

SPACE SPRAY IN FOOD AND NONFOOD AREAS OF LISTED INDOOR AREAS

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

SPACE SPRAY IN FOOD AND NONFOOD AREAS OF LISTED INDOOR AREAS:

For use in mechanical fogging or spraying equipment to kill accessible stages of listed FLYING AND CRAWLING INSECTS. Close room and shut off all air conditioners or ventilating equipment. Dilute at the rate of 1 part concentrate into 1-8 parts water (see table below) and mix well. Apply at the rate of 1 fluid ounce of diluted solution per 1,000 cubic feet of space, filling the room with mist. Direct the space treatment upward and whenever practical, keep doors and windows closed for at least 30 minutes after application. Vacate treated area and ventilate before re-entry.

This concentrate may also be diluted with oil. If the product is used in a certified organic facility, check with certification regulations regarding allowed oils. Any oil should also meet Federal Food Additive Regulation requirements as defined by CFR Title 21. Conduct a small jar compatibility test by mixing a small amount of oil and concentrate and observe the physical compatibility of the mixture. Dilute at the rate of 1 part of concentrate with up to 8 parts oil. Apply at the rate of 1 fluid ounce of diluted solution per 1,000 cubic feet of space.

When this product is applied as a space spray in food processing or food handling establishment applications should be confined to time periods when the plant is not in operation.

(See table in the label for more dilutions)

Method

[Directed](#)

[Spray](#)

Rates

[field_rates 0](#)

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Timings

N.A.