C.H.®

## FORMULA NO. 9

## BUG KILLER

To Control: flies, mosquitoes, moths and gnats.

For use in indoor areas such as: food handling and food preparation areas of restaurants, food processing plants, stores, farms, dairies, barns, kennels, factories, hotels, motels, supermarkets, food warehouses, hospitals and chicken houses. Also for use in meat processing and packaging plants when not in operation.

## WARNING:

FLAMMABLE EXPLOSIVE

READ THE LABEL BEFORE USING

KEEP OUT OF REACH OF CHILDREN

GUARANTEE:

PYRETHRINS 1.0%
PIPERONYL BUTOXIDE 2.0%
N-OCTYL BICYCLOHEPTENE DICARBOXIMIDE 3.34%

REGISTRATION NO. 24692

PEST CONTROL PRODUCTS ACT

NET WEIGHT: 184 g (6.5 OUNCES)

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Directions for Use:

C.H. #9 Formula Insect Killer is designed for automatic type dispensers which release a 55 mg. metered dose of insecticide every 15 minutes to control flies, mosquitoes, moths and gnats. Each can contains enough product to protect an area at least 170

m3 of free-air flow space for up to 30 days. The automatic dispenser is to be used in indoor areas such as: food handling and food preparation areas of restaurants, food precessing plants, stores, farms, dairies, barns, kennels, factories, hotels, motels, supermarkets, food warehouses, hospitals and chicken houses. Also for use in meat processing and packaging plants when not in operation.

DIRECTIONS: Remove protective cap from top of can into special automatic dispenser. Place 2 to 3 metres above floor at a point where air flow will carry insecticide throughout the area. Do not install directly over food handling or dispensing areas. Do not install near eye level.

One unit per 170m³ should be considered as an average depending on the specific conditions in the area of use (such as air flow rate, humidity and room temperature). These same conditions can also affect insect activity and control. As with any method of insect control, best results are achieved when sanitation and other prevention practices are followed.

Do not operate unit in edible processing areas of food plants while processing is in operation. Start automatic dispenser equipment one hour after shutdown of processing operation and turn off until one hour before processing resumes.

In meat packaging plants: Spray only when plant is not in operation. No exposed meat products, ingredients or packaging material may be kept in the room. Cover food handling equipment. Any treated surface that may contact meat products should be washed and rinsed thoroughly with potable water after spraying and before reuse for meat processing.

PRECAUTIONS: KEEP OUT OF REACH OF CHILDREN. Avoid contact with skin and eyes. Avoid inhalation of spray mists. Wash after using. Do not use in homes or schools. Do not use in nurseries or rooms where infants, ill or aged persons are confined. Do not spray over milk or milking equipment. Contents under pressure. Container may explode if heated. Do not expose to temperatures above 50'C. Do not spray near open flames or sparks. Do not puncture or incinerate. Do not contaminate food, feed or water. Contents toxic to fish and birds. Do not install directly over polished plastic or varnished surfaces.

FIRST AID: In case of contact with eyes or skin, flush with water. If irritation persists, seek medical attention. Contains Petroleum Distillate. If accidentally swallowed, do not induce vomiting, but contact a physician or poison control centre immediately.

DISPOSAL: When container is empty, carefully press valve (away from face) to release all pressure. Dispose of empty container in accordance with provincial requirements. For information on the disposal or unused, unwanted product and cleanup of spills,

contact the provincial regulatory agency or the manufacturer.

## NOTICE TO USER:

This control product is to be used only in accordance with the directions on this label. It is an offence under the Pest Control Products Act to use a control product under unsafe conditions.

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