

You may submit your application to:

Mr. Charles Edwards
Compound Evaluation Laboratory
Scientific Services, FSQS
Food Ingredient Assessment Division
U.S. Department of Agriculture
Building 306, BARC - East
Beltsville, MD 20705
301/344-2566

Submit a copy of the approved application to EPA for your file.

The precautionary statement should be revised to read similar to the following:

PRECAUTIONARY STATEMENT
HAZARD TO HUMAN AND DOMESTIC ANIMALS
CAUTION

Harmful if swallowed or absorbed through skin.
Avoid breathing vapors or spray mist. Avoid
contact with skin and eyes. In case of contact,
immediately flush eyes or skin with plenty of water.
Obtain medical attention if irritation persists.

Do not apply to food. In commercial food handling
facilities, cover or remove any food and food processing
equipment during application. Do not apply while food
processing is under way. After space spraying in meat
packing plants, bakeries, and other food processing
plants, these areas should be ventilated to remove
insecticide odors, and the facilities and equipment
thoroughly washed with an acceptable detergent solution
and rinsed with potable water to remove all traces of
contamination. All food processing surfaces and utensils
should be covered during treatment and thoroughly washed
with an acceptable detergent and rinsed with water.

- 4. Please furnish the temperature and dilution factor (if any) which you used for the pH measurement.
- 5. Up-date the storage and disposal statement.
- 6. Submit five (5) copies of your final printed labeling before you release the product for shipment. Refer to the A-79 Enclosure for a further description of final printed labeling.

BEST AVAILABLE COPY

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94-84

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA sec. 6(e). Your release for shipment of the product constitutes acceptance of these conditions.

A stamped copy of the label is enclosed for your records.

Timothy A. Gardner
Product Manager (17)
Insecticide-Rodenticide Branch
Registration Division (TS-767)

Enclosure

RD/IRB:JOB:51415;GARDNER:RD:85/02;KENDRICK&CO:898-1270;4/12/85;DEL:5/11/85;DKD

PH

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DIRECTIONS FOR USE

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

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.

Close windows and doors and shut off ventilating systems. Use a non-thermal 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 1000 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 accessible, exposed stages of flies, including fruit flies, mosquitoes, silverfish, flying moths, gnats, crickets, cockroaches, spiders, scorpions, wasps, hornets, clover mites, cheese mites, cheese skippers and these common stored product pests: granary weevils, rice weevils, confused flour beetles, saw-toothed grain beetles, spider beetles, cigarette beetles, Drugstore beetles, Angoumois grain moths, Mediterranean flour moths, Indian meal moths, tobacco moths, meal moths and grain mites.

IN MUSHROOM PRODUCTION AND PROCESSING:
To control adult Mushroom flies, fungus gnats and cecid flies in growing houses, apply at a rate of 1 ounce per 1000 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 200 cubic feet of space.

DISPOSAL

Do not use empty container. Wrap container and put in trash collection.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS & DOMESTIC ANIMALS

CAUTION: Harmful if swallowed. Avoid contamination of feed and foodstuffs.

EPA REG. NO. 1841-
EPA EST. NO. 1841-PA-1

ELCO

AQUEOUS FOOD PLANT FOGGING INSECTICIDE

A Concentrated PYRENONE[®] Micro Emulsion

- Clear
- Stable
- Leaves No Oily or Objectional Residue

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 Conventional Mechanical or Compressed Air Equipment Designed and Adjusted to Deliver a True Aerosol Mist.

ACTIVE INGREDIENTS:

Pyrethrins	0.5%
*Piperonyl Butoxide, Technical	5.0%
Petroleum Distillate	2.0%
INERT INGREDIENTS:	92.5%
	100.0%

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

PYRENONE—Registered Trademark of Fairfield American Corporation

KEEP OUT OF REACH OF CHILDREN CAUTION

See side panel for additional precautionary statements.

DO NOT TRANSPORT OR STORE UNDER 32°F

ELCO MANUFACTURING COMPANY
111 THIRD STREET
DITTSBURGH PA 15215

ENVIRONMENTAL HAZARD

This product is toxic to fish. Do not discharge into water. Do not contaminate water by cleaning or disposal of wastes. Apply only as directed.

Buyer assumes all risks of use, and the manufacturer is not liable for any damage caused by this product not in strict accordance with the directions given herewith.

NEAREST AVAILABLE CO

ACQHP
with COMB
in EPA Letter

APR 16

Under the Fungicide, and
as amended, for
registered under

941

NA AQUEOUS FOOD PLANT PYRENONE¹
FOGGING INSECTICIDE, EPA Reg. No. 4816-518

TYPE: Ready-to-use water based

MODE OF ACTION: Quick acting, space and contact spray.

USE LOCATIONS: Meat, poultry and other food processing plants and in mushroom production and processing.

INSECTS CONTROLLED: Fifteen flying and fourteen crawling insect pests found in food plants and mushroom production.

APPLICATION: A true aerosol space treatment at one ounce per 1000 cubic feet.

EQUIPMENT: Mechanical, compressed air or ULV sprayer adjusted to deliver a true aerosol.

USDA ACCEPTANCE: May 25, 1977 in all areas of federally inspected meat and poultry processing plants.

SPECIAL FEATURES:

- A high quality food plant spray
- A micro-emulsion which leaves no oil residue
- Designed especially for use as an aerosol in meat and poultry plants
- Pyrenone provides quick action without objectionable residues
- The insecticidal components of Pyrenone have food additive status

PHYSICAL DATA:

Specific Gravity @ 20°C:	1.000
Weight/Gallon:	8.33
Color (G-H):	4
Refractive Index @ 25°C:	1.3566
Flash Point (TCC):	>200°F

SHIPPING CONTAINERS:

55 gallon drum	506 pounds gross	458 pounds net
5 gallon can	46.7 pounds gross	41.7 pounds net
1 gallon can (4/ctn)	38.6 pounds gross	8.4 pounds net

PYRENONE—Registered trademark of Fairfield American Corporation

2/26/82

19-41-54
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NOTE: Changes in labeling formula differing in substance from that accepted in connection with this registration must be submitted to and accepted by the Registration Division prior to use of the label in commerce. In any correspondence on this product always refer to the above U.S. EPA registration number.

On the basis of information furnished by the registrant, the above named pesticide is hereby Registered/Reregistered under the Federal Insecticide, Fungicide, and Rodenticide Act.

A copy of the labeling accepted in connection with this Registration/Reregistration is returned herewith.

Registration is in no way to be construed as an indorsement or approval of this product by this Agency. In order to protect health and the environment, the Administrator, on his motion, may at any time suspend or cancel the registration of a pesticide in accordance with the Act. The acceptance of any name in connection with the registration of a product under this Act is not to be construed as giving the registrant a right to exclusive use of the name or to its use if it has been covered by others.

This product is conditionally registered in accordance with FIFRA sec. 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA sec. 3(c)(5) when the Agency requires all registrants of similar products to submit such data.

2. Make the labeling changes listed below before you release the product for shipment:

a. Add the phrase "EPA Registration No. 1941-90."

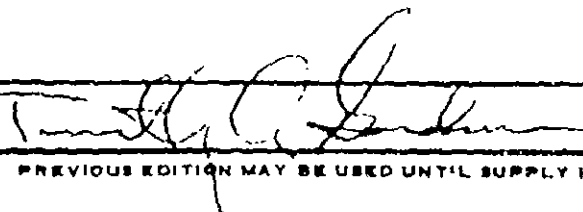
3. Your labeling makes reference to areas that are clearly designated as USDA meat and poultry processing plants. Before you release this product for sale, you must either:

a. File a separate application with USDA and obtain an approval from USDA for use in such processing plants, in which case the label wording should be changed to reflect USDA acceptance, or

b. Qualify your site designation to exclude USDA meat and poultry processing plants.

ATTACHMENT IS APPLICABLE

SIGNATURE OF APPROVING OFFICIAL



DATE

4-16-85