RTD DISPENSING SYSTEMS:
Insert cartridge into dispenser. Note: See dispenser instructions for proper cartridge placement. Once cartridge is properly inserted into dispenser, follow dispenser use instructions to dispense a 1:256 – 1:512 solution into a bucket, bottle, scrubber or other container.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment:
1. 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.
2. Prepare the sanitizing solution by adding 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quat). Apply sanitizing solution by immersion, course spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surfaces to be treated. Allow a contact time of at least 1 minute.
3. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.

To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment in Restaurants, Bars, Institutions, and Other Food Service Establishments:
1. Scrape and pre-wash visible, dirties and glass to remove gross soil.
2. Wash with detergent.
3. Rinse with clean potable water.
4. Sanitize in a solution containing 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quat).
5. Immers all utensils for at least 1 minute or contact time specified by governing sanitary code.
6. Place sanitized utensils on a rack or drain board to air dry.

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Let code letters indicate establishment number.

For Sanitization of Ice Machines:
1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-stirred to remove gross food particles.
3. Ice must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quat) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

WISCONSIN STATE DIVISION OF HEALTH
DIRECTIONS FOR EATING ESTABLISHMENTS
1. Scrape and pre-wash visible dirties and glasses whenever possible.
2. Wash with a good detergent or compatible cleaner.
3. Rinse with potable water.
4. Sanitize in a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quat). Immers 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, Appendix 7-204.11 of the Wisconsin Administrative Code.

For Sanitization of Food Processing Equipment, Refrigerated Storage and Display Equipment and Other Hard Surfaces in Food Contact Locations:
1. Turn off refrigeration, if applicable.
2. Equipment and utensils must be thoroughly pre-flushed or pre-scraped and, when necessary, pre-stirred to remove gross food particles.
3. Ice must be washed with a compatible detergent and rinsed with potable water before sanitizing.
4. Wash and rinse all surfaces thoroughly.
5. Apply a solution of 0.25 – 0.5 oz. per gallon of water (200 – 400 ppm active quat) by mechanical spray, direct pouring or by recirculating through the system. Surfaces must remain wet for at least 1 minute followed by complete draining and drying. Fresh solution must be prepared for each cleaning. No potable water rinse is allowed when product is used as directed.
6. Return machine to service.

PRECAUTIONARY STATEMENTS
HAZARDS TO HUMANS AND DOMESTIC ANIMALS
DANGER: Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or absorbed through the skin. Do not get into eyes, on skin or on clothing. Wear goggles or face shield and rubber gloves and protective clothing when handling. Wash thoroughly with soap and water after handling before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

PHYSICAL OR CHEMICAL HAZARDS: Do not use or store near heat or open flame. Do not mix with sodium, anionic soaps and detergents.

ENVIRONMENTAL HAZARDS: This pesticide is toxic to fish and aquatic invertebrates.

For Institutional Use
Manufactured for:
© 2012 Diversey, Inc., 8310 16th Street, Sturtevant, WI 53177
Questions? Comments 1-800-558-2332 / www.diversey.com
Reference Sheet

Final Step® 512 Sanitizer

When used as directed, this product is highly effective against a wide variety of pathogenic microorganisms.

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

Sanitization: When used as a food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons 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:

- Aeromonas hydrophila, (ATCC 23213)
- Campylobacter jejuni, (ATCC 29428)
- Clostridium perfringens, (ATCC 13124)
- Enterobacter sakazakii, (ATCC 25954)
- Enterococcus faecalis, Vancomycin Resistant, (VRE) (ATCC 51299)
- Escherichia coli, (ATCC 11229)
- Escherichia coli 0157:H7, (ATCC 43888)
- Listeria monocytogenes, (ATCC 984)
- Salmonella typhi, (ATCC 6539)
- Shigella dysenteriae, (ATCC 9361)
- Staphylococcus aureus, (ATCC 6538)
- Streptococcus pyogenes, (ATCC 12344)
- Yersinia enterocolitica, (ATCC 23715)

Non-Food Contact Sanitization: When used as a non-food contact sanitizer at a 1:512 dilution (1.0 oz. of product per 4 gallons of water) (200 ppm active quaternary) this product reduces the following bacteria by 99.9% with a 3 minute contact time on pre-cleaned, hard non-porous inanimate surfaces:

- Enterobacter aerogenes, (ATCC 13048)
- Staphylococcus aureus, (ATCC 6538)

For Sanitization of Beverage Dispensing Equipment:
1. After cleaning thoroughly rinse equipment with a potable water rinse.
2. Fill equipment with a use solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active).
3. Allow solution to remain in equipment for at least one minute, or until operations resume, at which time the sanitizing solution must be drained from the system. To insure the removal of flavors, it is suggested that during changeover between products the system must be cleaned, rinsed and flushed with the sanitizing solution for at least 1 minute.
4. Drain thoroughly and allow surface to air dry before reuse. No potable water rinse is allowed.

For Continuous Treatment of Meat and Poultry or Fruit and Vegetable Conveyors:
1. Remove gross food particles and excess soil by a pre-flush or pre-scrapo.
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 quart 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 with this product at a dilution of 200-400 ppm active quart. Allow surfaces to remain wet for 60 seconds. Conveyor equipment must be free of product when applying this coarse spray. Do not allow this solution to be sprayed directly on food.

Shoe Bath Sanitizer Directions:
1. To prevent cross contamination from area to area in animal areas, and the packaging and storage areas of food plants, shoe baths containing one inch of freshly made sanitizing solution must be placed at all entrances to buildings, hatcheries and at all the entrances to the production and packaging rooms.
2. Scrape waterproof shoes and place in a 0.25 oz. per gallon of water (200 ppm active) solution for 3 minutes prior to entering area.
3. Change the sanitizing solution in the bath at least daily or when solution appears dirty.

To Sanitize Non-Food Contact Surfaces: Dilute at 1.0 oz. of product per 4 gallons of water (1:512).
1. Pre-clean heavily soiled hard non-porous surfaces.
2. Apply Use Solution until thoroughly wet.
3. Let stand for 3 minutes.
4. Wipe surfaces and let air dry.
5. Not for use on food contact surfaces or on food preparation areas.

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

EPA Reg. No.
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