DANGERS
KEEP OUT OF REACH OF CHILDREN

INERT INGREDIENTS: 100.0%

Ammonium hydroxide/methanol solution, 25.0%
Benzalkonium chloride, 15.0%

ACTIVE INGREDIENTS:

Alcohol (C2H5OH), 70.0%

Final Step
Sanitizer

This product is for use as a sanitizer in public eating places. Daily processing equipment and food processing equipment and utensils (at 200 ppm active).

WARNINGS

This product is not for use on non-food-contact surfaces.

Avoid spray nozzle, processing utensils and equipment, and food contact surfaces. Regularly and thoroughly wash all surfaces. The product must be washed weekly and used daily. The product is diluted in 4°CIT 1:920 at 4°CIT 1:40 for use on food processing equipment and food contact surfaces. This product must be used within 2 weeks of dilution and use.

For more information, please visit www.diversy.com

4630395

2.5 L / 2.64 U.S. GALLONS

DIVERSITY

Note: Contents:

1-800-857-1745

Emergency Phone:

EPA No.: 52379-W-1 [MN]; 52379-W-3 [MN]; 52379-W-4 [MN]; 52379-W-5 [IN]; 52379-W-6 [IN]
Final Step™/MC Sanitizer

See container label for First Aid, Precautionary Statements and complete Directions for Use.

At 1 ounce per 50 gallons this product (200 ppm active) eliminates 99.999% of the of the following bacteria in 60 seconds in 500 ppm hard water (calculated as CaCO₃) according to the AOAC Germicidal and Detergent Sanitizing Action of Disinfectants test.

Campylobacter jejuni
Salmonella enteritidis
Escherichia coli
Staphylococcus aureus
Escherichia coli O157:H7
Yersinia enterocolitica
Listeria monocytogenes

To prepare a 200, 300 or 400 ppm active quaternary solution use the following dilution table.

<table>
<thead>
<tr>
<th>Active quat solution</th>
<th>1 gallon</th>
<th>5 gallons</th>
<th>10 gallons</th>
<th>20 gallons</th>
</tr>
</thead>
<tbody>
<tr>
<td>200 ppm</td>
<td>0.05 oz</td>
<td>0.25 oz</td>
<td>0.5 oz</td>
<td>1.0 oz</td>
</tr>
<tr>
<td>300 ppm</td>
<td>0.075 oz</td>
<td>0.375 oz</td>
<td>0.75 oz</td>
<td>1.5 oz</td>
</tr>
<tr>
<td>400 ppm</td>
<td>0.1 oz</td>
<td>0.5 oz</td>
<td>1.0 oz</td>
<td>2.0 oz</td>
</tr>
</tbody>
</table>

FOOD CONTACT SANITIZING DIRECTIONS
Sanitizing of Food Processing Equipment and Other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars Directions: For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, eating utensils, glasses, sink tops, countertops, refrigerated storage and display equipment and other hard non-porous surfaces. NO POTABLE WATER RINSE IS ALLOWED.

Prior to application, remove gross food particles and soil by a pre-flush or pre-scrub and when necessary, presoak. Then thoroughly wash or flush objects with a good detergent or compatible cleaner, followed by a potable water rinse before application of the sanitizing solution.

Before use as a sanitizer in federally inspected meat and poultry plants and dairies, food products and packaging materials must be removed from the room or carefully protected. A potable water rinse is not allowed following the use of this product as a sanitizer on previously cleaned hard, non-porous surfaces provided that the surfaces are adequately drained before contact with food so that little or no residue remains. Apply to sink tops, countertops, refrigerated storage and display equipment, and other stationary hard surfaces by cloth or brush or mechanical spray device. NO POTABLE WATER RINSE IS ALLOWED.

Dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment can be sanitized by immersion in a 1 ounce per 200 gallons solution of this product (or equivalent use dilution) (200 ppm active) with a 1 minute contact time. Articles too large for immersing must be thoroughly wetted by rinsing, spraying, or swabbing with 1 oz per 20 gallons solution for 60 seconds. NO POTABLE WATER RINSE IS ALLOWED.

Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications.

FOR FOOD PROCESSING EQUIPMENT AND UTENSILS IN FOOD PROCESSING FACILITIES: Prior to application, remove gross food particles and soil by pre-flush, or pre-scrub, and when necessary, pre-soak. Then thoroughly wash or flush objects with a compatible detergent followed by a potable water rinse before application of sanitizing solutions. Apply a solution of 0.2 to 0.4 ounce of this product in 4 gallons of water (or equivalent use dilution) (200-600 ppm active) to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger spray device. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. From a Closed Loop Dilution Center, apply 200-400 ppm active solution to the surface to be sanitized. Surfaces should remain wet for at least 1 minute followed by adequate draining and air drying. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical application use solution may not be reused for sanitizing applications. NO POTABLE WATER RINSE IS ALLOWED AFTER APPLICATION OF THE SANITIZING SOLUTION.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN FOOD PROCESSING EQUIPMENT AND UTENSILS, AS REGULATED BY 40CFR 358.940(e):
1. Scrape, flush or presoak articles whether mobile or stationary to remove gross food particles and soil.
2. Thoroughly wash articles with an appropriate detergent or cleaner.
3. Rinse articles thoroughly with potable water.
4. Sanitize articles using a solution of 0.05 to 0.1 ounce of this product per gallon of water (200 to 400 ppm active). Articles that can be immersed in solution must remain in solution for 60 seconds. Articles too large for immersing must be thoroughly wetted by rinsing, spraying or swabbing.
5. Remove immersed and non-immersed items from solution and make certain all surfaces are adequately drained before contact with food. No potable water rinse is allowed.

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 potable water.
4. Sanitize in a solution of 0.14 ounce of this product per 5 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. Prepare fresh sanitizing solution at least daily or more often when visibly soiled or diluted.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HSS 156.13 of the Wisconsin Administrative Code.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER
Equipment and utensils must be thoroughly presoaked or prescraped and, when necessary, precooled to remove gross food particles and soil. Then thoroughly wash or flush objects with a good detergent or compatible cleaner followed by a potable water rinse before application of the sanitizing solution. For precooled dishes, glassware, silverware, eating utensils, and cooking utensils, immerse in a solution containing ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active quaternary). Allow surface to remain wet for at least 60 seconds. Drain thoroughly before reuse. No potable water rinse is allowed.

DIRECTIONS FOR FOOD PROCESSING EQUIPMENT AND DAIRIES
Equipment and utensils must be thoroughly presoaked or prescraped and, when necessary, precooled to remove gross food particles. Clean and rinse equipment thoroughly. Then apply sanitizing solution containing ¼ ounce of this product per 5 gallons of water (or equivalent use dilution) (200 ppm active quaternary). Apply solution to pre-cleaned, hard, non-porous surfaces thoroughly wetting surfaces with a brush, cloth, mop, sponge, sprayer or by immersion. For spray applications, use a coarse pump or trigger spray device. Spray 6-8 inches from surface. Rub with brush, sponge, or cloth. Do not breathe spray. With spray applications cover or remove all food products. Allow surfaces to remain wet for at least 60 seconds. Drain thoroughly and allow surface to air dry before reuse. Prepare a fresh solution at least daily or when use solution becomes visibly dirty. For mechanical operation, use solution may not be reused for sanitizing applications. No potable water rinse is allowed after application of the sanitizing solution.

At ½ ounces per 5 gallons this sanitizer fulfills the criteria of Appendix F of the Grade A Pasteurized Milk, Ordinance 1978 Recommendations of the U.S. Public Health Services in waters up to 500 ppm of hardness calculated as CaCO₃ when evaluated by the AOAC Germicidal and Detergent Sanitizer Method against Escherichia coli and Staphylococcus aureus.

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