

INDOOR USE—DILUTED - STORAGE AREAS FOR DRIED FRUIT PRODUCTS

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

STORAGE AREAS FOR DRIED FRUIT PRODUCTS for control of: Confused Flour Beetles, Dried Fruit Beetles, Indian Meal Moths and Saw-toothed Grain Beetles. Remove and destroy infested products. Apply diluted spray as a fine mist in the air above the trays and shelves. Do not apply to fruit directly. Use 1 fluid ounce per 1,000 cubic feet of space. Repeat application at this dosage in any given month. Leave the room closed for one hour. Vacate treated areas and ventilate the area before re-entry. Sweep up and destroy fallen insects.

Method

[Spray](#)

Rates

[field_rates 0](#)

-

Timings

N.A.