

Environmental Protection Agency

§ 180.110

§ 180.108 Acephate; tolerances for residues.

(a) *General.* (1) Tolerances are established for combined residues of acephate (*O,S*-dimethyl acetylphosphoramidothioate) and its cholinesterase-inhibiting metabolite *O,S*-dimethylphosphura-midothioate in or on raw agricultural commodities as follows:

Commodity	Parts per million
Bean (succulent and dry form, of which no more than 1 ppm is <i>O,S</i> -dimethyl phosphoramidothioate)	3
Brussels sprouts (of which no more than 0.5 is <i>O,S</i> -dimethyl phosphoramido-thioate)	3.0
Cattle, fat	0.1
Cattle, meat byproducts	0.1
Cattle, meat	0.1
Cauliflower (of which no more than 0.5 is <i>O,S</i> -dimethyl phosphoramido-thioate)	2.0
Celery (of which no more than 1 ppm is <i>O,S</i> -dimethyl phosphoramidothioate)	10
Cottonseed	2
Cotton, hulls	4
Cotton, meal	8
Cranberry (of which no more than 0.1 ppm is <i>O,S</i> -dimethyl phosphoramidothioate)	0.5
Egg	0.1
Goat, fat	0.1
Goat, meat byproducts	0.1
Goat, meat	0.1
Grass (pasture & range)	15
Grass hay	15
Hog, fat	0.1
Hog, meat byproducts	0.1
Hog, meat	0.1
Horse, fat	0.1
Horse, meat byproducts	0.1
Horse, meat	0.1
Lettuce, head (of which no more than 1 ppm is <i>O,S</i> -dimethyl phosphoramidothioate)	10
Milk	0.1
Mint hay (of which no more than 1 ppm is <i>O,S</i> -dimethyl phosphoramidothioate)	15.0
Peanut	0.2
Pepper (of which no more than 1 ppm is <i>O,S</i> -dimethyl phosphoroamidothioate)	4.0
Poultry, fat	0.1
Poultry, meat byproducts	0.1
Poultry, meat	0.1
Sheep, fat	0.1
Sheep, meat byproducts	0.1
Sheep, meat	0.1
Soybean, meal	4
Soybean	1

(2) A food additive tolerance of 0.02 ppm is established for the combined residues of acephate (*O,S*-dimethyl acetylphosphoramidothioate) and its cholinesterase-inhibiting metabolite, methamidophos as follows:

(i) In or on all food items (other than those already covered by a higher tolerance as a result of use on growing crops) in food handling establishments.

(ii) The acephate may be present as a residue from applications of acephate in food handling establishments, including food service, manufacturing and processing establishments, such as restaurants, cafeterias, supermarkets, bakeries, breweries, dairies, meat slaughtering and packing plants, and canneries in accordance with the following prescribed conditions:

(A) Application shall be limited solely to spot and/or crack and crevice treatment in food handling establishments where food and food products are held, processed, prepared and served. Spray concentration shall be limited to a maximum of 1.0 percent active ingredient. For crack and crevice treatments, equipment capable of delivering a pin-stream of insecticide shall be used. For spot treatments, a coarse, low-pressure spray shall be used to avoid atomization or splashing of the spray. Contamination of food or food-contact surfaces shall be avoided.

(B) To assure safe use of the insecticide, its 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 registration.* Tolerances with regional registration, as defined in §180.1(n), are established for the combined residues of acephate and its cholinesterase-inhibiting metabolite in or on the following raw agricultural commodities:

Commodity	Parts per million
Nut, macadamia	0.05

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

[63 FR 13542, Mar. 20, 1998]

§ 180.110 Maneb; tolerances for residues.

(a) *General.* Tolerances for residues of the fungicide maneb (manganous ethylenebisdithiocarbamate), calculated as zinc ethylenebisdithiocarbamate, are established in or on raw agricultural commodities in the following table: