§ 180.499 Propamocarb hydrochloride; tolerances for residues.

(a) General. Tolerances are established for the residues of propyl[3-(dimethylamino)propyl]carbamate monohydrochloride also known as propamocarb hydrochloride in or on the following raw agricultural commodity:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Parts per million</th>
</tr>
</thead>
<tbody>
<tr>
<td>Potato</td>
<td>0.06</td>
</tr>
</tbody>
</table>

(b) Section 18 emergency exemptions. Time-limited tolerances are established for the fungicide propamocarb hydrochloride in connection with use of the pesticide under section 18 emergency exemptions granted by EPA. The tolerances will expire and are revoked on the dates specified in the following table:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Parts per million</th>
<th>Expiration/revocation date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Tomato</td>
<td>2.0</td>
<td>12/31/03</td>
</tr>
<tr>
<td>Tomato, paste</td>
<td>5.0</td>
<td>12/31/03</td>
</tr>
</tbody>
</table>

(c) Tolerance with regional registrations. [Reserved]
(d) Indirect or inadvertent residues. [Reserved]

§ 180.500 Imazapyr; tolerances for residues.

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:

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Parts per million</th>
</tr>
</thead>
<tbody>
<tr>
<td>Corn, field, forage (silage)</td>
<td>0.05</td>
</tr>
<tr>
<td>Corn, field, grain</td>
<td>0.05</td>
</tr>
<tr>
<td>Corn, field, straw</td>
<td>0.05</td>
</tr>
</tbody>
</table>

§ 180.501 Hydropropene; tolerances for residues.

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

§ 180.502 Aminoethoxyvinylglycine; tolerances for residues.

(a) General. Tolerances are established for residues of