



with:

Food should be removed or covered in such a way as to prevent contamination before treatment. Food contact surfaces and equipment must be washed with an effective cleaning compound followed by a potable water rinse after treatment.

- 6. We have no verification from the U.S. Department of Agriculture (USDA) that your product can be used in "Food processing plants, etc."

...that may be required for use in such processing plants. The following are the steps to be taken:

- a. File a separate application with USDA to obtain approval 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.

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 300, Room 300  
 Beltsville, MD 20705  
 Telephone: (301) 344-2566

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

Sincerely yours,

Phil Hutton  
 Product Manager (17)  
 Insecticide-Rodenticide Branch  
 Registration Division (N7505C)

Enclosure

31



VICHEM

# Thirty-One

For Use Only in Non-Residential Food-Handling Area of Food Processing Plants, Schools, Taverns, Grocery Stores, Hotels, Motels, Bottling Plants, Canneries, Bakeries, Cafeterias, Hospitals and Restaurants

NET CONTENTS  
5 OUNCES

**ACTIVE INGREDIENTS:**

d-trans Allethrin (allyl homolog of permethrin)	0.50
Piperonyl butoxide technical	1.00
N-octyl bicycloheptene dicarboximide	1.00
Petroleum distillate	17.50
<b>INERT INGREDIENTS</b>	<b>80.00</b>

Total 100.00%

Equivalent to 0.80% (butylcarbityl) (8-propylpiperonyl) ether and 0.20% related compounds

**CAUTION:**

KEEP OUT OF REACH OF CHILDREN  
See Back Panel for Additional Precautionary Statements

EPA Reg. No. 54282-31

Manufactured by

Technical Products Corp.  
Portsmouth, Virginia 23704

**DIRECTIONS FOR USE**

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

**IN NON-RESIDENTIAL FOOD-HANDLING AREAS:** Schools, food processing plants, schools, taverns, grocery stores, hotels, motels, bottling plants, canneries, bakeries, cafeterias, hospitals and restaurants.

**To Kill Flies, Mosquitoes, Small Flying Moths, Gnats, Weeps:** Place an upright on floor in center of area to be treated. Snap cap on top and cover up of container. When discharge of insecticide starts, remove cap tightly, as possible and leave closed for at least 30 minutes. Repeat treatments, as necessary. The entire contents of this can are sufficient to treat up to 15,000 cubic feet of unobstructed space. Do not remain in treated area and ventilate the area after treatment is completed. Sweep up any dead insects.

**STORAGE AND DISPOSAL**

**Storage:** Do not use or store near heat or open flame.  
**Disposal:** Do not reuse empty container. Wrap in plastic and put in trash collection.

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

**CAUTION**

Harmful if swallowed. Avoid breathing vapors. Irritant to skin, eyes, nose and throat. Avoid contact with skin, eyes or clothing. In case of contact, immediately flush with plenty of water. Get medical attention if irritation persists.

Avoid contamination of feed and foodstuffs. When used in food processing plants, food should be removed and covered during treatment. All food processing surfaces should be covered during treatment and thoroughly cleaned before using. When using this product in a kitchen, thoroughly clean the facility is not in operation. Remove pets from the area during application before spraying.

**NOTE:** When used in hospitals, patients should be removed from treatment area. Wait two hours before patients are returned.

**PHYSICAL OR CHEMICAL HAZARDS**

Contents under pressure. Do not puncture or burn. Exposure to temperatures above 130°F may cause bursting.

27-289 181P EPA Est. 11715-TN-1

