

FOGGING FOR REGULAR CLEANING OF FRUIT AND VEGETABLE STORAGE SYSTEMS AND POTATO STORAGE AREAS PRIOR TO LOADING WITH POTATOES (NOT APPROVED FOR USE IN CALIFORNIA)

General Information

StorOx 2.0 works best when diluted with water with minimal levels of organic or inorganic materials, and with water having a neutral pH. Thoroughly rinse out tank with water before mixing concentrate. StorOx 2.0 will readily mix with clean, neutral water and does not require agitation.

StorOx 2.0 concentrate should not be combined or mixed with any other pesticide concentrates.

Limitations, Restrictions, and Exceptions

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This product may be used for fogging (wet misting) to prevent/control the growth of non-public health organisms that cause spoilage and/or decay following cleaning procedures in hard room surfaces using any type of fogging equipment such as thermofoggers and cold foggers.

1. Prior to fogging, remove or cover any food or packaging material with waterproof coverings. Thoroughly clean all surfaces. Remove gross soil particles from surfaces to be treated.
2. Cover any metal equipment or controls inside the storages that might be sensitive to hydrogen peroxide and/or peracetic acid.
3. Ensure proper ventilation in the room.
4. Vacate all personnel from the room prior to fogging.
5. Fog areas using 1-2 quarts per 1,000 cu. ft. of storage area with 1.0%-2.0% v/v (1:50-1:100; 1.28-2.56 fl. oz. of StorOx 2.0 per gallon of water) solution of StorOx

2.0. Use high rate if surfaces are not pre-cleaned.

6. Vacate the area of all personnel prior to, during and after fogging until the hydrogen peroxide concentration is below 0.5 ppm.

Method

[Fogging](#)

Timings

[N.A.](#)