

FOR FEDERALLY INSPECTED MEAT AND POULTRY PROCESSING FACILITIES

General Information

GENERAL USE DIRECTIONS

IMPORTANT: It is recommended that the final spray mix be buffered to a pH of 5.5-7.0. Outside of this range pyrethrins can degrade and the product will lose effectiveness.

To avoid possible harm to honey bees and other beneficial insects, it is advisable to apply when the non-target insects are least active.

Pyrethrins degrade rapidly in sunlight. To ensure the best performance, coverage is key. Use spray equipment that will provide the best coverage and direct contact with as many insects as possible.

GENERAL USE DIRECTIONS FOR INDOOR APPLICATIONS

Remove pets and birds and cover fish aquariums before spraying.

Kills only at time of application. Listed insect pests must be directly contacted to be effective.

Do not apply this product in patient rooms or in any rooms while occupied by the elderly or infirm. Patients should be removed prior to treatment. If application is done as a surface spray, patients may re-enter once the spray has dried. If application is done as a space spray, the rooms should be ventilated for two hours after spraying. Do not return patients to room until after ventilation.

Do not apply in institutions (including libraries, schools, sports facilities, etc.) in the immediate area where occupants are present. Do not apply to classrooms while in use. Vacate rooms prior to treatment. If application is done as a surface spray, occupants may re-enter once the spray has dried. If application is done as a space spray, rooms should be ventilated for two hours after spraying. Do not allow occupants to enter room until after ventilation.

FOOD AREA USE: Avoid contamination of food or feedstuffs. Do not apply directly to

food. Do not apply space spray while food processing is underway. Foods should be removed or covered during treatment. All food processing surfaces and equipment should be covered or washed with an effective cleaning compound followed by a potable water rinse. In the home all food processing surfaces, dishes and utensils should be covered during treatment or thoroughly washed before use.

Limitations, Restrictions, and Exceptions

FOR FEDERALLY INSPECTED MEAT AND POULTRY PROCESSING FACILITIES: To kill accessible, exposed stages of listed crawling Insects, dilute 9 fluid ounces with one gallon of water and apply at the rate of 1 gallon to 750 square feet, paying special attention to force the spray into all cracks and crevices.

Method

[Spray](#)

Rates

[field_rates 0](#)

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Timings

[N.A.](#)