

Environmental Protection Agency

§ 180.502

(d) *Indirect or inadvertent residues.*
[Reserved]

[62 FR 15620, Apr. 2, 1997, as amended at 62 FR 26966, May 16, 1997; 63 FR 32136, June 12, 1998; 64 FR 16843, Apr. 7, 1999; 65 FR 58399, Sept. 29, 2000; 66 FR 37598, July 19, 2001; 66 FR 48585, Sept. 21, 2001; 67 FR 35049, May 17, 2002; 69 FR 47022, Aug. 4, 2004; 70 FR 7047, Feb. 10, 2005]

§ 180.500 Imazapyr; tolerances for residues.

(a) *General.* Tolerances are being established for residues of the herbicide imazapyr, [2-[4,5-dihydro-4-methyl-4-(1-methylethyl)-5-oxo-1H-imidazol-2-yl]-3-pyridinecarboxylic acid], applied as the acid or ammonium salt, in or on the following raw agricultural commodities:

Commodity	Parts per million
Cattle, fat	0.05
Cattle, kidney	0.20
Cattle, meat	0.05
Cattle, meat byproducts, except kidney	0.05
Corn, field, forage	0.05
Corn, field, grain	0.05
Corn, field, stover	0.05
Fish	1.0
Goat, fat	0.05
Goat, kidney	0.20
Goat, meat	0.05
Goats, meat byproducts, except kidney	0.05
Grass, forage	100
Grass, hay	30
Horse, fat	0.05
Horse, kidney	0.20
Horse, meat	0.05
Horse, meat byproducts, except kidney	0.05
Milk	0.01
Sheep, fat	0.05
Sheep, kidney	0.20
Sheep, meat	0.05
Sheep, meat byproducts, except kidney	0.05
Shellfish	0.10

(b) *Section 18 emergency exemptions.*
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.*
[Reserved]

[68 FR 55484, Sept. 26, 2003]

§ 180.501 Hydroprene; tolerances for residues.

(a) *General.* A tolerance of 0.2 part per million is established for residues of hydroprene [(S)-(Ethyl (2E,4E,7S)-3,7,11-trimethyl-2,4-dodecadienoate)], (CAS Reg. No. 65733-18-8) on food commodities in food-handling establish-

ments in accordance with the following prescribed conditions:

(1) Application shall be limited to spot, crack and crevice, perimeter and ultra low volume (ULV) fogging treatment in food storage or food-handling establishments, including warehouses, food service, manufacturing, and processing establishments such as restaurants, cafeterias, supermarkets, bakeries, breweries, dairies, meat slaughtering and packing plants, and canneries where food and food products are held, processed, and served: Provided that the food is removed or covered prior to such use, and food-processing surfaces are covered during treatment or thoroughly cleaned before using, or in the case of point-source device treatments, devices must not come into direct contact with food preparation surfaces and must be in a minimum distance of 3 feet from exposed foods.

(2) To assure safe use of the insect growth regulator, the label and labeling shall conform to that registered by the U.S. Environmental Protection Agency, and it shall be used in accordance with such label and labeling.

(b) *Section 18 emergency exemptions.*
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]

(d) *Indirect or inadvertent residues.*
[Reserved]

[62 FR 61647, Nov. 19, 1997, as amended at 71 FR 74818, Dec. 13, 2006]

§ 180.502 Aminoethoxyvinylglycine hydrochloride (aviglycine HCl); tolerances for residues.

(a) *General.* Tolerances are established for residues of aminoethoxyvinylglycine hydrochloride (aviglycine HCl) in or on the following food commodities:

Commodity	Parts per million
Apple	0.08
Fruit, stone, group 12, except cherry	0.170
Pear	0.08

(b) *Section 18 emergency exemptions.*
[Reserved]

(c) *Tolerances with regional registrations.* [Reserved]