

CARDINAL
CHEMICAL
COMPANY



999 ANDERSEN DRIVE
SAN RAFAEL
CA 94901-5323

EPA EST 5440-CA-1

PROTECTING
THE FOODS
THAT FEED
THE NATION

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. All food processing surfaces and utensils should be covered during treatment, or thoroughly cleaned before use. Facilities and equipment in federally inspected meat and poultry plants must be washed with an effective cleaning compound and rinsed with potable water after spraying.

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 and 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 re-conditioning, or puncture and dispose of in a sanitary landfill, or by other procedures approved by state and local authorities.

PYRENONE®

ACTIVE INGREDIENTS:

Pyrethrins	0.50%
*Piperonyl Butoxide, Technical	5.00%
**INERT INGREDIENTS:	94.50%
TOTAL:	100.00%

*Equivalent to 4.00% (butylcarbitol)(6-propylpiperonyl) ether and 1.00% related compounds.

**Contains Petroleum Distillate

KEEP OUT OF REACH OF CHILDREN

CAUTION

SEE SIDE PANEL FOR ADDITIONAL
PRECAUTIONARY STATEMENTS

EPA Reg. No. 5440-117

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®

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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 before using. Facilities and equipment in federally inspected meat and poultry plants must be washed with an effective cleaning compound and rinsed with potable water after spraying. Stored food products which are infested should be fumigated or treated by other effective methods using an 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, drugstore 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 re-occupying. Repeat treatment as necessary.

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 PRODUCTIONS 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 operations, 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.

Not Reviewed. Registration required for use in food processing establishments.