J-512™ SANITIZER

ACTIVE INGREDIENTS
Alkyl (60% C13, 20% C12, 5% C11, 5% C10) diamethyl benzyl ammonium chlorides ............... 5.0%
Alkyl (68% C12, 32% C11) dimethyl ethylbenzyl ammonium chlorides .................................. 5.0%

INERT INGREDIENTS .................................................. 90.0%
TOTAL ........................................................................ 100.0%

KEEP OUT OF REACH OF CHILDREN

DANGER
See side panels for additional precautionary statements.

FIRST AID
Have the product container or label with you when calling a poison control center or doctor, or going for treatment.

If in eyes: Hold eye open and rinse slowly and gently with water for 15-20 minutes. Remove contact lenses, if present, after the first 5 minutes, then continue rinsing eyes. Call a poison control center or doctor for treatment advice.

If on skin or clothing: Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes. Call a poison control center or doctor for treatment advice.

If swallowed: Call a poison control center or doctor immediately for treatment advice. Have person sip a glass of water if able to swallow. Do not induce vomiting unless told to do so by the poison control center or doctor. Do not give anything by mouth to an unconscious person.

If inhaled: Move person to fresh air. If person is not breathing, call 911 or an ambulance then give artificial respiration, preferably by mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

EMERGENCY PHONE: 1-800-811-7145

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage.

Net Contents: 3.78 L / 1 U.S. Gal. 4508848

©2009 Sold by: JohnsonDiversey, Inc., 8310 16th Street, Sturtevant, WI 53177-1964 U.S.
This product is designed for use in dairies, food service establishments, restaurants and bars, where sanitation is of prime importance. This product may be used on washable hard, non-porous surfaces: dishes, glassware, silverware, cooking utensils, plastic and other non-porous cutting boards.

**DIRECTIVES FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**Sanitization**: Recommended for use in restaurants, dairies, food service establishments, and bars.

When used as directed, this product is an effective sanitizer at an active quaternary concentration of 200 ppm in public eating establishments and dairies against Escherichia coli (ATCC 11229), Enterococcus faecalis (ATCC 51292), Listeria monocytogenes (ATCC 11303), Salmonella typhi (ATCC 14028), Shigella sonnei (ATCC 13315), Vibrio cholerae (ATCC 53525), and Staphylococcus aureus (ATCC 53529).

When used for sanitization of previously cleaned (public eating establishment food contact surfaces, dairy processing equipment, food contact items) or the active quaternary to 200 ppm, no POTABLE WATER Rinse IS ALLOWED. This product is an effective sanitizer when diluted in water to up to 650 ppm hardness (CaCO₃).

Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flush, pre-soak or pre-scarp treatment. Rinse with a potable water rinse. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize pre-cleaned and potable water-rinsed, non-porous public eating establishment and dairy food contact surfaces: prepare a 200 ppm active quaternary solution by adding 1 ounce of this product to 4 gallons of water, 2.5 ounces to 10 gallons of water, or 6 ounces to 20 gallons of water.

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use solution from the surface and air dry. Do not rinse.

To sanitize pre-cleaned public eating establishment surfaces (countertops, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) apply a 200 ppm active quaternary solution with a low pressure coarse sprayer or (circulate a 200 ppm active quaternary solution throughout the equipment). Surfaces must remain thoroughly wet for at least 60 seconds, followed by adequate draining and air drying. Do not rinse.

**WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS**

1. Scrape and pre-wash utensils and glasses whenever possible.
2. Rinse with a good detergent or compatible cleaner.
3. Rinse with clean water.
4. Sanitize in a solution of 1 ounce to 4 gallons of water (200 ppm active quaternary), immerse all utensils for at least two minutes or for contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.
6. Fresh sanitizing solution should be prepared at least daily or when visibly soiled or dilute.

**NOTE**: A clean potable water rinse following sanitization is not permitted under Section HFS 150.13 of the Wisconsin Administrative Code.

See Reference Sheet for additional Directions for Use.
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When used as directed this product is an effective sanitizer at an active quaternary concentration of 200 ppm in public eating establishments and dairies against Escherichia coli (ATCC 11229), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23715), Listeria monocytogenes (ATCC 35152), Salmonella typhi (ATCC 6539), Shigella sonnei (ATCC 11060), Vibrio cholera (ATCC 14035), Methicillin resistant Staphylococcus aureus (MRSA) (ATCC 33592), Vancomycin resistant Enterococcus faecalis (VRE) (ATCC 51299), Campylobacter jejuni (ATCC 29428) and Klebsiella pneumoniae (ATCC 4352).

When used for sanitization of previously cleaned (public eating establishment food contact surfaces, dairy processing equipment) food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS ALLOWED. This product is an effective sanitizer when diluted in water up to 650 ppm hardness (CaCO₃). This product is an effective sanitizer against Klebsiella pneumoniae when diluted in water up to 500 ppm hardness (CaCO₃).

To sanitize pre-cleaned mobile items in public eating establishments (drinking glasses, dishes, eating utensils) immerse in a 200 ppm active quaternary solution for at least 60 seconds making sure to immerse completely. Remove items, drain the use-solution from the surface and air dry. Do not rinse. To sanitize pre-cleaned public eating establishment surfaces (counters, tables, finished wood or plastic cutting boards), apply a 200 ppm active quaternary solution with a (cloth, sponge, low pressure coarse sprayer or hand pump trigger sprayer) making sure that the surface remains completely wet for at least 60 seconds and let air dry. Do not rinse.

EPA Reg. No.: 1839-86-70627
MSDS Ref. # MS0100429