



UNITED STATES ENVIRONMENTAL PROTECTION AGENCY  
WASHINGTON, D.C. 20250

Registration Division

August 14, 1973

PESTICIDES OFFICE

PR Notice 73-4

NOTICE TO PRODUCERS, FORMULATORS, DISTRIBUTORS  
AND REGISTRANTS OF PESTICIDES

Attention: Persons Responsible for Federal Registration of Pesticides  
Residual Insecticides in Food Handling Establishments

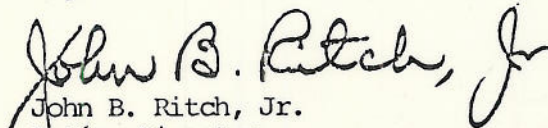
There was published in the Federal Register on July 6, 1973 (38 F.R. 18055) an announcement of our policy regarding insecticides used in food establishments. That notice advised that certain terms would be defined which are used in connection with sites and types of use in these establishments. On the reverse side hereof is a reprint of a notice appearing in the Federal Register on August 10, 1973 (38 F.R. 21685) which defines these terms.

This notice also permits certain pesticides to be used in crack and crevice treatment in food areas of food handling establishments. This is in addition to uses permitted on the authorized labels of these products.

Particular attention of registrants is directed to that part of the notice regarding application for relabeling for the crack and crevice treatment. If label modification is not approved within 6 months, the product will no longer be approved for crack and crevice use.

Residual insecticide products which contain active ingredients not listed in the notice may be approved for the additional uses by submission of data showing satisfactory residue testing.

This PR Notice cancels and supersedes PR Notice 68-14 dated August 19, 1968.

  
John B. Ritch, Jr.  
Acting Director

tries and vestibules, offices, locker rooms, machine rooms, boiler rooms, garages, mop closets, and storage (after canning or bottling).

b. Food areas of food handling establishments include areas for receiving, serving, storage (dry, cold, frozen, raw), packaging (canning, bottling, wrapping, boxing) preparing (cleaning, slicing, cooking, grinding), edible waste storage, enclosed processing systems (mills, dairies, edible oils, syrups).

3. Nonresidual insecticides are those products applied to obtain insecticidal effects only during the time of treatment and are applied either as space treatments or contact treatments.

a. Space treatment is the dispersal of insecticides into the air by foggers, misters, aerosol devices or vapor dispensers for control of flying insects and exposed crawling insects.

b. Contact treatment is the application of a wet spray for immediate insecticidal effect.

4. Residual insecticides are those products applied to obtain insecticidal effects lasting several hours or longer and are applied as general, spot, or crack and crevice treatments.

a. General treatment is application to broad expanses of surfaces such as walls, floors, and ceilings or as an outside treatment.

b. Spot treatment is application to limited areas on which insects are likely to occur, but which will not be in contact with food or utensils and will not ordinarily be contacted by workers. These areas may occur on floors, walls, and bases or undersides of equipment. For this purpose, a "spot" will not exceed 2 square feet.

c. Crack and crevice treatment is application of small amounts of insecticides into cracks and crevices in which insects hide or through which they may enter the building. Such openings commonly occur at expansion joints, between different elements of construction, and between equipment and floors. These openings may lead to voids such as hollow walls, equipment legs and bases, conduits, motor housings, junction or switch boxes.

Under terms of the agreement between the Department of Health, Education, and Welfare and the Environmental Protection Agency published in the FEDERAL REGISTER of December 22, 1971 (36 FR 24234), the Environmental Protection Agency is responsible for processing petitions for insecticide residues in foods exposed during treatment of food handling establishments. Representative residue data should be obtained for food exposed during treatments with insecticides. Based upon petitions with such residue data, food additive regulations have already been established for pyrethrins, piperonyl butoxide and N-octylbicycloheptene dicarboximide.

Many insecticides effective in food handling establishments have tolerances to cover agricultural uses. It is anticipated that the available toxicology data for these compounds will usually meet toxicology data requirements. New com-

pounds will, of course, be subject to current toxicology data requirements.

In the interim while tolerance data is being further developed, it has been determined that certain residual insecticides, if used with proper care in food handling establishments, can assist in the protection of the public health from contamination of food by insects and insect-borne diseases without hazard from residues. Therefore, use of the following type residual insecticides is authorized for careful crack and crevice treatment in food areas in addition to their authorized label uses:

1. borax (finely divided powder)
2. boric acid (finely divided powder)
3. carbaryl
4. chlordane
5. chlorpyrifos
6. dimethyl 2,2-dichlorovinyl phosphate
7. dimethyl 2,2,2-trichloro-1-hydroxyethyl phosphonate
8. 0,0-dimethyl 0-(2-isopropyl-4-methyl-6-pyrimidinyl) phosphorothioate
9. fenthion
10. orthoisopropoxyphenyl methylcarbamate
11. malathion
12. N-octylbicycloheptene dicarboximide
13. piperonyl butoxide
14. pyrethrins
15. ronnel
16. silica gel (finely divided powder)

Registrants of pesticides containing the above ingredients are requested to make immediate application for label modification to add the use for Crack and Crevice treatments in food areas. Testing is required for similar use of residual insecticides not listed above.

If the label modification is not approved within 6 months from date of publication of the notice, the product will no longer be authorized for C+C treatment.

Applications for experimental use permits may be needed to obtain residue data, and temporary food additive tolerances may be needed in conjunction with the permit. Since section 409 of the Federal Food, Drug, and Cosmetic Act does not provide for temporary food additive regulations, section 5(b) of the Federal Insecticide, Fungicide, and Rodenticide Act as amended by Public Law 92-516 is considered adequate authority to establish temporary tolerances for residues of insecticides from experimental use permits issued to obtain data from application of insecticides in food handling establishments.

As soon as adequate experimental data become available, food additive petitions should be submitted in order to provide time for review before October 1974. Registration under Public Law 92-516 can begin at that time and appropriate food additive regulations will be a necessary prerequisite for registration.

Dated: August 2, 1973.

DAVID D. DOMINICK,  
Assistant Administrator for  
Hazardous Materials Control.

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## ENVIRONMENTAL PROTECTION AGENCY

### INSECTICIDES IN FOOD HANDLING ESTABLISHMENTS

#### Definitions and Policy Statement

Safe amounts of pesticides in foods have been regulated through sections 408 and 409 of the Federal Food, Drug, and Cosmetic Act. It has been recognized for some time that contamination of foods might result from use of insecticides in food handling establishments such as canneries, restaurants, and warehouses. To assist in the regulatory control of insecticides in food handling establishments, the following definitions will be used:

1. Food is defined by section 201(f) of the Federal Food, Drug, and Cosmetic Act to mean (1) articles used for food or drink for man or other animals, (2) chewing gum, and (3) articles used for components of any such article.

2. A food handling establishment is an area or place other than a private residence in which food is held, processed, prepared and/or served.

a. Nonfood areas of food handling establishments include garbage rooms, lavatories, floor drains (to sewers), en-