



Final Step™/MC 512



Sanitizer

Description

FINAL STEP™/MC 512 Sanitizer is designed for use in dairies, restaurants and bars where sanitization is of prime importance.

Key Properties

Recommended for use in restaurants, dairies, food processing plants and bars. When used as directed FINAL STEP™/MC 512 Sanitizer is an effective sanitizer against Escherichia coli, Escherichia coli O157: H7, Staphylococcus aureus, Yersinia enterocolitica and Listeria monocytogenes.

Benefits

- Sanitizes surfaces, utensils and equipment. Helps you meet government and company inspection standards.
- Sanitizes food contact and other hard, non-porous environmental surfaces.
- Can be sprayed on mobile and immobile equipment and used in commercial sinks for sink immersion of dishware, glasses and utensils.

Use Instructions

Remove all gross food particles by pre-scraping, pre-flushing, or presoaking. Wash area, surface, or item with an appropriate detergent. Rinse with potable water, sanitize with a 200 ppm active quaternary solution by spraying the area to be sanitized (with Final Step™/MC 512 through the RTD™/MC sprayer) and keeping wet for 60 seconds, immersing the item in a sanitizing solution of Final Step™/MC sanitizer 512 for 60 seconds, or fill a trigger spray bottle with Final Step™/MC 512 sanitizing solution and spray the surface, keep wet for 60 seconds allowing the surface to drain and air dry. No rinse is required after use.

To sanitize immobile items such as tanks, chopping blocks and counter tops, flood the area with a 200 ppm active quaternary solution for at least 60 seconds making sure to wet all surfaces completely. Remove excess, drain the use solution from the surface and air dry. Prepare a fresh solution daily or more frequently as soil is apparent.

To sanitize mobile items such as drinking glasses and 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. Prepare a fresh solution daily or more frequently as soil is apparent.

When used for sanitization of previously cleaned food equipment or food contact items, limit the active quaternary to 200 ppm. NO POTABLE WATER RINSE IS REQUIRED. This product is an effective sanitizer when diluted in water up to 750 ppm hardness (CaCO₃).

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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 oz. 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.

NOTE: A clean potable water rinse following sanitization is not permitted under Section HFS 196.13 of the Wisconsin Administrative Code.

Technical Data

pH of concentrate: 7.0 - 8.5
pH of diluted product: 7.0 - 8.5
Color: Pink/liquid
Fragrance: None
Phosphorus content: 0%
Active Ingredients: 10% quaternary ammonium chlorides
EPA Reg. No.: 1839-86-70627

Safe Handling and Storage Information

Full guidance on the handling and disposal of this product is provided in a separate Material Safety Data Sheet.

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.

Store in original closed containers away from extremes of temperature.

For commercial and industrial use only.

Available Pack Sizes

3063533 5 L / 1.32 Gal. Fill (U.S.) RTD™/MC
3063550 2 x 1.5 L / 1.59 Qt. Spray (U.S.) RTD™/MC

For Questions or Comments, call 1-800-862-8883
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