RESIDUAL

Provides Rapid **Control of Residential** and Industrial Pests

- Quick Knockdown
- Solvent System

KILLS: CRAWLING INSECTS— Cockroaches. Ants. Spiders. Crickets. Silverfish. Sowbugs. Pillbugs, Millipedes, Centipedes, Firebrats, Earwigs, and Bedbugs: FLYING INSECTS-Wasps, Bees, Flies, Yellowiackets, Hornets, Gnats, Mosquitoes, Flying and Clothes Moths: **PANTRY PESTS**— Carpet, Confused. Red Flour, Drugstore, Cigarette, Sawtoothed and Merchant Grain Beetles and Lesser Grain **Borers**



PERMITTED AREAS OF USE INCLUDE, BUT ARE NOT

LIMITED TO: Homes, Apartment Buildings, Laboratories, Hospitals (non-occupied patient areas), Nursing Homes (non-occupied patient areas), Institutions, Hotels, Motels, Kennels, Stables, Schools, Nurseries, Stores, Warehouses, Aircraft (except Aircraft Cabins), Buses, Trucks, Trailers, Marine Vessels, Railcars: Commercial, Industrial, Apartment, Office, Storage Buildings, Restaurants, Kitchens, Cafeterias, Dairies, Dairy Product Processing Plants, Milk Storage Rooms, Supermarkets, Egg Processing Plants, Bakeries, Bottling Plants, Wineries and Similar Structures, Breweries, Manufacturing Canneries, Frozen Food Plants, Cereal Processing and Manufacturing Plants, Pickle Factories, Grain Mills, Granaries, Spice Plants, Food Manufacturing, Processing and Servicing Establishments

ACTIVE INGREDIENT:

Cyano (4-fluoro-3-phenoxphenyl) methyl	3-
(2,2-dichloroethenyl)-2,2-dimethyl-	
cyclopropanecarboxylate	0.10%
Pyrethrins	0.05%
*Piperonyl Butoxide, technical	1.00%
INERT INGREDIENTS	98.85%
	100.00%

*Equivalent to 0.80% (butylcarbityl) (6-propylpiperonyl) ether and 0.20% of related compounds. Contains Petroleum Distillates Contains no CFCs or Other Ozone Depleting Substances. Federal Regulations Prohibit CFC Propellants in Aerosols.

KEEP OUT OF REACH OF CHILDREN CAUTION

See Back Panel for Additional Precautionary Statements.

NET WEIGHT 13 lbs. / 5.897 kg.

PRECAUTIONARY STATEMENTS Hazards to Humans & Domestic Animals CAUTION

Harmful if absorbed through the skin, eyes, or clothing. Wash thoroughly with soap and water after handling.

Do not contaminate food or feed. Do not apply directly to food. Do not apply to classrooms when in use. Do not apply this product in occupied patient rooms or in any rooms while occupied by the elderly or infirm.

STATEMENT OF PRACTICAL TREATMENT

If on Skin: Wash with plenty of soap and warm water. Get medical attention if irritation persists.

If Inhaled: Remove victim to fresh air. Apply respiration if indicated. If Swallowed: Call a physician or Poison Control Center. Note to Physician: Inducing vomiting as first aid for this product may result in increased risk of chemical pneumonia or pulmonary edema caused by aspiration of the hydrocarbon solvent. Vomiting should be induced only under professional supervision.

PHYSICAL OR CHEMICAL HAZARDS

DIRECTIONS FOR USE

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

For Cylinder Applications: Use appropriate equipment, such as crack & crevice extension tips for voids. Place injection tips into cracks, crevices, holes and small openings. Release approximately one-second of product. Repeat as necessary. Several holes may be required for long-running voids.

PERMITTED AREAS OF USE INCLUDE, BUT ARE NOT LIMITED TO:

RESIDUAL PEST CONTROL: Homes, apartment buildings, laboratories, restaurants, kitchens, cafeterias, dairies, dairy products processing plants, milk storage rooms, supermarkets, hospitals (nonoccupied patient areas), nursing homes (nonoccupied patient areas), egg processing plants, bakeries, bottling plants, wineries and similar structures, breweries, institutions, hotels, motels, kennels, stables, schools, nurseries, stores, warehouses, manufacturing enneries, frozen food plants, cereal processing and manufacturing plants, pickle factories, grain mills, granaries, spice plants, food manufacturing, processing and servicing establishments:

Transportation – Aircraft (except aircraft cabins), buses, trucks, marine vessels, railcars; Storage – Commercial, industrial, apartment, office and storage buildings.

CRACK AND CREVICE AND SPOT APPLICATION: Cockroaches, Spiders, Circkets, Silverfish, Firebrats. Do not spray directly on plastic, painted, varnished surfaces or into any electronic equipment such as radios, televisions, computers, etc. For Crack and Crevice – Use injector tip, releasing approximately 1 second spray per spot. For serious infestations, spray spots approximately 12 inches apart; for light infestations, spray approximately 3 feet apart. Spray into hiding places such as cracks, crevices, moist areas, openings around pipes and sinks, under refrigerators, cabinets, sinks, stoves and other equipment, the underside of shelves, drawers and similar areas.

CRAWLING INSECTS: Sowbugs, Pillbugs, Millipedes, Centipedes, Bedbugs, Earwigs and Ticks – Apply around doors a

necessary.

FLYING INSECTS: Wasps, Bees, Yellow Jackets and Hornets – Application to nests should be made late in the evening when insects are at rest. Apply directly.

Thoroughly spray nest, entrance and surrounding areas where insects may land or rest.

Flies, Mosquitoes, Gnats, Flying and Cloths Moths: Use as a surface spray only. Apply directly to walls, ceilings, window screens, and other flying insect resting areas as a residual surface treatment. May be used inside residential buildings, as well as, in and around carports, garages, and storage sheds.

Ants: Apply to ant trails, around doors and windows and other places where ants may be found.

PANTRY PESTS: Carpet, Confused, Red Flour, Drugstore, Cigarette, Sawtoothed and Merchant Grain Beetles and Lesser Grain Borers - Contact as many insects as possible when treating infested areas such as cracks and crevices in wall voids, around windows and door frames, under siding, in machinery and in dark secluded areas Repeat as necessary.

For long lasting residual action allow residue to remain undisturbed as this product will keep on killing for weeks
APPLICATIONS WITHIN FOOD AREAS AND NON-FOOD AREAS OF FOOD HANDLING ESTABLISHMENTS
FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMENTS

FOOD HANDLING ESTABLISHMEN

Made in U.S.A. • 800-845-3495 • www.CBProProducts.com

Places other than private residences in which food or fee 1. FOOD AREAS (INCLUDING SOME SERVING AREAS) in which food or feed is held, processed, prepared, or served.

Includes areas for receiving, storage, packing (canning, bottling, wrapping, boxing), preparing edible waste storage and enclosed processing systems (mills, dairies edible oils, syrups). Also includes some SERVING AREAS. FOOD SERVING AREAS: SERVING AREAS are facilities where food is served, such as dining rooms, but not where food is prepared or held. These areas are consider FOOD AREAS when food is exposed and the facility is in operation.

Follow application directions in this section. If food is not exposed and facility is not in operation, follow application directions under NONFOOD SERVING AREAS below.

Follow application directions in this section. It rood is not exposed and facinity is not in operation, indow application directions unless under notificing the fact of the f

switch boxes where insects into care should be taken to avoid beposing the product office aposed surfaces of introducing the material into the air. Avoid contamination of food or food processing surfaces. Do not apply directly to food. Reapplications may be made at 10-day intervals.

2. NOMFOOD AREAS (INCLUDING SOME SERVING AREAS)
Includes garbage rooms, lavatories, floor drains (to sewer), entries and vestibules, offices, locker rooms, machine rooms, boiler rooms, garages, mop closets and storage (after canning or boiling). Also includes some SERVING AREAS. NONFOOD SERVING AREAS:
SERVING AREAS are facilities where food is served, such as dining rooms, but not where food is prepared or held. These areas are considered NONFOOD AREAS where

food is not exposed and the facility is not in operation. Follow application directions in this section. If food is exposed and the facility is not in operation, follow application directions in this section. If food is exposed and the facility is in operation, follow application directions into cracks and crevices. Avoid treating surfaces likely to be contacted by food. In the home, cover all food handling surfaces and cover or remove all food and cooking utensils, or wash thoroughly after

OTHER NONFOOD AREAS:

Application Directions: Apply through which they may enter. ins. Apply to baseboard areas, around water pipes, surfaces behind and beneath sinks, lockers, tables, pallets and similar areas where insects hide or

Authorized by LISDA for use in Federally Inspected Meat and Poultry Plants

STORAGE & DISPOSAL

Do not contaminate water, food, or feed by storage or disposal. STORAGE: Store in a cool, dry area away from heat or open flame. DISPOSAL: This container may be recycled in the few but growing number of commun where steel aerosol can recycling is available. Before offering for recycling, empty the can by using the product according to the label. DO NOT PUNCTURE! If recycling is not available, wrap the container and discard in the trash.



