

INDOOR USE—UNDILUTED - DRIED FRUIT PRODUCT STORAGE AREAS

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

INDOOR USE—UNDILUTED

DRIED FRUIT PRODUCT STORAGE AREAS: In storage or in processing for control of Almond Moths, Ants, Cereal Beetles, Chocolate Moths, Cigarette Beetles, Cockroaches, Confused Flour Beetles, Crickets, Earwigs, Flies, Fruit Flies, Fungus Gnats, Indian Meal Moths, Mediterranean Flour Moths, Red Flour Beetles, Saw-toothed Grain Beetles, Silverfish, Dried Fruit Beetles, Warehouse Beetles, and Khapra Beetles. Do not apply to fruit directly. Apply as a fine mist or fog in the air above and around the trays, bins, and shelves at the rate of 1 fluid ounce per 1,000 cubic feet of space. Repeat application at this dosage as required.

Method

[Spray](#)

Rates

[field_rates 0](#)

-

Timings

[N.A.](#)