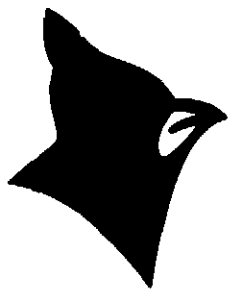


CARDINAL
CHEMICAL
COMPANY



Manufacturing Facilities
11358 Sunrise Gold Circle
Rancho Cordova, CA 95742

EPA EST 5440-CA-1

PROTECTING
THE FOODS
THAT FEED
THE NATION

CARDINAL 5% VAPONA

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND DOMESTIC ANIMALS DANGER

Concentrate is poisonous if swallowed, inhaled or absorbed through skin or eyes. Do not get on skin or in eyes. Do not breathe fumes. Wear a pesticide respirator jointly approved by the Mine Safety and Health Administration and by the National Institute for Occupational Safety and Health under the provision of 30 CFR Part 11.

ENVIRONMENTAL HAZARDS

Keep out of any body of water. Do not contaminate water by cleaning of equipment or disposal of wastes. Apply this product only as specified on this label.

Not for use or storage in or around the home.

DIRECTIONS FOR USE

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

STORAGE AND DISPOSAL

STORAGE: Do not contaminate water, food or feed by storage or disposal.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER DISPOSAL: Triple rinse (or equivalent). Then offer for recycling or reconditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

5% Vapona Insecticide is a specially formulated insecticide designed for use in the control of exposed stages of stored products insects infesting warehouses containing non-perishable, packaged or bagged raw or processed food commodities as well as bulk grains and other bulk non-perishable raw agricultural commodities, animal feeds and tobacco. The term "non-perishable" means any raw or processed food not subject to rapid decay or deterioration that would render it unfit for consumption.

Raw commodities include, but are not limited to: cocoa beans, field-dried beans, field-dried peas, grains, either bagged or bulk, tobacco and nuts. Not included are: eggs, milk, meat, poultry, fresh fruits and vegetables such as onions, parsnips, potatoes and carrots.

Processed foods would include: flour, sugar, cereals, packaged goods and crackers. Not included are hermetically sealed foods or manufactured dairy products and other processed foods requiring refrigeration.

ONLY FOR SALE TO, USE AND STORAGE BY PEST CONTROL OPERATORS OR TRAINED PERSONNEL

ACTIVE INGREDIENTS:

2,2-dichlorovinyl dimethyl phosphate* 4.65%
Related Compounds 0.35%

INERT INGREDIENTS.....

TOTAL..... 95.00%

100.00%

*Equivalent to 5% Vapona Insecticide.

Contains Petroleum Distillates

DANGER  **POISON**

KEEP OUT OF REACH OF CHILDREN

STATEMENT OF PRACTICAL TREATMENT

If swallowed - Call a physician or Poison Control Center immediately. Because of aspiration potential, do not induce vomiting unless under direct medical supervision. Do not induce vomiting or give anything to an unconscious person.

If inhaled - Remove victim to fresh air. Apply artificial respiration if indicated.

If on skin - Remove contaminated clothing and wash affected areas with soap and water.

If in eyes - Flush eyes with plenty of water. Call a physician immediately.

NOTE TO PHYSICIAN: Atropine is the emergency antidote. See further first aid instructions on the right side panel.

SEE SIDE PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS

EPA Reg. No. 5440-114

DIRECTIONS FOR USE, CONTINUED:

For the control of the exposed stages and the prevention of migration of most species of stored products insects, grain weevils, rice weevils, confused flour beetles, Indian meal moths, saw-toothed grain beetles, cigarette beetles, cocoa bean moths in warehouse storage areas, above grain, food processing areas, flour and grain mills, other handling facilities, bakeries, canning and bottling plants, brewery warehouses during times when the plant is in operation and no food products are exposed. If bulk, unopened or packaged processed foods are exposed, remove or cover before spraying begins. Food should be covered or removed during treatment. All food processing surfaces should be cleaned or thoroughly cleaned before use. If using the product in these areas, apply only when the facility is not in operation. Use Cardinal 5% Vapona in a ULV machine adjusted to deliver small particles. The recommended application should be between 1-2 grams of actual Vapona per 1,000 cu. ft. or 1/2 or 1 oz. of liquid per 1,000 ft. Check amount in insecticide tank or auxiliary tank before and after treatment to assure proper dosage has been applied.

Treatment should be made during the hours when buildings are unoccupied. Buildings treated should be closed and ventilation kept at a minimum during application of the insecticide. Lock all entrances and do not allow unprotected workers to enter buildings while being treated. Place Caution Signs at all entrances stating: "This building should not be opened and aired prior to re-entry of unprotected workers remain unoccupied by unprotected workers for at least 24 hours after treatment. Do not enter prior to _____ (date) without protection." Repeat treatment at weekly intervals during season of insect activity for optimum results.

FOR USE AS A CONTACT SPRAY: Dilute to 1% and spray at a rate of 1 pint per 10,000 sq. ft. of floor space.

Do not use in edible product areas of food processing plants, restaurants or other areas where food is commercially prepared or processed. Do not use in serving areas where food is exposed.

SPACE SPRAY AND CONTACT SPRAY. Dilute to 1-3% and apply at the rate of 1 gallon of spray per 64,000 cu. ft. of space for roaches, mosquitoes, silverfish, fleas, waterbugs, and spiders in sheltered situations. Adjust a ULV spray device to a coarse spray for control of the above insects. Contact as many of the insects with the spray as possible. Thoroughly spray all parts of the room suspected of harboring these insects. Special attention should be given to cracks, hidden surfaces under equipment and food storage areas. Then adjust the ULV device to deliver a fine spray use as a space spray. Sweep up and destroy dead insects. Repeat treatment as necessary.

Dear Mr. Lunsch:

BEST AVAILABLE COPY

Subject: Amendment - Revised Labeling
Cardinal 5[®] Vapora
EPA Registration No. 5440-114
Your Letter Dated December 4, 1989

The labeling referred to above, submitted in connection with registration under the Federal Insecticide, Fungicide, and Rodenticide Act, as amended, is acceptable, provided that you make the labeling changes listed below before you release the product for shipment bearing the amended labeling:

1. Delete "xx or Trained Personnel" from front panel. This term is ambiguous and unenforceable.
2. Above the directions for use paragraph regarding control of stored products insects add the following heading:

Fog or ULV Space Spray - Food or Non-Food Areas

3. Following the headings, "For Use as a Contact Spray" and "Space Spray and Contact Spray" add the following use limitations:

Non-Food Areas Only

4. Amend the paragraph beginning "Do not use on or near" to read as follows:

Do not use in food areas or in handling establishments, restaurants, or other areas where food is commercially prepared or

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CONCURRENCES

SYMBOL							
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processed. Do not use in serving areas while food is exposed or facility is in operation. Serving areas are areas where prepared foods are served such as dining rooms but excluding areas where foods may be prepared or held. In the home, all food processing surfaces and utensils should be covered during treatment or thoroughly washed before use. Exposed food should be covered or removed.

This paragraph should follow the instructions regarding use of the product as a contact spray and space spray.

5. Use in food-handling establishments can imply use in U.S. Department of Agriculture (USDA) Meat and Poultry Plants. Therefore, either add the statement "Not for Use in USDA Meat and Poultry Plants," or submit an application to USDA requesting use in these areas. If granted you can then indicate on the label that the product can be used in these areas.

Submit five (5) copies of your final printed labeling before you release the product for shipment.

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

Sincerely yours,

George T. LaRocca
Product Manager (15)
Insecticide-Rodenticide Branch
Registration Division (H7505C)

Enclosure