

INSECTICIDES

Solutions



zero in™

FOOD SERVICE
FLYING INSECT KILLER



- Leaves no residue
- Repels insects
- Kills on-contact with Pyrethrum



CARE FOR WORK ENVIRONMENTS®

zero in™

FOOD SERVICE FLYING INSECT KILLER



CONTAINS PYRETHRUM

Zero In Food Service Flying Insect Killer contains the quick killing botanical insecticide pyrethrum, an extract of the Chrysanthemum flower, which provides effective elimination of insects upon direct contact. Pyrethrum also gives the added benefit of repelling these insects to aid in more complete control.

NO RESIDUAL

Zero In Food Service Flying Insect Killer leaves no residual - so it is appropriate for use in food service areas.

EFFECTIVE AGAINST

Zero In Food Service Flying Insect Killer is effective product for flying insect control. Effectively kill off flies, gnats, stable flies, house flies, horse flies.

WHERE TO USE

Zero In Food Service Flying Insect Killer is great for use in animal holding areas, animal quarters, barns, beef barns, bottling plants, buildings housing animals or poultry, calving barns, canneries, commercial buildings, crematoriums, dairy barns, dairies, dried fruit storage areas, dumpsters, factories, farm structures, food processing plants, food storage areas, funeral parlors, garbage cans, goat holding areas, grain elevators, grain storage, hog barns, horse stables, hotels, industrial plants, Institutions, kennels, kitchens, livestock holding areas, loafing sheds, mausoleums, milk houses, milk rooms, milk sheds, milking rooms, mortuaries, pet sleeping areas, poultry houses, railroad cars, restaurants, rice mills, seed storage, sheep holding areas, ships, stables, storage areas, stored products, supermarkets, swine houses, theaters, tobacco warehouses, trailers, tree nut storage areas, trucks, utility rooms, veterinary clinics, warehouses, washrooms, and wheat mills.

DIRECTIONS FOR USE

Zero In Food Service Flying Insect Spray can be used in restaurants and other listed areas to control, on contact, listed crawling pests and is a fast, effective product for fly insect control. Effectively controls exposed stages of stored products pests without persistent residue problems because it breaks down quickly on treated surfaces exposed to light.

SHAKE BEFORE USE AND AT INTERVALS DURING PROLONGED USE. Hold container upright with nozzle away from face. Press valve down and spray as directed.

FOR USE IN ANIMAL QUARTERS:

Barns, dairies, milking parlors, milking rooms, poultry houses, and other listed animal areas: For rapid control, kill of flies, gnats, stable flies, house flies, horse flies, and deer flies: Spray at the rate of 5 - 10 seconds per 1,000 cubic feet of space, directing the spray toward the ceiling and upper corners of the room and not directly towards the animals or birds. For best results, close doors and windows if possible, before spraying and keep room closed for 10 - 15 minutes. Applicator should vacate the treated area and ventilate it prior to returning.

SPACE TREATMENT INDOORS: FOR USE IN FOOD AND NONFOOD AREAS OF FOOD PROCESSING PLANTS:

Industrial Installations, bakeries, rice and wheat mills, restaurants, tobacco warehouses, grain elevators, and warehouses: Spray as directed to control listed flying insects. Do not make space spray applications when facility is in operation. Prior to space spray applications, cover or remove food. Prior to space spray applications, cover food processing surfaces or clean after treatment and before use.

For maximum efficacy, close all doors and windows, turn off fans and air conditioner, and spray upward into center of room with slow, sweeping motion. Spray 5-10 seconds for average size room [1,000 cubic feet] [10 ft. x 12 ft. x 8 ft.]. Keep room closed for 15 minutes after spraying. Ventilate room for 5 minutes before entry. For use in Food Areas of Food-Handling Establishments: When applying space treatment in food handling areas, the food handling operation should be shut down. In food processing areas, all utensils, shelving, etc. where food will be handled should be covered or removed before treatment or washed with an effective cleaning compound followed by a potable water rinse prior to use.

Please review label and SDS for all product directions, precautions and first aid information.

TECHNICAL DATA

APPEARANCE: light golden liquid

ODOR: slight petroleum distilate odor

SPECIFIC GRAVITY: 0.982 ± 0.002

FLASHPOINT: > 195°F (TCC)

ACTIVE INGREDIENTS: Pyrethrins, Piperonyl butoxide, Technical

AUTHORIZATIONS: Environmental Protection Agency

EPA Reg. NO.: 1021-1732-70799

PACKAGING

128775-12	16 OZ Aerosol/CS12
128775-24	16 OZ Aerosol/CS24



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