

INDOOR USE—UNDILUTED - ULV AND SPACE SPRAY

General Information

DIRECTIONS FOR USE

Do not apply space spray while food processing is underway. Cover or remove all food processing surfaces. Thoroughly wash all food processing surfaces before reuse. After spraying in bakeries, meat packing plants, food processing plants, etc., all benches, shelving, equipment, etc. where exposed food will be handled must be washed with an effective cleaning compound followed by a potable water rinse to remove all traces of contamination. Food processing operations do not have to be stopped while applying a wet spray with care and in accordance with the directions and cautions above in those establishments which do NOT operate under Federal meat, poultry, shell egg grading and egg products inspection programs.

Do not apply directly to food, water, or feed supplements. Do not contaminate milk or milk handling equipment. Wash udder and teats of dairy animals before milking.

Limitations, Restrictions, and Exceptions

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ULV AND SPACE SPRAY: Use in aerosol generators to kill exposed accessible stages of: Flies (including fruit flies), Mosquitoes, Small Flying Moths, Fleas, Gnats, Wasps, Hornets, Clover Mites, Cheese Mites, Cheese Skippers, Boxelder Bugs, Earwigs, Ants and the following common Stored Product Pests: Granary Weevils, Rice Weevils, Confused Flour Beetles, Sawtoothed Grain Beetles, Spider Beetles, Cigarette Beetles, Drugstore Beetles, Angoumois Grain Moths, Mediterranean Flour Moths, Indian Meal Moths, Tobacco Moths, Yellow Mealworms, Dark Mealworms, Grain Mites, Cadelles and Red Flour Beetles. Close room and shut off all air conditioning or ventilating equipment. Apply at the rate of 1/2 to 1 fluid ounce concentrate per 1,000 cubic feet of space. Direct spray towards ceiling and upper corners of room. Leave room closed for 1/2 hour and ventilate thoroughly before re-entry.

Method

[Directed](#)

Rates

[field_rates 0](#)

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Timings

[N.A.](#)