

## **FOG OR ULV SPRAY - FOOD AND NON-FOOD AREA**

### Limitations, Restrictions, and Exceptions

When using in food processing, food manufacturing, handling and storage areas:

1. Apply only during times when plant is not in operation and no processed foods or feed products are exposed, If bulk, unpackaged, processed foods or feeds are exposed, remove or cover before treatment begins.
2. All food processing surfaces should be covered during treatment or thoroughly cleaned before using.

### Note:

Use is allowed only in non food areas of the following plants: Bottling plants, frozen food plants, meat, poultry and seafood slaughtering and/or packing plants and dairy product plants.

Non-food/feed area of food/feed areas are areas such as garbage room, lavatories, floor drains (to sewers, entries and vestibules, offices, locker rooms, machine rooms, boiler rooms, garage, mop closets and storage (after canning or bottling).

All treatments should be made during the hours when buildings are unoccupied. Buildings treated should be closed and ventilation kept at a minimum during application. Lock all entrances and do not allow unprotected workers to enter buildings during treatment.

Keep a minimum of a 7 day interval between applications except on cocoa beans and raw (unshelled) peanuts where daily applications do not exceed 0.5 grams a.i. per 1000 cubic feet of head space.

### Method

[Spray](#)

Rates

[field\\_rates 0](#)

[field\\_rates 1](#)

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Timings

N. A.