

INDOOR USE—DILUTED - FOR IN TRANSIT PROTECTION

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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FOR IN TRANSIT PROTECTION: To control accessible stages of listed insects, clean and spray truck beds, boxcars, ship holds and other listed transit equipment before loading. Thoroughly treat walls and floors and spray each layer of cartons or containers lightly as stacked. Apply diluted spray at the rate of 1 gallon per 1,000 square feet.

Method

[Spray](#)

Rates

[field rates 0](#)

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Timings

[N.A.](#)