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› Diversey Suma Final Step J-512 Sanitizer Instruction Manual (Model 5756018)

Diversey 5756018

Diversey Suma Final Step J-512 Sanitizer Instruction Manual

Model: 5756018

1. PRODUCT OVERVIEW

The Diversey Suma Final Step J-512 Sanitizer is a concentrated, no-rinse formula designed for sanitizing food contact surfaces. It is suitable for use in restaurants, commercial kitchens, cafeterias, and food processing facilities. This EPA-registered product is diluted at a 1:512 ratio and is effective for utensil immersion, sink sanitizing, and hard nonporous food contact surface applications. It is NSF listed, ensuring its suitability for foodservice environments.



Image 1: Front view of the Diversey Suma Final Step J-512 Sanitizer 1-gallon container.

2. SAFETY INFORMATION

DANGER: Keep out of reach of children. This product is corrosive. Causes irreversible eye damage and skin burns. Harmful if swallowed or 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 chemical-resistant gloves when handling. Wash thoroughly with soap and water after handling and before eating, drinking, chewing gum, using tobacco, or using the toilet. Remove and wash contaminated clothing before reuse.

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. Call a Poison Control Center or doctor for treatment advice.
- **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 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.

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

Ingredients

Active Ingredients: n-Alkyl (68% C12, 32% C14) dimethyl ethylbenzyl ammonium chloride, n-Alkyl (60% C14, 30% C16, 5% C12, 5% C18) dimethyl benzyl ammonium chloride, ethyl alcohol. Other Ingredients: Aqua.

3. SETUP AND DILUTION

Proper dilution is critical for effective sanitization. Always follow label directions carefully.

General Use Instructions for Food Contact Surfaces

1. **Pre-cleaning:** Prior to sanitization, remove gross particulate matter from surfaces with a warm water flush. Then, wash equipment with a suitable detergent or cleaning solution and follow with a potable water rinse.
2. **Dilution:** Prepare a 200–400 ppm active quaternary solution by adding **1 ounce of sanitizer to 4 gallons of water** (or 0.25 fl. oz. per 1 gallon of water). This corresponds to a 1:512 dilution.
3. **Application:** Apply the sanitizing solution to pre-cleaned, hard non-porous food contact surfaces.



Image 2: Various packaging formats of Diversey Suma Final Step J-512 Sanitizer, illustrating different dispensing options.

4. OPERATING INSTRUCTIONS

Sanitizing Stationary Kitchen and Food Processing Equipment

This product can be used to clean and sanitize hard, non-porous surfaces of equipment such as deli slicers, beverage equipment, ice machines, and dispensers.

1. Clean the equipment according to the label directions for general cleaning.

2. To sanitize, apply a use-solution of 0.25 - 0.5 fl.oz. per gallon of water (200 - 400 ppm active) or equivalent dilution by spraying or swabbing until thoroughly wet.
3. Allow surfaces to remain wet for at least **60 seconds (1 minute)**.
4. Drain thoroughly before reuse and allow to air dry. **Do not rinse after sanitizing.**

For Use as a Cleaner (Non-Sanitizing)

For general cleaning of hard, non-porous surfaces:

1. Apply a use solution of 1 fl. oz. - 4 fl. oz. of product per 5 gallons of water.
2. Wipe surfaces and let air dry.

For Non-Food Contact Sanitization

When used as a non-food contact sanitizer at a 1:512 dilution (1.0 fl. oz. of product per 4 gallons of water or 0.25 fl. oz. per 1 gallon of water), this product reduces bacteria by 99.9% with a 3-minute contact time on pre-cleaned, hard non-porous inanimate surfaces.

Disinfection Directions

For disinfection, thoroughly clean surfaces first. Spray diluted J-512 Sanitizer onto the surface until wet. Allow the surface to air dry or immerse for at least **10 minutes** and then let air dry. **Do not rinse. Do not wipe.** For disinfection of food contact surfaces, rinse surfaces after disinfection is complete, then follow food contact sanitizer directions.

5. STORAGE AND HANDLING

Store this product in a cool, dry, well-ventilated area, away from direct sunlight and incompatible materials. Keep container tightly closed when not in use. Do not contaminate water, food, or feed by storage or disposal. Avoid freezing. Do not store near heat or open flame.

Container Disposal

Non-refillable container. Do not reuse or refill this container. Offer for recycling if available, or puncture and dispose of in a sanitary landfill, or by incineration, or by other procedures approved by state and local authorities.

6. TROUBLESHOOTING

If sanitization results are unsatisfactory, consider the following:

- **Improper Dilution:** Ensure the product is diluted precisely according to the instructions (1 ounce per 4 gallons of water for sanitizing food contact surfaces). Using too little product will reduce effectiveness, while too much is wasteful.
- **Insufficient Contact Time:** Verify that the sanitizing solution remains on the surface for the recommended contact time (1 minute for food contact sanitization, 3 minutes for non-food contact sanitization, 10 minutes for disinfection).
- **Inadequate Pre-cleaning:** Gross soil and organic matter can reduce the effectiveness of the sanitizer. Always pre-clean surfaces thoroughly before applying the sanitizing solution.
- **Water Hardness:** While this product is effective in the presence of 500 ppm hard water, extremely hard water might impact performance.

7. SPECIFICATIONS

Feature	Detail
Brand	Diversey
Model Number	5756018
Item Form	Liquid
Scent	Unscented
Specific Uses	All Purpose, Countertop, Dish Set, Industrial Machinery, Sink
Surface Recommendation	Stainless Steel
Special Features	Antimicrobial, Concentrated, Multi Purpose, No Rinse, Residue Free
Cleaning Agent Formulation	Disinfectant, Hard Surface Cleaner
Container Type	Box (for 4-pack), Gallon Bottle
Recommended Uses	Air Dry, Dilute, Immerse, Sanitize, Spray
Product Benefits	Air Drying, Cost Efficient, Easy Dilution, Fast Acting, Food Safe
Material Type Free	Ammonia Free, Bleach Free, Chlorine Free
Allergen Information	Allergen-Free
Item Volume (per pack)	4 gallons (128 fl oz x 4)
Unit Count	512 Fluid Ounces
Number of Items	4
Item Weight (per pack)	33.2 pounds
Certifications	EPA Reg. No. 70627-63, NSF Listed, Kosher, Halal

8. WARRANTY AND SUPPORT

For specific warranty information or technical support regarding your Diversey Suma Final Step J-512 Sanitizer, please refer to the product packaging or contact Diversey customer service directly. Contact details can typically be found on the manufacturer's website or product label.