

INDOOR USE—DILUTED - FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS

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—DILUTED

FOR USE IN FEDERALLY INSPECTED MEAT AND POULTRY PLANTS: Dilute one part concentrate with 4 parts water and use with a ULV spraying device at the rate of one fluid ounce per 1,000 cubic feet of room space. Apply the spray into all cracks and crevices in woodwork, walls, and floors, underneath sinks, behind pipes and in all places that shelter insects. Contact as many insects as possible. Before use, exposed food products and packaging materials must be covered or removed. After use, equipment and utensils must be washed with an effective cleaning compound and rinsed with potable water. Use as a space spray only when plant is not in operation. Repeat as necessary but not more than once per day. Do not reapply within 1 day.

Method

[Spray](#)

Rates

[field_rates 0](#)

[field_rates 1](#)

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Timings

[N.A.](#)