



STATE OF HAWAII
Department of Agriculture

ACCEPTED

LICENSE NO.

8017.124

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Keep Out of Reach of Children. 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 and before eating, drinking, chewing gum, using tobacco or using the toilet. Remove contaminated clothing and wash clothing before reuse.

ENVIRONMENTAL HAZARD: This product is toxic to fish.

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

EPA Reg. No.: 10324-96-70627

EPA Est. No.: 0312-WI-3 [NW]; 7546-WI-1 [WT]; 13938-CAN-1 [LD]

Lot code letters indicate establishment number.

Emergency Phone: 1-800-851-7145



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6092313 (15/198)

Final Step® Sanitizer

ACTIVE INGREDIENTS:

Alkyl (C₁₄ 60%, C₁₆ 30%, C₁₂ 5%, C₁₈ 5%)
dimethyl benzyl ammonium chloride25.0%

Alkyl (C₁₂ 68%, C₁₄ 32%)
dimethyl ethylbenzyl ammonium chloride ..25.0%

INERT INGREDIENTS:50.0%

TOTAL:100.0%



KEEP OUT OF REACH OF CHILDREN DANGER

See back panel for additional
precautionary statements.

SDS Ref. # MS0800598

Sold by: © 2015 Diversey, Inc.,
PO Box 19747, Charlotte, NC 28219-0747

Net Contents:

2.5 L / 2.64 U.S. Qt.

Sealed Air®
Diversey Care

Diversey™
MCM

First Aid

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

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 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 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 a 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 mouth-to-mouth, if possible. Call a poison control center or doctor for further treatment advice.

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

OPTI FILL™
MCM

100872499

This product is for use on hard, non-porous surfaces in: restaurants, bars, cafeterias, institutional kitchens, fast food operations, supermarkets, convenience stores, and retail and wholesale establishments. This product can be used on washable hard, non-porous surfaces such as: dishes, silverware, glasses, cooking utensils, eating utensils and other similar size food processing equipment that can be sanitized by immersion.

To prevent cross contamination, kitchenware must be washed, rinsed with potable water and sanitized after each use and following any interruption of operation during which time contamination may have occurred.

DIRECTIONS FOR USE

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

Food Contact Sanitizing Directions: Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape 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.

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY

PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES AS REGULATED BY 40CFR sec 180.940(a):

1. Sanitize pre-cleaned hard nonporous articles using a solution of ¼-½ ounce of this product per 5 gallons of water or equivalent use dilution (200-400 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 for 60 seconds by rinsing, spraying or swabbing.
2. Remove items from solution. Drain the use-solution from the surface. Allow surfaces to air dry.
3. NO POTABLE WATER RINSE IS ALLOWED.
4. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER

For sanitizing pre-cleaned hard nonporous dishes, glassware, silverware, eating utensils, cooking utensils, cookware and dishware, immerse in a solution containing 1-2 ounces of this product per 20 gallons of water (or equivalent use dilution) (200-400 ppm active). Allow surface to remain wet for at least 1 minute. Remove items from solution. Place sanitized utensils on a rack or drain board. Allow sanitized surfaces to adequately drain before contact with food and then air dry. NO POTABLE WATER RINSE IS ALLOWED. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

See reference sheet for additional use directions.



STORAGE AND DISPOSAL

Do not contaminate water, food, or feed by storage and disposal.

PESTICIDE STORAGE: Open dumping is prohibited. Store only in original container. Do not reuse empty container. If a leaky container must be contained within another, mark the outer container to identify the contents. Store pesticides away from food, pet food, feed, seed, fertilizers, and veterinary supplies. Keep this product under locked storage sufficient to make it inaccessible to children or persons unfamiliar with its proper use.

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.

CONTAINER DISPOSAL sealed container: Nonrefillable container. Do not reuse or refill this container. Wrap empty container and put in trash.

Final Step[®] Sanitizer

FOOD CONTACT SANITIZING PERFORMANCE: At 1 ounce of this product per 20 gallons of water or equivalent use dilution (200 ppm active), this product eliminates 99.999% of the following bacteria in 1 minute in 500 ppm hard water according to the Germicidal and Detergent Sanitizing Action of Disinfectants test:

Aeromonas hydrophila, ATCC 23213
Campylobacter jejuni, ATCC 29428
Clostridium perfringens, ATCC 13124
Enterobacter sakazakii, ATCC 29544
Escherichia coli, ATCC 11229
Enterococcus faecalis, Vancomycin resistant ATCC 5129
Escherichia coli O157:H7, ATCC 43888

Escherichia coli O111:H8, ATCC BAA-184
Listeria monocytogenes, ATCC 984
Shigella dysenteriae, ATCC 9361
Staphylococcus aureus, ATCC 6538
Streptococcus pyogenes, ATCC 12344
Yersinia enterocolitica, ATCC 23715
Salmonella typhi, ATCC 6539

DIRECTIONS FOR USE

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

FOOD CONTACT SANITIZING DIRECTIONS: Before use as a sanitizer, food products and packaging materials must be removed from the room or carefully protected. Prior to application, remove gross food particles and soil by a pre-flush or pre-scrape 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.

FOR PUBLIC EATING PLACES AND FOOD PROCESSING EQUIPMENT AND UTENSILS: Apply a use solution of 1-2 ounces of this product per 20 gallons of water (200-400 ppm) or equivalent use dilution to pre-cleaned, hard nonporous food contact surfaces, thoroughly wetting surfaces by immersion. Rub with brush, sponge, or cloth. Allow surface to remain wet for at least 1 minute. Drain thoroughly before reuse. Allow surfaces to air dry. **NO POTABLE WATER RINSE IS ALLOWED.** Change cloth, sponge or towels frequently to avoid redeposition of soil. A fresh solution must be prepared at least daily or more often if use solution becomes visibly dirty. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

WISCONSIN STATE DIVISION OF HEALTH DIRECTIONS FOR EATING ESTABLISHMENTS

1. Scrape and pre-wash hard nonporous 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 1-2 ounces of this product per 20 gallons of water (200-400 ppm active) (or equivalent use dilution). Immerse all utensils for at least one minute or for contact time specified by governing sanitary code. For equipment and utensils too large to sanitize by immersion, apply use solution of 0.5-1 ounce of this product per 2 gallons of water (200-400 ppm active) (or equivalent use dilution) by rinsing, spraying or swabbing until thoroughly wetted for 1 minute.
5. Place sanitized utensils on a rack or drain board to air-dry.
6. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled.

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

DIRECTIONS FOR SANITIZING FOOD CONTACT SURFACES IN PUBLIC EATING PLACES, DAIRY PROCESSING EQUIPMENT AND FOOD PROCESSING EQUIPMENT, UTENSILS, AND FOOD CONTACT ARTICLES AS REGULATED BY 40CFR sec 180.940(a):

1. Sanitize pre-cleaned hard nonporous articles using a solution of ¼-½ ounce of this product per 5 gallons of water (or equivalent use dilution) (200-400 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 for 60 seconds by rinsing, spraying or swabbing.
2. Remove items from solution. Drain the use-solution from the surface. Allow surfaces to air dry.
3. **NO POTABLE WATER RINSE IS ALLOWED.**
4. Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or more often if use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

DIRECTIONS FOR RESTAURANT AND BAR SANITIZER: For sanitizing pre-cleaned hard nonporous dishes, glassware, silverware, eating utensils, cooking utensils, cookware and dishware, immerse in a solution containing 1-2 ounces of this product per 20 gallons of water (or equivalent use dilution) (200-400 ppm active). Allow surface to remain wet for at least 1 minute. Remove items from solution. Place sanitized utensils on a rack or drain board. Allow sanitized surfaces to adequately drain before contact with food and then air dry. **NO POTABLE WATER RINSE IS ALLOWED.** Change cloth, sponge or towels frequently to avoid redeposition of soil. Prepare a fresh solution at least daily or when use solution becomes visibly soiled. The used sanitizing solution must not be reused for sanitizing, but can be reused for other purposes such as cleaning.

Read the label affixed to the container for this product before applying.

Use of this product is subject to the use precautions and limitations imposed by the label affixed to the container for this product.