

# J-512<sup>TM/MC</sup> SANITIZER

## STORAGE AND DISPOSAL

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

**PESTICIDE STORAGE** – Do not reuse empty container. Keep from freezing.

**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** – Nonrefillable container. Clean container promptly after emptying. Triple rinse as follows: Empty the remaining contents into application equipment or a mix tank. Fill the container ¼ full with water and recap. Shake for 10 seconds. Pour rinsate into application equipment or a mix tank or store rinsate for later use or disposal. Drain for 10 seconds after the flow begins to drip. Repeat this procedure two more times. Offer container for recycling, if available. If not available, wrap empty container and put in trash.

## 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 and 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 oxidizers, anionic soaps and detergents.

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

EPA Reg. No. 70627-63  
EPA Est. No. 0312-WI-3 (NW); 7546-WI-1 (WT); 13938-CAN-1 (LD)  
Lot code letters indicate establishment number.

SDS Ref. # MS0800569



STATE OF HAWAII  
Department of Agriculture

**ACCEPTED**

LICENSE NO. **8017.147**

# J-512<sup>TM/MC</sup> Sanitizer

### ACTIVE INGREDIENTS

|  |        |
|--|--------|
| Alkyl (60% C <sub>14</sub> , 30% C <sub>16</sub> , 5% C <sub>12</sub> , 5% C <sub>18</sub> )<br>dimethyl ammonium chloride ..... | 5.0%   |
| Alkyl (68% C <sub>12</sub> , 32% C <sub>14</sub> ) dimethyl ethylbenzyl<br>ammonium chloride.....                                | 5.0%   |
| <b>OTHER INGREDIENTS</b> .....   | 90.0%  |
| <b>TOTAL</b> .....   | 100.0% |



## KEEP OUT OF REACH OF CHILDREN **DANGER**

### FIRST AID

**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.

**IF ON SKIN OR CLOTHING:** Take off contaminated clothing. Rinse skin immediately with plenty of water for 15-20 minutes.

**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.

**IN CASE OF EMERGENCY, CALL A POISON CONTROL CENTER OR DOCTOR FOR TREATMENT ADVICE.**

**1-800-851-7145**

Have the product container or label with you when calling a Poison Control Center or doctor or going in for treatment.

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

See side panel for additional precautionary statements.

### Net Contents

# 3.78 L / 1 U.S. Gal.

Sealed Air<sup>®</sup>  
Diversey Care

Diversey<sup>TM/MC</sup>

# 5756018

This product is for sanitizing of previously cleaned, hard, non-porous food contact surfaces in: restaurants, bars, food service establishments, commercial kitchens, cafeterias, supermarkets, convenience stores, retail and wholesale establishments, food preparation areas, and food storage areas.

This product is used for sanitizing of previously cleaned, hard, non-porous food contact surfaces/items: dishes; glassware; utensils; silverware; cutlery; cooking utensils; restaurant tables; countertops; food preparation surfaces; non-porous cutting boards; non-porous chopping blocks; trays; serving trays; appliances; kitchen equipment; coolers; ice machines; soft serve ice cream machines; refrigerated storage and display equipment; food storage containers; and refrigerator bins used for meat, vegetables, fruit and eggs. A potable water rinse is not allowed when used as a sanitizer on food contact surfaces. This product meets AOAC Germicidal and Detergent Test Standards for food contact surfaces.

#### 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*, *Escherichia coli*, *Shigella dysenteriae*, *Campylobacter jejuni*, *Escherichia coli* O157:H7, *Staphylococcus aureus*, *Clostridium perfringens*, *Escherichia coli* O111:H8, *Streptococcus pyogenes*, *Enterobacter sakazakii*, *Listeria monocytogenes*, *Yersinia enterocolitica*, *Enterococcus faecalis* Vancomycin Resistant (VRE), *Salmonella typhi*.

**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, 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*, *Staphylococcus aureus*.

See reference sheet for a complete list of organisms and additional direction for use.



 **Questions? Comments:**  
**1-800-558-2332**

For Institutional Use.

Manufactured For:  
© 2015 Diversey, Inc.,  
PO Box 19747,  
Charlotte, NC 28219-0747



**To Prepare Food Contact Sanitizing Use Solution:** Add the product at 0.25 – 0.5 oz. of product per gallon of water (1:512 – 1:256).

#### 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 use solution by adding 0.25 – 0.5 oz. per gallon of water (200 - 400 ppm active quat).
3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute.
4. 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 Serving Establishments:

1. Scrape and pre-wash utensils, dishes and glasses 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). Immerse all utensils for at least 1 minute or contact time specified by governing sanitary code.
5. Place sanitized utensils on a rack or drain board to air dry.

#### 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 0.25 – 0.5 oz. per gallon of water (200 – 400 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 196, 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-soaked to remove gross food particles.
3. Unit 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 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.

#### For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one 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.
5. Return machine to service.

#### 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-scrape.
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 quat 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 quat. 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.

#### For Control of Small Flies in Drains:

1. Spray or pour solution of 4 oz. per 5 gallons of water (625 ppm active quat) into drain during time of lowest level of drain use.
2. Apply around the edge of the drain and coat all sides of inside of drain.
3. Add 14 ounces of solution daily to each drain to maintain fly control.

#### Disinfection Directions for Vehicles:

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water for disinfection/fungicide/virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

#### 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:

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.

# J-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.

**At a 1:160 dilution (4 oz. of product per 5 gallons of water), using approved AOAC test methods under Good Laboratory Practices, in the presence of 5% serum load and 10 minute contact time, unless otherwise noted, this product kills the following on hard non-porous environmental surfaces:**

### Bacteria:

*Pseudomonas aeruginosa*, (ATCC 15442)  
*Staphylococcus aureus*, (ATCC 6538)  
*Salmonella enterica*, (ATCC 10708)  
*Botrytis cinerea*, (ATCC 12481)  
*Burkholderia cepacia*, (ATCC 25416)

*Campylobacter jejuni*, (ATCC 29428)  
*Corynebacterium ammoniagenes*, (ATCC 6871)  
*Escherichia coli* O157:H7, (ATCC 35150)  
*Klebsiella pneumoniae*, (ATCC 13883)  
*Listeria monocytogenes*, (ATCC 984)

*Proteus mirabilis*, Clinical Isolate  
*Salmonella typhi*, (ATCC 6539)  
*Shigella sonnei*, (ATCC 9290)  
*Yersinia enterocolitica*, (ATCC 23715)

### Antibiotic-Resistant Strains of Bacteria:

*Enterococcus faecium*, (Clinical Isolate),  
 (Resistant to Vancomycin (VRE))

*Staphylococcus aureus*, (ATCC 33591),  
 (Resistant to Methicillin (MRSA))

*Staphylococcus aureus*, (Genotype USA400),  
 (Community Associated – Methicillin Resistant (CA-MRSA))

### \*Viruses:

\*Hepatitis B Virus  
 \*Hepatitis C Virus  
 \*Herpes Virus Type 1, (VR-260)

\*Herpes Virus Type 2, (VR-734)  
 \*Human Coronavirus, (ATCC VR-740)  
 \*Infectious Bronchitis Virus, (Clinical Isolate)

\*Influenza A (H1N1) virus (ATCC VR-1469)  
 \*Influenza A2/Japan Virus, (VR-100)  
 \*Vaccinia Virus, (Clinical Isolate)

Kills \*HIV-1 (AIDS virus) (HTLV-IIIB) when used as directed on hard, non-porous inanimate surfaces with a 2 minute contact time.

### \*Veterinary Viruses:

\*Avian Influenza A (H5N1) Virus  
 \*Avian Influenza A (H9N2), (VR-798)  
 (Turkey/Wisconsin Virus)  
 \*Avian Reovirus, (VR-2449)  
 \*Bovine Viral Diarrhea Virus, (VR-534)  
 \*Canine Coronavirus, (VR-809)

\*Canine Distemper Virus, (Clinical Isolate)  
 \*Equine Arteritis Virus, (VR-796)  
 \*Infectious Bovine Rhinotracheitis Virus,  
 (VR-188)  
 \*Infectious Laryngotracheitis Virus, Strain  
 LT-IVAX

\*Newcastle Disease Virus, (Clinical Isolate)  
 \*Porcine Respiratory and Reproductive  
 Syndrome Virus, (Clinical Isolate)  
 \*Porcine Rotavirus, (VR-893)  
 \*Pseudorabies Virus, (VR-135)  
 \*Transmissible Gastroenteritis Virus (TGE),  
 (VR-742)

**Fungi:** This product is fungicidal when used as directed on hard, non-porous inanimate surfaces at a 1:160 dilution (4 oz. per 5 gallons of water), and in the presence of a 5% serum load and 10 minute contact time.

*Trichophyton mentagrophytes*, (ATCC 9533)

**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 29544)  
*Enterococcus faecalis*, Vancomycin  
 Resistant, (VRE) (ATCC 51299)  
*Escherichia coli*, (ATCC 11229)

*Escherichia coli* O157:H7, (ATCC 43888)  
*Escherichia coli* O111:H8, (ATCC BAA-184)  
*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 environmental surfaces:

*Enterobacter aerogenes*, (ATCC 13048)

*Staphylococcus aureus*, (ATCC 6538)

**Malodor Counteractancy** – eliminates odors and odor-causing bacteria on hard, nonporous surfaces in restroom areas, behind and under sinks and counters, and storage areas and other places where bacterial growth can cause malodors.

## 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-soaked to remove gross food particles.
3. Unit 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 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.

## For Sanitization of Ice Machines:

1. Turn off refrigeration.
2. Unit must be washed with a compatible detergent and rinsed with potable water before sanitizing.
3. Wash and rinse all surfaces thoroughly.
4. Apply a solution of 0.25 – 0.5 oz. of product per gallon of water (200 - 400 ppm active) by direct pouring or by recirculating through the system. Surfaces must remain wet for at least one 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.
5. Return machine to service.

## 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-scrape.
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 quat 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 quat. 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.

## For Control of Small Flies in Drains:

1. Spray or pour solution of 4 oz. per 5 gallons of water (625 ppm active quat) into drain during time of lowest level of drain use.
2. Apply around the edge of the drain and coat all sides of inside of drain.
3. Add 14 ounces of solution daily to each drain to maintain fly control.

## Disinfection Directions for Vehicles:

1. Clean all vehicles including mats, crates, cabs, and wheels with high-pressure water and this product.
2. For sprayer applications, use a coarse spray. Use 4 oz. of product per 5 gallons of water for disinfection/fungicide/\*virucide.
3. Leave all treated surfaces exposed to solution for 10 minutes or more and allow to air dry.

## 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.

*Not for use on food contact surfaces or on food preparation areas*

## To Prepare Disinfectant Use Solution: Add the product at 4 oz. of product per 5 gallons of water (625 ppm active quaternary).

## For Use as a One-Step Cleaner/Disinfectant:

1. Pre-clean heavily soiled areas.
2. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces.
3. To disinfect, all surfaces must remain wet for 10 minutes.
4. Wipe surfaces and let air dry.

Note - Rinsing is not necessary unless floors are to be coated with finish or restorer. When cleaning floors position wet-floor signs around area to be cleaned. Floors will be slippery when wet or contaminated with foreign materials. Promptly clean up spills and foreign materials.

## To Kill Fungi:

Pre-clean heavily soiled areas. Apply Disinfectant Use Solution to hard, non-porous environmental surfaces. Allow surface to remain wet for 10 minutes. Wipe surfaces and let air dry.

## To Disinfect Food Service Establishment Food Contact Surfaces including countertops, exterior surfaces of appliances and tables:

1. Before using this product, food products and packaging materials must be removed from area or carefully protected. For heavily soiled areas, a pre-cleaning step is required.
2. Apply Disinfectant Use Solution evenly over surface. For sprayer applications use a coarse spray device. Be sure to wet all surfaces thoroughly.
3. Allow surface to remain wet for 10 minutes.
4. Remove excess liquid.
5. When disinfecting food contact surfaces, rinse surfaces thoroughly with potable water. This product must not be used to clean the following surfaces: utensils, glassware, and dishes.

## For Treatment of Animal Housing Facilities: Dilute at 4.0 oz. of product per 5 gallons of water (1:160).

1. Remove all animals and feeds from areas being treated.
2. Remove all litter and manure from floors, walls and surfaces of barns, pens, stalls, chutes, and other facilities occupied or traversed by animals.
3. Empty or cover all troughs, racks and other feeding and watering appliances.
4. Thoroughly clean all surfaces with soap or detergent and rinse with water.
5. Apply fresh Use Solution to floors, walls, cages and other washable hard, non-porous environmental surfaces. For smaller surfaces, use a trigger spray bottle to spray all surfaces with solution until wet. To disinfect, all surfaces must remain wet for ten minutes.
6. Immerse all halters, ropes, and other types of equipment used in handling and restraining animals, as well as forks, shovels, and scrapers used for removing litter and manure.
7. Ventilate buildings and other closed spaces. Do not house animals or re-employ equipment until product has dried.
8. For disinfection of feed racks, troughs, automatic feeders, fountains and watering appliances scrub with use-solution, let stand ten minutes. Then thoroughly scrub all treated surfaces with soap or detergent and rinse with potable water before reuse.

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