supplied materials
- Print using supplied materials
  
  I understand that the UPC symbol may not scan.

**Customer Signature:**

Date

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### J-512 Sanitizer

**STORAGE AND DISPOSAL**

Keep out of reach of children.

**ACTIVE INGREDIENTS**

- **Alkyl (60% C14, 30% C16, 5% C12, 5% C18)**

**OTHER INGREDIENTS**

- **..............................................................................................100.0%**

**WARNINGS**

- Use as directed. Do not dilute.
- Use in accordance with recommended use levels. Do not use on raw meat.
- Not for use on food contact surfaces or on food preparation areas.

**DIRECTIONS FOR USE**

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

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one minute followed by a rinse.
4. Return machine to service.

**DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
2. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor to remove gross food particles.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor puddles on top of belt.

**For Control of Small Flies in Drains:**

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. Apply around the edge of the drain and coat all sides of inside of drain.
3. Let stand for 3 minutes.
4. Not for use on food contact surfaces or on food preparation areas.

**Disinfection Directions for Vehicles:**

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Not for use on food contact surfaces or on food preparation areas.

**Shoe Bath Sanitizer Directions:**

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. Dilute at 1.0 oz. of product per 4 gallons of water (1:512).
3. Apply Use Solution until thoroughly wet.
4. Let stand for 3 minutes.
5. Not for use on food contact surfaces or on food preparation areas.

**NOTICE:**

- Use as directed. Do not dilute.
- Use in accordance with recommended use levels. Do not use on raw meat.
- Not for use on food contact surfaces or on food preparation areas.
- Use as directed. Do not dilute.
- Use in accordance with recommended use levels. Do not use on raw meat.

**Revision History:**

- Designer: M. Gary
- Replaces: 5756093
- Tracking: 6086845
- Product Code: 5756018
- Product: 512 Sanitizer

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**Page Dimensions:**

- Width: 6.1875" (157.65 mm)
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DANGER:

PRECAUTIONARY STATEMENTS

STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage or disposal.

PESTICIDE STORAGE

Do not store near food or food containers.

DIRECTIONS FOR USE

1. Scrape and pre-wash utensils, dishes and glasses to remove gross soil.
2. Wash with detergent.
3. Rinse with potable water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat).
5. Place sanitized utensils on a rack or drain board to air dry.

For Sanitization of Food Processing Equipment, Refrigerated Storage and Display Equipment and Other Commercial Kitchen Equipment:

1. Turn off refrigeration, if applicable.
2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws by spraying spraying directly on food.
5. Not for use on food contact surfaces or on food preparation areas.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:

2. Wash with a good detergent or compatible cleaner. Rinse equipment thoroughly with potable water. Then rinse equipment with a sanitizing solution.
3. To sanitize the belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment. Controlled volumes of sanitizer are applied to return portion of conveyor through nozzles so located as to permit maximum drainage of sanitizer from equipment and to prevent puddles on top of belt.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws by spraying directly on food.

For Eating Establishments:

1. Pre-clean heavily soiled hard non-porous surfaces.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water for disinfection/fungicide/*virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.
4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

For Vehicles:

2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water for disinfection/fungicide/*virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

First Aid

IF ON SKIN OR CLOTHING:

Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes. Cover the eye with a shield and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes. Take off immediately all clothing and shoes, soaps, and cosmetics that may have come into contact with the chemical. Wash exposed skin thoroughly with soap and water. If irritation persists, call a poison control center or doctor.

IF IN EYES:

Flush eyes with large amounts of cool water for 15-20 minutes. Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes. If irritation persists, call a poison control center or doctor.

IF INGESTED:

Do not induce vomiting unless told to do so by a poison control center or doctor. Do not give anything by mouth to an unconscious person.

Inhalation:

Move person to fresh air. If person is not breathing, perform resuscitation immediately. If breathing is not restored, give artificial respiration. Call a poison control center or doctor.

IN CASE OF PESTICIDE EXPOSURE:

Call the nearest EPA or State Environmental Protection Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for information.
For Continuous Treatment of Milking and Feeding or Farting and Regurgitating Conveyors:

1. Remove all food particles and wash or rinse with low floe-flush or pre-flush.
2. Wash with a good detergent or compatible cleaner. Those equipment requiring with potable water. Those equipment requiring with potable water. 

NOTE: Read and check carefully all information, including the specifications in this box. This must not be used in the following situations: a) 7. When using this product, always ensure that you are following the directions for use provided on the label and in this box.

For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean and rinse surfaces before disinfecting. Those equipment requiring with potable water. Those equipment requiring with potable water.

For Disinfecting Food Establishment Food Contact Surfaces including countertops, exterior surfaces of appliances and tables:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.

To Disinfect Food Service Establishment Food Contact Surfaces including countertops, exterior surfaces of appliances and tables:

2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment.

To Sanitize the Belt apply this product at a 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment.

To Disinfect Food Establishment Equipment, Refrigerated Shelves and Display Stands and Other Hot Food Surfaces in Food Contact Locations:

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water for disinfection/fungicide/*virucide.
3. When using this product, always ensure that you are following the directions for use provided on the label and in this box.

For Use on Surfaces Subject to Blood, Urine, Saliva or Other Body Fluids:

1. Remove gross food particles and excess soil by a pre-flush or pre-scrape.
2. Clean and rinse the contaminated area with soap or detergent and cold water.

For Use on Surfaces Subject to Microorganisms, Bacteria, and Fungi:

1. Pre-clean, rinse and sanitize the area as necessary.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. During interruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm quat level (0.25 - 0.5 oz. per gallon) to conveyors with suitable feeding equipment.
For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:
1. Drain food particles and wash with 0.5% bleach for 5 minutes.
2. Wash with a good detergent or compatible cleaner. Then equipment with potable water. Then rewash equipment with a sanitizing solution.
3. For the treatment of meat and poultry conveyors, apply 1:512 dilution (1 oz of product per 5 gallons of water) for 10 minutes. The product is fungicidal when used as directed on hard, non-porous inanimate surfaces at a 1:160 dilution (4 oz. per 5 gallons of water), and in combination with 500 ppm hard water for 1 minute contact time.
4. During disruptions in operation, apply coarse spray to equipment, peelers, collators, slicers and saws with this product at a dilution of 200-400 ppm active quaternary for 1 minute contact time. Refrigeration, if applicable, must be turned off during treatments and turned back on immediately after treatments are completed. Refrigeration must remain off for at least 1 hour after final treatment has been completed. No骄傲
5. Refrigeration must be turned on and operational after treatment is complete.

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