

COMMERCIAL FLORIST - EVAPORATIVE COOLER (NOT FOR USE IN CA)

General Information

GENERAL DISINFECTION PERFORMANCE

This product kills the following bacteria in 10 minutes at 1.5 oz. per 5 gal. of water (469 ppm active) and 5% soil on hard, non-porous surfaces:

Salmonella enterica

Staphylococcus aureus

DIRECTIONS FOR USE

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

Please read entire label and use strictly in accordance with precautionary statements and directions.

Rinse hard, non-porous food contact surfaces with potable water after application of product.

Limitations, Restrictions, and Exceptions

COMMERCIAL FLORIST

DO NOT apply this product in a way that will contact workers or other persons, either directly or through drift. Only protected handlers may be in the area during application. For any requirement specific to your State and Tribe, consult the State/Tribal agency responsible for pesticide regulation.

EVAPORATIVE COOLER (Not for use in CA): Controls algae, slime forming fungi on cooler pads and certain fungal plant pathogens that may carry over in the cooler as well as bacterial odors. Use 1 teaspoon of this product per 15 gal. of water (or equivalent use dilution) every other week.

Note: Not all varieties or strains of plants have been tested. Unintentional consequences such as crop injury or ineffectiveness may result because of certain environmental or growing conditions, manner of use or applications, and insect resistance. Therefore, before treating a large number of plants, spray a few plants and observe for plant damage and for performance prior to full-scale application. All risks shall be assumed by the user.

Method

[N.A.](#)

Rates

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Restricted Entry Interval

48 hours

Timings

[N.A.](#)