

NOTICE

Seller guarantee shall be limited to the terms of the label, and subject thereto, the buyer assumes any risk to persons or property arising out of use or handling and accepts the product on these conditions.

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407-356

PM-171

1/12/70

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Phase 2-List C Response 1/4/90

Front Panel

IMPERIAL  
FOOD PLANT  
FOGGING INSECTICIDE

A Concentrated PYRENONE<sup>R</sup> Insecticide

Designed for use in edible product areas of official establishments operating under the Meat, Poultry, Shell Egg Grading and Egg Products Inspection Programs, and in other food processing plants.

APPLY WITH EQUIPMENT DESIGNED AND ADJUSTED  
TO DELIVER A TRUE AEROSOL MIST

ACTIVE INGREDIENTS:

Pyrethrins .....	0.5%
Piperonyl Butoxide, Technical* .....	5.0%

INERT INGREDIENT:

Petroleum Distillate .....	<u>94.5%</u>
Total .....	100.0%

\*Equivalent to 4.0% (butylcarbityl) (6-propylpiperonyl) ether and to 1.0% of related compounds.

PYRENONE<sup>R</sup> is a registered trademark of FMC Corporation

KEEP OUT OF REACH OF CHILDREN

CAUTION

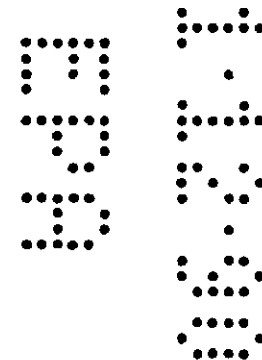
SEE BACK PANEL FOR ADDITIONAL PRECAUTIONARY STATEMENTS

NET CONTENTS 1 GALLON

EPA Reg. No. 407-356  
EPA Est. 407-IA-1

H-74-84-1

Manufactured by  
IMPERIAL INC.  
SHENANDOAH, IA 51601



**PRECAUTIONARY STATEMENTS  
HAZARDS TO HUMANS AND DOMESTIC ANIMALS**

**CAUTION**

Harmful if swallowed. Avoid breathing vapors or spray mist. Avoid contamination of feed and food-stuffs.

The use of this product in food processing establishments should be confined to time periods when the plant is not in operation. Foods should be removed or covered during treatment. All food processing surfaces should be covered during treatment or thoroughly cleaned before using.

**ENVIRONMENTAL HAZARDS**

This product is toxic to fish. Keep out of lakes, streams, or ponds. Do not contaminate water by cleaning of equipment or disposal of wastes. Apply only as specified on the label.

**CHEMICAL OR PHYSICAL HAZARDS**

Do not use, pour, spill, or store near heat or open flame.

**DIRECTIONS FOR USE**

It is a violation of Federal Law to use this product in a manner inconsistent with its labeling.

**STORAGE:** Store in original container, in a cool, dry, secure area, away from fertilizer, food, or feed. Keep container closed.

**PESTICIDE DISPOSAL:** Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility. Do not contaminate water, food, or feed by storage or disposal.

**CONTAINER DISPOSAL:** Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by incineration, or if allowed by state and local authorities by burning. If burned, stay out of smoke.

Close windows and doors and shut off ventilating systems. Use a fogger or vaporizer adjusted to deliver an aerosol spray (no droplets over 50 microns in diameter and 80% less than 30 microns). Apply at the rate of 1 ounce per 1,000 cubic feet of space. Direct the spray toward the ceiling and upper corners of the area and behind obstructions. Keep the area closed for at least 15 minutes. Vacate the treated area and ventilate before reoccupying. Repeat treatment as necessary.

The above described application will kill flies, including fruit flies, mosquitoes, flying moths, gnats, wasps, hornets, angoumois grain moths, Mediterranean flour moths, Indian meal moths, and tobacco moths. To kill the exposed or accessible stages of the following crawling insects, direct spray into cracks and crevices: silverfish, crickets, roaches, spiders, clover mites, cheese skippers, cheese mites, and these common stored product pests: granary weevils, rice weevils, confused flour beetles, saw-toothed grain beetles, spider beetles, cigarette beetles, drugstore beetles, meal worms, and grain mites. Scorpions may also be killed.

**IN MUSHROOM PRODUCTION AND PROCESSING:** To control adult ~~Phe~~ ~~ids~~, ~~Sci~~ ~~ards~~, and Cecidomyiids in growing houses, apply at a rate of 1 ounce per 1,000 cubic feet of space. Fogger should be operated 8 to 10 feet away from beds and directed slightly upward over them. Circulating fans should be left in operation, but for best results, refrigeration should be turned off. In packing and canning plants, use at a rate of 1 ounce to 2,000 cubic feet of space.