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Commodity	Parts per million
Guava	0.10
Herb subgroup 19A	100
Ilama	0.20
Jaboticaba	0.10
Lychee	0.30
Mango	1.0
Nut, tree, group 14	0.02
Olive	1.0
Olive, oil	2.0
Papaya	1.0
Passionfruit	0.10
Pawpaw	1.0
Peanut	0.20
Pineapple	0.30
Pineapple, process residue	1.1
Pistachio	0.02
Pomegranate	0.20
Potato, chips	0.75
Potato, granules/flakes	0.75
Potato, wet peel	0.75
Pulasan	0.30
Rambutan	0.30
Rice, hulls	5.5
Safflower, seed	0.20
Sapodilla	1.0
Sapote, black	1.0
Sapote, mamey	1.0
Sapote, white	0.30
Sesame, seed	0.02
Soursop	0.20
Spanish lime	0.30
Star apple	1.0
Starfruit	0.10
Strawberry	0.30
Sugar apple	0.20
Sugarcane	1.1
Tea	0.02
Vegetable, bulb, group 3-07	0.70
Vegetable, cucurbit, group 9	0.10
Vegetable, foliage of legume, group 7	2.0
Vegetable, fruiting, group 8-10	0.80
Vegetable, leafy, except Brassica, group 4	3.0
Vegetable, leaves of root and tuber, group 2 ...	2.0
Vegetable, legume, group 6	0.20
Vegetable, root and tuber, group 1	0.15
Walnut	0.02
Watercress	2.0
Wax jambu	0.10

(2) A tolerance of 0.10 parts per million is established for all food commodities as a result of the proposed use of NYLAR in food handling establishments where food and food products are held, prepared, processed or served. Application is limited to space, general surface, spot, and/or crack and crevice treatment in food handling establishments where food and food products are held, processed, prepared and served. Space and general surface application may be used only when the facility is not in operation provided exposed food is covered or removed from the area being treated prior to application. Spot, and/or crack and crevice treatment may be used while the facility is in operation provided exposed food is

covered or removed from the area being treated prior to application. Food contact surfaces should be thoroughly washed with an effective cleaning compound and rinsed with potable water after use of the product. To assure safe use of this additive, its label and labeling shall conform to that registered with the U.S. Environmental Protection Agency, and 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]

[64 FR 10233, Mar. 3, 1999]

EDITORIAL NOTE: For FEDERAL REGISTER citations affecting § 180.510, see the List of CFR Sections Affected, which appears in the Finding Aids section of the printed volume and at www.fdsys.gov.

§ 180.511 Buprofezin; tolerances for residues.

(a) *General.* Tolerances are established for residues of buprofezin, including its metabolites and degradates in or on the commodities in the table below. Compliance with the tolerance levels specified below is to be determined by measuring only the buprofezin, 2-[(1,1-dimethylethyl)imino]tetrahydro-3-(1-methylethyl)-5-phenyl-4H-1,3,5-thiadiazin-4-one, in the commodity.

Commodity	Parts per million
Acerola	0.30
Almond, hulls	2.0
Apricot	9.0
Atemoya	0.30
Avocado	0.30
Banana	0.20
Bean, snap, succulent	0.02
Bean, succulent	0.02
Berry, low growing, subgroup 13-07G	2.5
Birida	0.30
Brassica, head and stem, subgroup 5A	12.0
Brassica, leafy greens, subgroup 5B	60
Canistel	0.90
Cattle, fat	0.05
Cattle, kidney	0.05
Cattle, liver	0.05
Cattle, meat	0.05
Cattle, meat byproducts	0.05
Cherimoya	0.30
Citrus, dried pulp	7.5
Citrus, oil	80
Coffee, green bean	0.35
Cotton, gin byproducts	20.0

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Commodity	Parts per million
Cotton, undelinted seed	0.35
Custard apple	0.30
Feijoa	0.30
Fruit, citrus, group 10	2.5
Fruit, pome, group 11-10, except pear and pear, Asian	3.0
Fruit, stone, group 12, except apricot and peach	1.9
Goat, fat	0.05
Goat, kidney	0.05
Goat, liver	0.05
Goat, meat	0.05
Goat, meat byproducts	0.05
Grape	2.5
Guava	0.3
Hog, fat	0.05
Hog, kidney	0.05
Hog, liver	0.05
Hog, meat	0.05
Hog, meat byproducts	0.05
Horse, fat	0.05
Horse, kidney	0.05
Horse, liver	0.05
Horse, meat	0.05
Horse, meat byproducts	0.05
llama	0.30
Jaboticaba	0.30
Lettuce, head	6.0
Longan	0.30
Lychee	0.30
Mango	0.90
Milk	0.01
Nut, tree group 14	0.05
Olive	3.5
Olive, oil	4.8
Papaya	0.90
Passionfruit	0.30
Peach	9.0
Pear	6.0
Pear, Asian	6.0
Persimmon	1.9
Pistachio	0.05
Pomegranate	1.9
Pulasan	0.30
Radicchio	6.0
Rambutan	0.30
Sapodilla	0.90
Sapote, black	0.90
Sapote, mamey	0.90
Sheep, fat	0.05
Sheep, kidney	0.05
Sheep, liver	0.05
Sheep, meat	0.05
Sheep, meat byproducts	0.05
Soursop	0.30
Spanish lime	0.30
Star apple	0.90
Starfruit	0.30
Sugar apple	0.30
Tea ¹	20
Turnip, greens	60
Vegetable, cucurbit, group 9	0.50
Vegetable, fruiting, group 8-10	2.0
Vegetable, leafy, except Brassica, group 4, except head lettuce and radicchio	35
Wax jambu	0.30

¹ There are no U.S. registrations at this time.

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

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

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

[62 FR 40741, July 30, 1997]

EDITORIAL NOTE: For FEDERAL REGISTER citations affecting § 180.511, see the List of CFR Sections Affected, which appears in the Finding Aids section of the printed volume and at www.fdsys.gov.

§ 180.512 [Reserved]

§ 180.513 Chlorfenapyr; tolerances for residues.

(a) *General.* (1) Tolerances are established for residues of the insecticide chlorfenapyr [4-bromo-2-(4-chlorophenyl)-1-(ethoxymethyl)-5-(trifluoromethyl)-1H-pyrrole-3-carbonitrile] in or on the following raw agricultural commodities:

Commodity	Parts per million
Vegetable, fruiting, group 8	1.0

(2) A tolerance of 0.01 parts per million is established for residues of chlorfenapyr in or on all food commodities (other than those covered by a higher tolerance as a result of use on growing crops) in food/feed handling areas where food/feed products are prepared, held, processed, or served and in accordance with the following prescribed conditions:

(i) Application shall be no greater than a 0.5% active ingredient solution for spot crack and crevice use in food/feed handling establishments, where food and food products are held, processed, prepared and/or served.

(ii) Application may only be undertaken when the facility is not in operation, and provided exposed food has been covered, or removed from the area being treated prior to application.

(iii) Food contact surfaces and equipment should be thoroughly washed with an effective cleaning compound, and rinsed with potable water after each use of the product.

(iv) Contamination of food or food contact surfaces shall be avoided. Application excludes any direct application to any food, food packaging, or any food contact surfaces.