used only for packaging prunes, raisins, and other dried fruit and are to have a maximum ratio of 0.31 milligram of pyrethrins per ounce of fruit (0.01 milligram of pyrethrins per gram of product).

(E) In food processing areas and food storage areas: *Provided,* That the food is removed or covered prior to such use.

(ii) It is used or intended for use in combination with piperonyl butoxide and *N*-octylbicycloheptene dicarboximide for insect control in accordance with § 180.367(a)(2).

(iii) A tolerance of 1 part per million is established for residues of pyrethrins in or on:

(A) Milled fractions derived from Grain, cereal when present as a result of its use in cereal grain mills and in storage areas for milled cereal grain products.

(B) Dried foods when present as the result of migration from its use on the outer ply of multiwall paper bags of 50 pounds or more capacity.

(C) Foods treated in accordance with § 180.367(a)(2).

(D) Dried foods that contain 4 percent fat, or less, when present as a result of migration from its use on the cloth of cotton bags of 50 pounds or more capacity constructed with waxed paper liners.

(E) Foods treated in accordance with paragraphs (a)(2)(i)(D) and (a)(2)(i)(E)) of this section.

(iv) To assure safe use of the pesticide, its label and labeling shall conform to that registered with the U.S. Environmental Protection Agency, and it shall be used in accordance with such label and labeling.

(v) Where tolerances are established on both the raw agricultural commodities and processed foods made therefrom, the total residues of pyrethrins in or on the processed food shall not be greater than that permitted by the larger of the two tolerances.

(3) Pyrethrins may be safely used in accordance with the following prescribed conditions:

(i) It is used or intended for use in combination with piperonyl butoxide for control of insects:

(A) On the outer ply of multiwall paper bags of 50 pounds or more capacity in amounts not exceeding 6 milligrams per square foot.

(B) On cotton bags of 50 pounds or more capacity in amounts not exceeding 5.5 milligrams per square foot of cloth. Such treated bags are constructed with waxed paper liners and are to be used only for dried feeds that contain 4 percent fat or less.

(ii) It is used in combination with piperonyl butoxide, whereby the amount of pyrethrins is equal to 10 percent of the amount of piperonyl butoxide in the formulation. Such treated bags are to be used only for dried feeds.

(iii) A tolerance of 1 part per million is established for residues of pyrethrins when present as the result of migration:

(A) In or on dried feeds from its use on the outer ply of multiwall paper bags of 50 pounds or more capacity.

(B) In or on dried feeds that contain 4 percent fat, or less, from its use on cotton bags of 50 pounds or more capacity constructed with waxed paper liners.

(iv) To assure safe use of the pesticide, its label and labeling shall conform to that registered with the U.S. Environmental Protection Agency.

(v) Where tolerances are established on both raw agricultural commodities and processed foods made therefrom, the total residues of pyrethrins in or on the processed food shall not be greater than that permitted by the larger of the two tolerances.

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

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

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

[65 FR 33707, May 24, 2000]

§ 180.129 o-Phenylphenol and its sodium salt; tolerances for residue.

Tolerances are established for combined residues of the fungicide *o*-phenylphenol and sodium *o*-phenylphenate, each expressed as *o*-phenylphenol, from postharvest application of either in or on the following raw agricultural commodities:

Commodity	Parts per million
Apple	25
Cantaloupe (NMT 10 ppm in edible portion)	125
Carrots	20
Cherry	5
Citrus	10
Citron	10
Cucumber	10
Grapefruit	10
Kiwifruit	20
Kumquat	10
Lemon	10
Lime	10
Nectarine	5
Oranges	10
Pepper, bell	10
Peach	20
Pear	25.0
Pineapple	10
Plum, prune, fresh	20
Sweet potato	15
Tangerine	10
Tomato	10

[46 FR 27938, May 22, 1981, as amended at 48 FR 32015, July 13, 1983]

§ 180.130 Hydrogen Cyanide; tolerances for residues.

(a) *General.* A tolerance for residues of the insecticide hydrogen cyanide from postharvest fumigation as a result of application of sodium cyanide is established as follows: 50 parts per million in or on Fruit, citrus.

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

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

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

[64 FR 39077, July 21, 1999]

§ 180.132 Thiram; tolerances for residues.

Tolerances for residues of the fungicide thiram (tetramethyl thiuram disulfide) in or on raw agricultural commodities are established as follows:

7 parts per million in or on apple, celery, peach, strawberry, tomato.

7 parts per million in or on banana, (from preharvest and postharvest application) of which not more than 1 part per million shall be in the pulp after peel is removed and discarded.

0.5 part per million in or on onion, dry bulb.

[36 FR 22540, Nov. 25, 1971, as amended at 37 FR 3182, Feb. 12, 1972]

§ 180.133 Lindane; tolerances for residues.

Tolerances are established for residues of the insecticide lindane (gamma isomer of benzene hexachloride) in or on raw agricultural commodities as follows:

7 parts per million in or on the fat of meat from cattle, goat, horse, and sheep.

4 parts per million in or on the fat of meat from hog.

3 parts per million in or on cucumber, lettuce, melon, mushroom, pumpkin, squash, squash, summer, and tomato.

1 part per million in or on apple, apricot, asparagus, avocado, broccoli, brussels sprouts, cabbage, cauliflower, celery, cherry, collards, eggplant, grape, guava, kale, kohlrabi, Mango, mustard greens, nectarine, okra, onion (dry bulb only), peach, pear, pepper, pineapple, plum, prune, fresh, quince, spinach, strawberry, and Swiss chard.

0.01 part per million (negligible residue) in or on pecans.

[36 FR 22540, Nov. 25, 1971, as amended at 39 FR 13776, Apr. 17, 1974]

§ 180.136 Basic copper carbonate; tolerance for residues.

The tolerance for residues of the fungicide basic copper carbonate in or on pear from postharvest use of the chemical is 3 parts per million of combined copper.

§ 180.142 2,4-D; tolerances for residues.

(a) *General.* (1) Tolerances are established for residues of the herbicide, plant regulator, and fungicide 2,4-D (2,4-dichlorophenoxyacetic acid) in or on raw agricultural commodities as follows:

Commodity	Parts per million
Apple	5
Apricot	5
Fruit, citrus	5
Pear	5
Potato	0.2
Quince	5

(i) The tolerance on apricot also includes residues of 2,4-D (2,4-dichlorophenoxyacetic acid) from the preharvest application of 2,4-D dimethylamine salt to apricot.