

Regular, effective cleaning and sanitizing of equipment, utensils, and work or dining surfaces which could harbor hazardous microorganisms minimizes the probability of contaminating food during preparation, storage or service. Effective cleaning will remove soil and prevent the accumulation of food residues which may decompose or support the rapid development of food poisoning organisms or toxins. Application of effective sanitizing procedures reduces the number of those disease organisms which may be present on equipment and utensils after cleaning, and reduces the potential for the transfer, either directly through tableware such as glasses, cups and flatware or indirectly through food.

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

Where equipment and utensils are used for the preparation of foods on a continuous or production-line basis, utensils and the food-contact surfaces of equipment should be washed, rinsed with potable water and sanitized at intervals throughout the day on a schedule based on food temperature, type of food, and amount of food particle accumulation.

L-512 Foodservice Concentrated Sanitizer kills Herpes Simplex Virus 1&2 (Herpes), Influenza Type A2/Hong Kong (Influenza), Vaccinia (Pox Virus), Trichophyton mentagrophytes (the Athlete's Foot Fungus).

DIRECTIONS FOR USE

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

To Sanitize Food Processing Equipment and other Hard Surfaces in Food Processing Locations, Dairies, Restaurants and Bars:

For sanitizing food processing equipment, dairy equipment, food utensils, dishes, silverware, glasses, sink tops, countertops, refrigerated storage, display equipment and other hard nonporous surfaces.

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.

Apply a solution of 0.25 - 0.34 oz. of L-512 Foodservice Concentrated Sanitizer per gallon of water (1.00 - 1.36 oz. of L-512 Foodservice Concentrated Sanitizer per 4 gallons of water) (or equivalent dilution) (150 - 200 ppm active) to pre-cleaned hard surfaces thoroughly wetting surfaces with a cloth, mop, sponge, sprayer or by immersion. Surfaces must remain wet for at least 60 seconds (one minute) followed by adequate draining and air drying. Do not rinse. Prepare a fresh solution daily or more often if solution becomes visibly diluted, clouded or soiled. For mechanical application, use-solution may not be reused for sanitizing applications, but may be reused for other purposes such as cleaning.

Apply to sink tops, countertops, refrigerated storage and display equipment and other stationary hard nonporous surfaces by cloth, sponge or brush.

Immerse pre-cleaned glassware, dishes, silverware, cooking utensils and other similar size food processing equipment in a use-solution of 0.25 - 0.34 oz. of L-512 Foodservice Concentrated Sanitizer per gallon of water (1.00 oz. - 1.36 oz. per 4 gallons) (or equivalent dilution) (150 - 200 ppm active) for at least 60 seconds. Drain thoroughly and allow to air dry before reuse. Do not rinse.

L-512 FOODSERVICE CONCENTRATED SANITIZER



One-Step Disinfectant, Sanitizer, Fungicide, Virucide*, Deodorizer. For Hospital, Home, Institutional and Industrial Use. For School, Dairy, Restaurant, Food Handling and Processing Areas, Bar and Institutional Kitchen Use With Organic Soil Tolerance. Effective in hard water up to 500 ppm hardness.

Active Ingredients

Octyl decyl dimethyl ammonium chloride	2.25%
Dioctyl dimethyl ammonium chloride	0.90%
Didecyl dimethyl ammonium chloride	1.35%
Alkyl (C ₁₄ , 50%; C ₁₂ , 40%; C ₁₆ , 10%) dimethyl benzyl ammonium chloride	3.00%
Inert Ingredients	92.50%
Total	100.00%

DANGER

KEEP OUT OF REACH OF CHILDREN

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 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 the poison control center or doctor. Do not give anything by mouth to an unconscious person.

Call a poison control center or doctor for treatment advice. Have the product container or label with you when calling a Poison Control Center or doctor or going for treatment.

NOTE TO PHYSICIAN: Probable mucosal damage may contraindicate the use of gastric lavage. Measures against circulatory shock, respiratory depression, and convulsion may be needed.

SEE SIDE PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

EPA REG. NO. 6836-70-12367 EPA EST. NO. 12367-PA-1

NET CONTENTS: ONE GALLON

PRODUCT REORDER # L039

At 0.25 oz. per gallon of water (150 ppm active), L-512 Foodservice Concentrated Sanitizer is an effective food-contact surface sanitizer, in water up to 400 ppm hardness, against Escherichia coli and Staphylococcus aureus.

At 0.34 oz. per gallon of water (200 ppm active), L-512 Foodservice Concentrated Sanitizer is an effective food-contact surface sanitizer, at 500 ppm hard water, against Escherichia coli, Escherichia coli 0157:H7, Listeria monocytogenes, Salmonella choleraesuis and Staphylococcus aureus.

DISINFECTION/VIRUCIDAL* DIRECTIONS:

Add 3-1/2 oz. of **Bardac 205M-7.5** per 4-1/2 gallons of water (0.78 oz. of **Bardac 205M-7.5** per gallon of water) (or equivalent dilution) to disinfect hard, nonporous surfaces.

Before use in federally inspected meat and poultry food processing plants and dairies, food products and packaging materials must be removed from the room or carefully protected.

Apply use-solution with a cloth, mop, sponge, sprayer or by immersion, thoroughly wetting surfaces. For sprayer application, use a coarse spray device. Spray 6-8 inches from surface; rub with brush, sponge or cloth. Do not breathe spray. **Note:** For spray applications, cover or remove all food products. Treated surfaces must remain wet for 10 minutes. Wipe dry with a clean cloth, sponge or mop or allow to air dry. Prepare a fresh solution daily or more often if the use solution becomes visibly diluted or soiled. Rinse food contact surfaces such as counter tops, tables, picnic tables, appliances and/or stove tops with potable water prior to reuse. Do not use on glasses, dishes or utensils. For heavily soiled areas, a preliminary cleaning is recommended.

U.S. PUBLIC HEALTH SERVICE FOOD SERVICE SANITIZATION RECOMMENDATIONS

Cleaning and Sanitizing. Equipment and utensils shall be thoroughly pre-flushed or pre-scraped and when necessary, presoaked to remove gross food particles and soil. (1) Thoroughly wash equipment and utensils in a hot detergent solution. (2) Rinse utensils and equipment thoroughly with clean water. (3) Sanitize equipment and utensils by immersion in a use-solution of 0.25 - 0.34 oz. of L-512 Foodservice Concentrated Sanitizer per gallon of water (or equivalent dilution) (150 - 200 ppm) for at least 60 seconds at a temperature of 75°F. This dilution is equivalent to a solution containing 50 ppm available chlorine. (4) For equipment and utensils too large to sanitize by immersion, apply a use-solution of 1 oz. L-512 Foodservice Concentrated Sanitizer per 2 gallons of water (or equivalent dilution) (300 ppm active) by rinsing, spraying or swabbing until thoroughly wetted. (5) Allow sanitized surface to drain and air dry. Do not rinse.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS

DANGER. Corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed and / or if absorbed through the skin. Do not get in eyes, on skin, or on clothing. Wear protective eyewear (goggles, face shield or safety glasses), protective clothing and rubber gloves when handling. Wash thoroughly with soap and water after handling. Remove and wash contaminated clothing before reuse.

STORAGE AND DISPOSAL

Store in original container in areas inaccessible to children. Do not store on side. Avoid creasing or impacting of side walls. Do not reuse empty container. Discard in trash or recycle.



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