

PHYSICAL/CHEMICAL HAZARDS

Combustible. Do not use or store near heat or open flame. Do not apply this product in or on electrical equipment, due to the possibility of shock hazard. Do not allow this product to come in contact with acids, bases, or other strong oxidizing materials, as a chemical incompatibility reaction may occur.

DIRECTIONS FOR USE

It is a violation of Federal Law to use this product in any manner inconsistent with its labeling. READ ENTIRE LABEL BEFORE USING. USE STRICTLY IN ACCORDANCE WITH LABEL AND WITH APPLICABLE STATE AND FEDERAL REGULATIONS.

LIQUID FORMULATION FOR USE ONLY IN COMMERCIAL APPLICATION EQUIPMENT, SUCH AS CONVENTIONAL OR ULV FOGGING EQUIPMENT (SPACE TREATMENT)

- USE IN HAND-HELD FOGGER OR HAND-HELD SMOKE GENERATOR EQUIPMENT IS PROHIBITED.
- USE IN RESIDENTIAL SITES AS A CRACK AND CREVICE OR SPACE SPRAY IS PROHIBITED.
- USE ON LAWNS, TURF OR ORNAMENTALS IS PROHIBITED.
- USE IS ALSO PROHIBITED IN:
 - **The following food/feed manufacturing establishments:** bottling plants (including wineries, breweries, soft drinks), frozen food/feed (including pizza plants and ice cream plants) excluding non-food/non-feed manufacturing areas.
 - **The following food/feed processing establishments:** meat, poultry and seafood slaughtering and/or packing plants (including edible fats and oils), frozen food/feed plants (including fruit and vegetables), dairy product plants (including milk processing plants) excluding non-food/non-feed processing areas.
 - **Federally Inspected Meat and Poultry Plants**

FOR USE IN WAREHOUSES, SILOS, BULK BINS AND FOOD/FEED PROCESSING, FOOD/FEED MANUFACTURING, HANDLING AND STORAGE PLANTS CONTAINING NON-PERISHABLE, PACKAGED OR BAGGED RAW OR PROCESSED FOOD/FEED COMMODITIES OR BULK RAW OR PROCESSED FOOD/FEED COMMODITIES AND NON-FOOD/NON-FEED AREAS OF PROCESSING/MANUFACTURING PLANTS FOR CONTROL OF INSECTS SUCH AS INDIAN MEAL MOTH, RED FLOUR BEETLE, CORNED FLOUR BEETLE, SAW-TOOTHED GRAIN BEETLE, MERCHANT GRAIN BEETLE, CIGARETTE BEETLE, DRUGSTORE BEETLE, AND GRANARY WEEVIL.

- *Non-food/non-feed processing and manufacturing plant use areas include garbage rooms, lavatories, floor drains (to sewers entries and vestibules), offices, locker rooms, machine rooms, boiler rooms, garages, mop closets and storage (after canning or bottling).
- Keep a minimum of a 7-day interval between applications except on cocoa beans and raw (unshelled) peanuts where daily applications do not exceed 0.5 grams A.I. per 1,000 cubic feet of head space.
- Do not make applications when temperatures are below 60 °F.
- The term "non-perishable" means any raw or processed food/feed not subjected to rapid decay or deterioration that would render it unfit for consumption. Raw commodities would include: Animal feed, cocoa beans, dried beans, grain crops, peanuts, soybeans and nut crops. Raw commodities do not include eggs, milk, meat, poultry, fish, fresh fruits and vegetables. Processed food/feed would include: flour, sugar, cereals, packaged goods and crackers. Processed food/feed do not include: hermetically sealed food/feed or manufactured dairy products and other processed food/feed requiring freezing or refrigeration.
- When using in food/feed processing, food/feed manufacturing, handling and storage areas:
 - Apply only during times when plant is not in operation and no food/feed products are exposed. If bulk, unpackaged food/feed is exposed, remove or cover before treatment begins.
 - All food/feed processing surfaces must be covered during treatment or thoroughly cleaned before using.
- All treatments must be made during the hours when buildings are unoccupied. Buildings treated must be closed and ventilation kept at a minimum during application. Lock all entrances and do not allow unprotected workers to enter building during treatment. Place WARNING signs at entrances stating:
 - **"THIS BUILDING MUST BE OPENED AND AIRED PRIOR TO REENTRY OF UNPROTECTED WORKERS. THIS BUILDING MUST NOT BE ENTERED**

WITHOUT PERSONAL PROTECTIVE EQUIPMENT FOR 24 HOURS; OR, UNTIL A DIRECT INDICATING SHORT TERM CONCENTRATION MONITORING DEVICE (e.g. a Dräger Tube) INDICATES THAT THE DDVP AIR CONCENTRATION IS EQUAL TO, OR LESS THAN, 50% OF THE PEL (0.1 ppm); AN AIR CONCENTRATION OF 0.05 PPM OR LESS IS REQUIRED FOR ENTRY WITHOUT PERSONAL PROTECTION EQUIPMENT. DO NOT ENTER PRIOR TO _____ AM OR PM ON _____ (Date) WITHOUT PERSONAL PROTECTIVE EQUIPMENT UNLESS AIR CONCENTRATIONS OF DDVP ARE 50% OF THE PEL OR LESS."

- In California, the building cannot be reentered without personal protection for 24 hours, unless the DDVP air concentration is 0.01 ppm or less. WARNING signs should read: **"THIS BUILDING SHOULD BE OPENED AND AIRED PRIOR TO REENTRY OF UNPROTECTED WORKERS. THIS BUILDING MUST NOT BE ENTERED WITHOUT PERSONAL PROTECTIVE EQUIPMENT FOR 24 HOURS; OR, UNTIL A DIRECT INDICATING SHORT TERM CONCENTRATION MONITORING DEVICE INDICATES THAT THE DDVP AIR CONCENTRATION IS EQUAL TO, OR LESS THAN 0.01 PPM. AN AIR CONCENTRATION OF 0.01 PPM OR LESS IS REQUIRED FOR ENTRY WITHOUT PERSONAL PROTECTION EQUIPMENT. DO NOT ENTER PRIOR TO _____ AM OR PM ON _____ (Date) WITHOUT PERSONAL PROTECTION EQUIPMENT UNLESS AIR CONCENTRATIONS OF DDVP ARE AT OR BELOW 0.01 PPM."**

APPLICATION USING CO₂ TO PRESSURIZE CYLINDERS:

- VAP-X is packaged in cylinders to be pressurized with carbon dioxide (CO₂) and applied as a fog, using a timer or other device, or manually.
 1. Apply VAP-X at the rate of maximum 2 grams A.I. per 1,000 cubic feet or maximum 1 ounce of liquid per 1,000 cubic feet.
 2. Place the VAP-X cylinder on a scale, with a CO₂ cylinder close by.
 3. Remove protective cylinder bonnets from both cylinders and check to determine that the valves are firmly in the "OFF" position; then remove safety caps. Using a high pressure hose, connect the two cylinders.
 4. Open the CO₂ cylinder valve; then open the VAP-X cylinder valve, and fill with the desired amount of CO₂ into the VAP-X cylinder. Turn off both valves. Release the safety cap and bonnet on the CO₂ cylinder and remove it for future use.
 5. Using a high pressure hose, connect the VAP-X cylinder to the application system. Turn on the VAP-X cylinder and dispense the required dosage to the space to be treated, according to the label, by using a timer or other dispensing method.
 6. When the desired amount of VAP-X has been dispensed, close the VAP-X cylinder valve. Purge the application system with CO₂ for a minimum of 5 minutes, if necessary. Replace the safety cap and bonnet on the VAP-X and CO₂ cylinders.
 7. The empty VAP-X cylinder must be returned to Cardinal Professional Products per the STORAGE AND DISPOSAL directions, below.

STORAGE AND DISPOSAL

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

PESTICIDE STORAGE: Store product in original container in a cool, dry, locked place, out of reach of children.

PESTICIDE DISPOSAL: Pesticide wastes are acutely hazardous. Improper disposal of excess pesticide, spray mixture, or rinsate is a violation of Federal law. If these wastes cannot be disposed of by use according to label instructions, contact your State Pesticide or Environmental Control Agency, or the Hazardous Waste representative at the nearest EPA Regional Office for guidance.

CONTAINER HANDLING—Refillable Container (steel cylinder): Only the registrant is allowed to refill this container. Refill this container with pesticide only. Do not reuse this container for any other purpose. Cylinders are the property of Cardinal Professional Products and must be returned promptly after use, whether empty or partially full. Do not remove valve protection bonnet and safety cap until immediately before use. Replace safety cap and valve protection bonnet when cylinder is not in use. After use, close valve, screw safety cap tightly onto valve outlet, and replace protection bonnet before shipping back to registrant. Cleaning the container before final disposal is the responsibility of the person disposing of the container. Cleaning before refilling is the responsibility of the refiller.

CONTAINER DISPOSAL: To clean the container before final disposal, remove any remaining liquid from the container, using dry air pressure if necessary. Allow container to aerate for at least 5 days. After aeration, wash container using hot water; then offer container to qualified reconditioner or dispose of as directed by State or local regulations.