



## **P&L Marketing, Inc.**

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**Subject:** Sulfur Dioxide Use in Wineries

### **Background**

The California Dept of Pesticide Regulation (CDPR) was recently, informed of concerns from wineries about compliance with pesticide regulatory requirements pertaining to the use of SO<sub>2</sub> at wineries. The SO<sub>2</sub> is used as a sanitizer and mold control agent in wine containers (barrel, tanks, and corks). Wineries were also concerned about the availability of the product for non-pesticide uses (i.e. oxidation in the winemaking process). These non-pesticide uses, fall under the jurisdiction of the Department of Industrial Relations (Cal/OSHA) if employees use or are exposed to the SO<sub>2</sub>.

### **Labeling**

At the present time there is only one active product containing SO<sub>2</sub>, that is registered for use on wine barrels, tanks and corks, The Fruit Doctor, manufactured for Snowden Enterprises, Inc., Fresno, CA (EPA Reg No. 11195-1). The Fruit Doctor, application manual accompanies the product label. Product uses include: sanitizing barrels used in wine production and corks used in wine production. In addition, the product can be used for post-harvest commodity fumigation of fruit, including grapes; in enclosed stationary spaces (warehouses, fumigation chambers, and cold storage rooms); and in transport vehicles (trucks, vans, trailers, and railcars). The product label bears the signal word "DANGER".

- The Fruit Doctor is a federally restricted use pesticide only
- A certified applicator (a California QAC License) is required to purchase or use the federally restricted use pesticide; a California Restricted Materials county issued permit is not required.

Any winery that intends to use SO<sub>2</sub> to control pests (bacteria, mold) on barrels and corks must use a pesticide registered in California for that use. Currently, the only registered product for that use is Snowden Enterprises, Inc.'s The Fruit Doctor, EPA Reg. No. 11195-1.

### **Licensing**

Any winery that intends to apply SO<sub>2</sub> labeled as a federally restricted use pesticide as a fumigant to sanitize barrels and corks used in wine production

must either have a staff person with a Qualified Applicator Certificate (QAC) with Category "P" (Microbial Pest Control) or they may be allowed to operate with Category "A" (Residential, Industrial, and Institutional), if they are making a "good faith" effort to have staff get certified in Category "P". Wineries that do not have a person on staff with the proper certification must hire a private company that is licensed as a Pest Control Business with a person that possesses a Qualified Applicator License in Category "A" to make the fumigation.

### **How To Get Licensed**

In order for a person to obtain the QAC License, he/she must first submit a QAC application and \$140 in fees to take both the Laws & Regulations, and Basis Principles examination and the Category "P" examination. Both examinations require a passing score of 70% or better for a person to obtain their QAC. The application and instructions, [http://www.pesticideguides.com/Exam\\_Info.html](http://www.pesticideguides.com/Exam_Info.html) .

### **How to Help Staff Pass the Exams**

Have your staff attend the "Fast Track Pesticide Applicator Exam Prep Course", by P&L Marketing, you can be sure they will pass their exams the FIRST TIME.

The one day course is designed to "cram you for the test" we teach directly to what is needed to pass the exams. There are several benefits:

- No additional study time required from students
- Pass the First Time
- Save time and travel expense
- Let the experts handle your Ag Licensing needs

The "Fast Track Pesticide Applicator Exam Prep Classes", are scheduled to coincide with the DPR State Exam schedule, usually a day or two prior to the state exam date. Current cram course offering and sign up can be found at <http://www.pesticideguides.com/wineries.html> .

This course will completely prepare your staff to pass the QAC Laws & Regulations Basic Principals, and QAC Microbial Pest Control, with no need for the student to study before or after the course.

Spring Cram Course Schedule: Cost: \$95.00 per student

January 26, 2009 - Sacramento  
February 2, 2009 - Paso Robles  
March 16, 2009 - Napa  
April 13, 2009 - Santa Rosa, Napa

Please give us a call at (559) 733-5047, so that we can discuss your needs and customize our services to fit your business.