

US ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF PESTICIDES PROGRAMS
REGISTRATION DIVISION (TS-767)
WASHINGTON, DC 20460

EPA REGISTRATION

5440-117

DATE OF ISSUANCE

APR 18 1986

TERM OF ISSUANCE

NOTICE OF PESTICIDE: REGISTRATION
 REREGISTRATION

(Under the Federal Insecticide, Fungicide,
and Rodenticide Act, as amended)

NAME OF PESTICIDE PRODUCT

Cardinal Food Plant Concentrate
Fogging Insecticide

NAME AND ADDRESS OF REGISTRANT (Include ZIP code)

Cardinal Chemical Company
50 Francisco Street
San Francisco, CA 94133

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 section 3(c)(7)(A) provided that you:

1. Submit and/or cite all data required for registration/reregistration of your product under FIFRA section 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. 5440-117."
 - b. Submit a statement to us showing the certified limits for the petroleum distillate. The limits should agree with the total petroleum distillates from all sources in the product.
 - c. 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.

If these conditions are not complied with, the registration will be subject to cancellation in accordance with FIFRA section 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-767C)

ATTACHMENT IS APPLICABLE
ENCLOSURES

SIGNATURE OF APPROVING OFFICIAL

Joseph M. Tavano for TAG

DATE

4/18/86

CARDINAL FOOD PLANT CONCENTRATED FOGGING 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 OTHER FOOD PROCESSING PLANTS

Apply with equipment designed and adjusted to deliver a true aerosol mist.

PRECAUTIONARY STATEMENTS HAZARDS TO HUMANS AND (DOMESTIC ANIMALS) CAUTION

Do not apply directly to food. In commercial food handling facilities, cover or remove food and food processing equipment during application. Do not apply while food processing is underway. After space spraying in food processing plants, wash all equipment, benches, shelving, etc., where exposed food will be handled, with potable water. All food processing surfaces and utensils should be covered during treatment, or thoroughly washed before use.

Remove pets, birds and cover fish aquariums before spraying.

Harmful if swallowed. Avoid breathing vapor. Avoid contact with skin, eyes or clothing. Wear mask or respirator of type recommended by NIOSH (National Institute for Occupational Safety or Health) to give adequate protection against this material. Wear protective clothing. Wash exposed skin with soap and water after handling and before eating. Wash all contaminated clothing with soap and water separately from other clothing before re-use.

FIRST AID

In case of contact, immediately flush skin and eyes with plenty of water. If irritation persists, get medical attention.

PHYSICAL OR CHEMICAL HAZARDS

Extinguish open flame before space spraying. This formulation is combustible. 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. SEE SIDE PANEL FOR ADDITIONAL INSTRUCTIONS.

STORAGE AND DISPOSAL

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

PESTICIDE DISPOSAL: Wastes resulting from the use of this product may be disposed of on site or at an approved waste disposal facility.

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.

PYRENONE®

ACTIVE INGREDIENTS:

Pyrethrins.....	5%
*Piperonyl Butoxide, technical.....	50%
Petroleum Distillate.....	94.5%
	100.0%

*Equivalent to 4.0% (butylcarbityl) (8-propylpiperonyl) ether and 1.0% related compounds.

KEEP OUT OF REACH OF CHILDREN CAUTION

SEE SIDE PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS

EPA Reg. No. 5440-

WARRANTY STATEMENT: Our recommendations for use of this product are based upon tests believed to be reliable. The use of this product is beyond the control of the manufacturer. No guarantee, expressed or implied, is made as to the effect of such or the results to be obtained if not used in accordance with directions or established safe practice. The buyer must assume all responsibility, including injury or damage, resulting from its misuse as such or in combination with other materials.

Pyrenone®

Registered Trademark of Fairfield American Corporation

DIRECTIONS FOR USE

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 and thoroughly cleaned and rinsed with potable water before using. Stored food products which are infested should be fumigated or treated by other effective methods using a approved product intended for that purpose.

SPACE SPRAY: For control of accessible, exposed stages of flies, including fruit flies, mosquitoes, small flying moths, gnats, wasps, hornets, cheese skippers and these common stored product pests: granary weevils, rice weevils, confused flour beetles, saw-toothed grain beetles, spider beetles, cigarette beetles, drug-store beetles, Angoumois grain moths, Mediterranean flour moths, Indian meal moths, tobacco moths, meal worms and grain mites: 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. For best control of wasps and hornets, apply directly to nests in the evening when the insects have returned to the nests. Vacate the treated area and ventilate before reoccupying. Repeat treatment as necessary.

ACCEPTED
with COMMENTS
In EPA Letter Dated:

APR 18 1986

Under the Federal Insecticide,
Fungicide, and Rodenticide Act
as amended, for the pesticide
registered under EPA Reg. No.

5440-117

SPACE AND CONTACT SPRAY: For control of accessible exposed stages of silverfish, crickets, cockroaches, spiders, scorpions, clover mites, cheese mites, earwigs and ants, first using equipment which can deliver a pin spray, direct spray into all cracks and crevices in woodwork, walls, floors, underneath sinks, behind pipes and in all places where these insects are known to seek shelter. Contact as many insects as possible, spray directly all ant trails. Do not allow spray to contact stored food. Then, closing all doors, windows and ventilating systems, proceed with space spraying directions as given above. Use a dosage rate of 1 ounce per 1,000 cubic feet of space. Keep the area closed for at least 15 minutes. Vacate the treated area and ventilate before reoccupying. Repeat treatment as necessary.

IN MUSHROOM PRODUCT AND PROCESSING: To control mushroom flies and fungus gnats 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, refrigerators should be turned off. In packing and canning plants, use at a rate of 1 ounce to 2,000 cubic feet of space.

CARDINAL
CHEMICAL
COMPANY



FIFTY FRANCISCO ST
SAN FRANCISCO
CALIFORNIA 94133

EPA EST 5440-CA

PROTECTING
THE FOODS
THAT FEED
THE NATION