

NOTE: The verbiage below appears on the Master label for 10324-81. It does not currently appear on the Spectrum label

DIRECTIONS FOR FOGGING IN DAIRIES, BEVERAGE AND FOOD PROCESSING PLANTS: Prior to fogging, food products and packaging material must be removed from the room or carefully protected. After cleaning, fog desired areas using 1 quart per 1000 cubic feet of room area with a solution containing 2 ounces of product to 1 gallon of water (1,200 ppm active) (or equivalent use dilution). Wear a dust mist respirator when mixing the use solution and pouring it into the fogging apparatus. Vacate the area of all personnel during fogging and for a minimum of 2 hours after fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. All food contact surfaces must be sanitized with an EPA approved food contact sanitizer solution of 150-400 ppm active (¼-0.67 ounce of this product per 1 gallon of water) (or equivalent use dilution) prior to use. [(All food contact surfaces must be thoroughly rinsed prior to reuse with potable water) (Allow food contact surfaces to drain thoroughly before operations are resumed)].

Note: The fog generated is irritating to the eyes, skin and mucous membranes. Under no circumstances must a room or building be entered by anyone within two hours of the actual fogging and a minimum of 4 air exchanges (ACH) per hour in the facility. If the building must be entered, then the individuals entering the building must wear a self-contained respirator approved by NIOSH/MSHA, goggles, long sleeves and long pants.