**Final Step™ 512**

**SANITIZER**

**ACTIVE INGREDIENTS**
- Anil (60% C6H3, 30% C6H4, 5% C6H5, 5% C6H9)
- Dimethyl benzylic ammonium chloride
- N,N-Dimethyl benzylic ammonium chloride

**INERT INGREDIENTS**
- 90.0%

**Total**
- 100.0%

**KEEP OUT OF REACH OF CHILDREN**

**DANGER**
See side panels for additional precautionary statements.

**NET CONTENTS: 5 L / 1.32 U.S. Gal.** 4508733

**FIRST AID**
- Have the product container or label with you when calling a poison control center or doctor for treatment advice.
- 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 eye. 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: 1-800-851-7140**

**NOTE TO PHARMACIST:** Probable muscarinic damage may contaminate the use of gastric juices.

**This product is designed for use in schools, 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, and plastic and other non-porous cutting boards.**

**DIRECTIONS 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), Escherichia coli O157:H7 (ATCC 43895), Staphylococcus aureus (ATCC 6538), Yersinia enterocolitica (ATCC 23719), 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 92418) 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).
Remove all gross food particles and soil from areas, which are to be sanitized, with a good detergent, pre-flash, pre-soak or pre-scrape 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 establishments 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 5 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 (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.

To sanitize pre-cleaned dairy processing equipment (tanks, piping, pasteurizers, milking equipment) 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. Wash 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 diluted.

**NOTE:** A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code. See reference sheet for additional directions for use.

**STORAGE AND DISPOSAL**

DO NOT CONTAMINATE WATER, FOOD OR FEED BY STORAGE OR DISPOSAL.

**PESTICIDE STORAGE** — Store in a dry place no lower in temperature than 50°F or higher than 120°F.

**CONTAINER DISPOSAL** — Do not reuse empty container. Triple rinse empty container with water. Return metal drum or offer for reconditioning or puncture and dispose of in a sanitary landfill, or by other procedures approved by State and local authorities. Plastic containers may be disposed of in a sanitary landfill, incinerated, or if allowed by local authorities, by burning. If burned, stay out of smoke.

**PESTICIDE DISPOSAL** — Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal Law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

EPA Reg. No. 1839-96-70627
EPA Est. No. 4822-WI-1 (WD); 0312-WI-1 (WI); 0312-WI-3 (NW)
Lot code letters indicate establishment number.

MSDS Ref. # MS02000080

**PRECAUTIONARY STATEMENTS**

**HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**DANGER,** KEEP OUT OF REACH OF CHILDREN. **CORROSIVE.** Causes irreversible eye damage and skin burns. Do not get in eyes, on skin or on clothing. Wear goggles or face shield, rubber gloves, and protective clothing. Harmful if swallowed. Remove contaminated clothing and wash before reuse. Wash thoroughly with soap and water after handling.

©2009 Sold by: JohnsonDiversey, Inc., 8310 18th Street, Sturtevant, WI 53177-1094 U.S.

Final Step 512 Sanitizer

To prepare a 200 ppm active quaternary solution, add 0.25 oz. of this product to 1 gallon of water, for a 300 ppm active quaternary solution add 0.376 oz. to 1 gallon of water, and for a 400 ppm active quaternary solution add 0.5 oz. to 1 gallon of water.

This product is an effective sanitizer for food processing equipment, surfaces and utensils at an active quaternary concentration of 200-400 ppm 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 food processing equipment and utensils, limit the active quaternary to a maximum of 400 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 at a 200 ppm active quaternary concentration when diluted in water up to 500 ppm hardness (CaCO₃). At an active quaternary concentration of 300 ppm, it is an effective sanitizer against Klebsiella pneumoniae when diluted in water up to 650 ppm hardness (CaCO₃).

To sanitize pre-cleaned immobile food processing equipment and surfaces (tanks, finished wood or plastic chopping blocks, counter tops, conveyors) flood the area with a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to wet all surfaces completely. Drain the use-solution from the surface and air dry.

To sanitize pre-cleaned mobile food processing utensils (knives, grinders, shredders, cleavers, ladles), immerse in a 200 to 400 ppm active quaternary solution for at least 60 seconds, making sure to immerse completely. Remove, drain the use-solution from the surface and air dry.