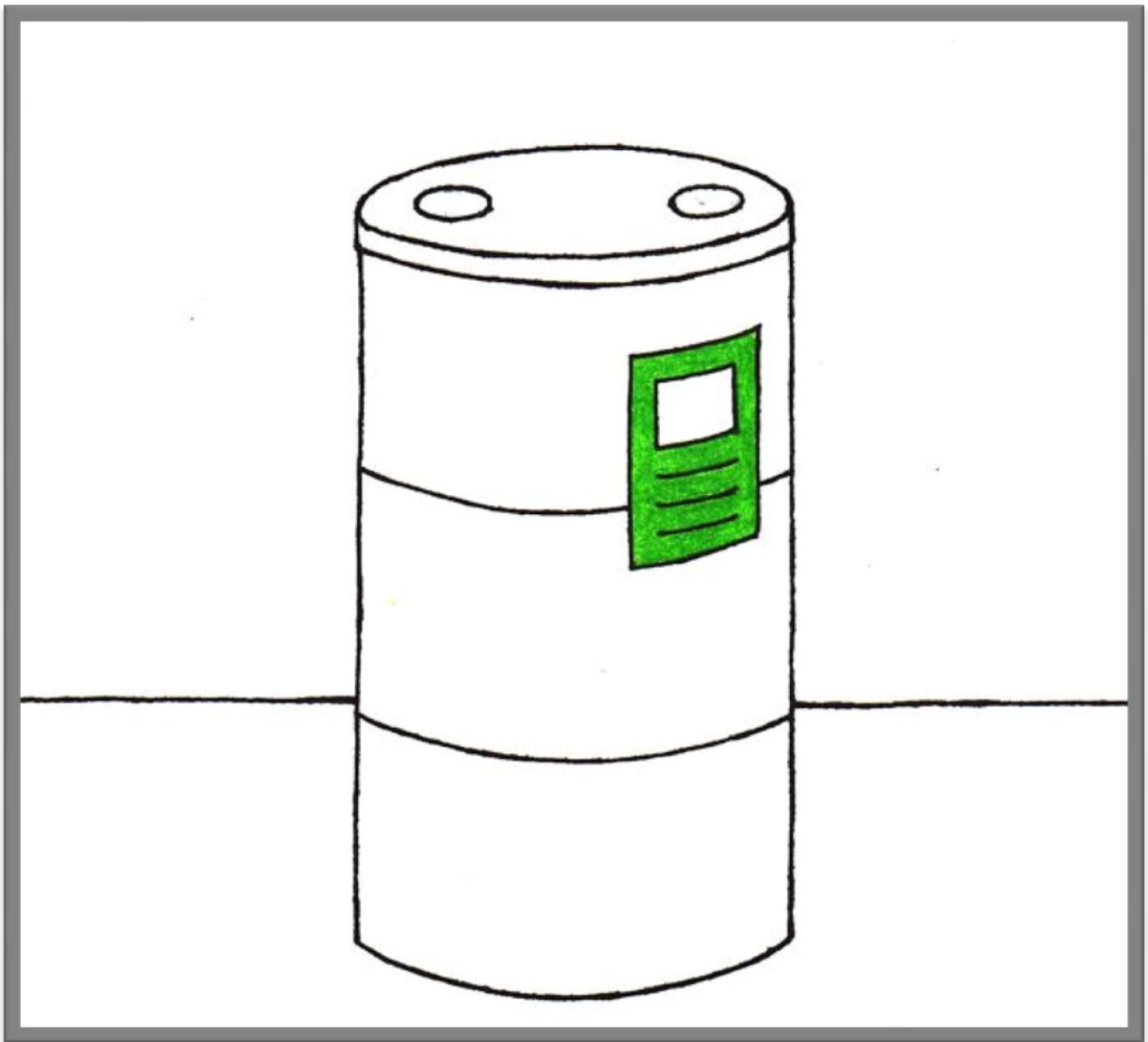


Series 3RL: Visual Training Aids¹

Triple Rinsing for Larger Containers

3RL-01: *Rinsing Instructions for Drums or Containers Too Large to Adequately Shake*²

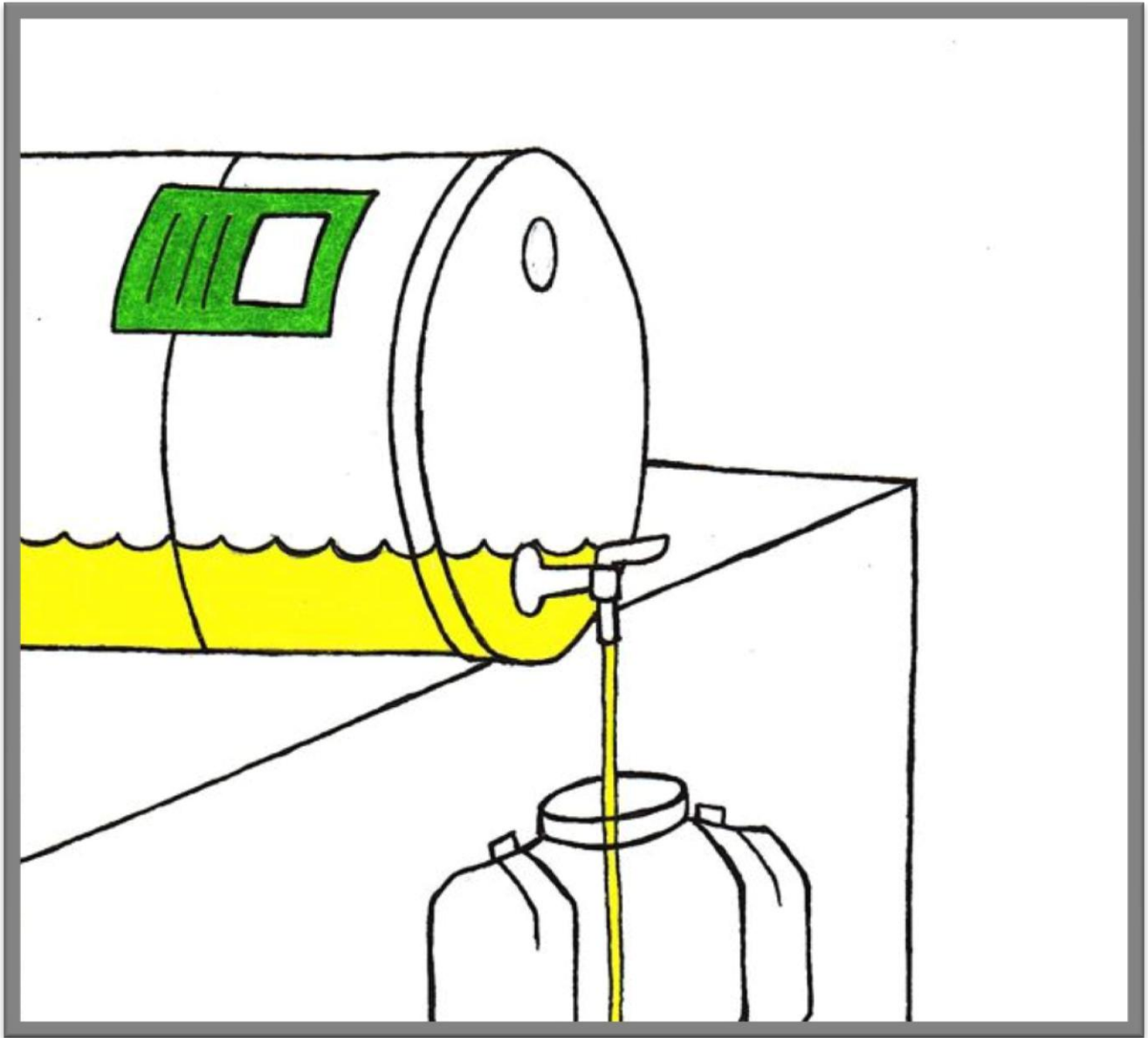
This series of rinsing instructions are for pesticide or other crop protection containers that cannot be held in a person's hands.



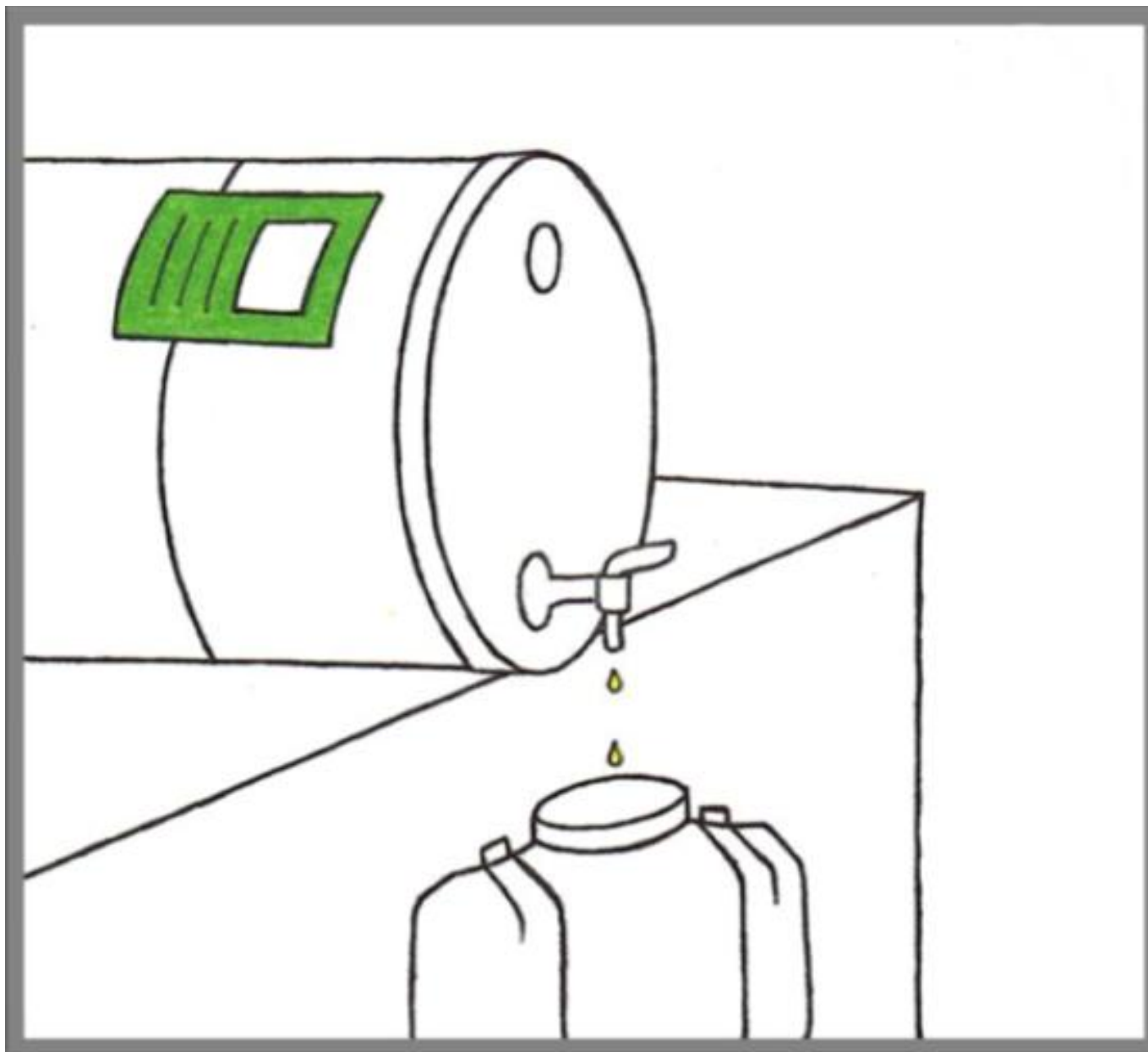
¹ These images are not intended to stand alone in training applicators, but are to serve only as an aid to training or refresher for the trained user. Critical information is omitted from these brief visual cues.

² All *italics* are direct quotations from "Guidelines on Management Options for Empty Pesticide Containers" FAO, Rome 2008

3RL-02: Empty remaining contents into application equipment or a mix tank;

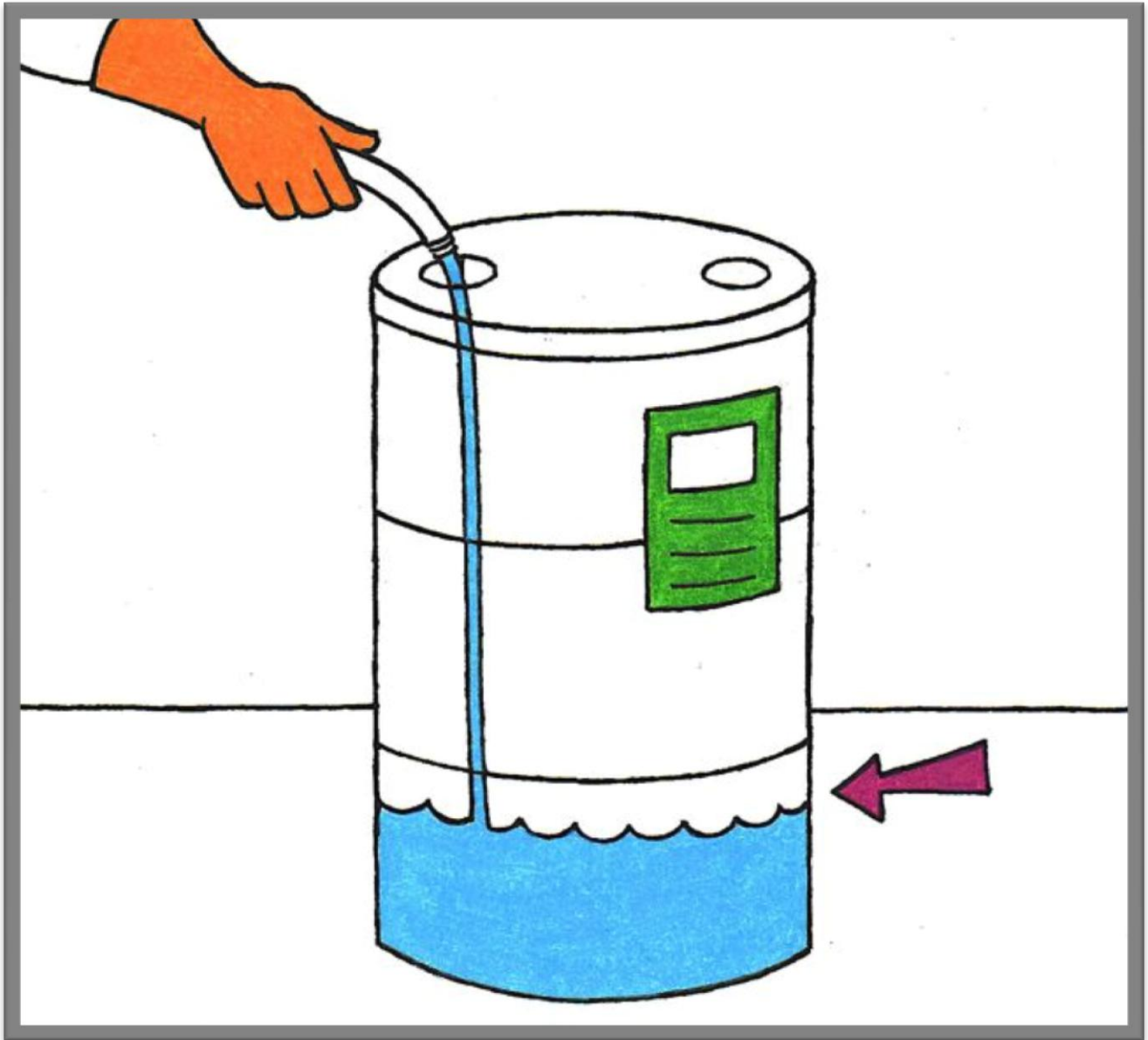


3RL-03: Empty remaining contents (as thoroughly as possible);³

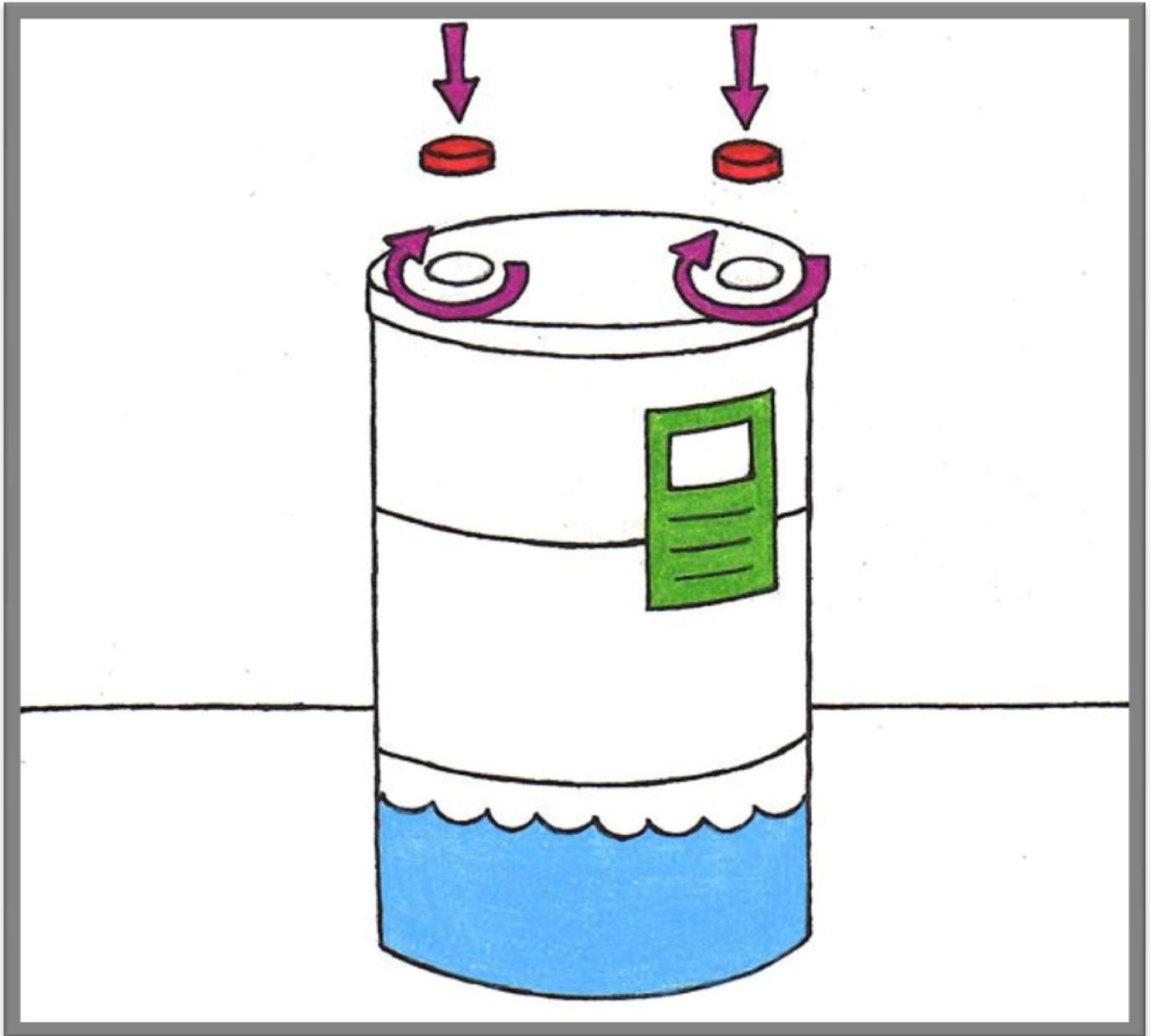


³ It is necessary to tilt the container on end and assure the steady state of drips ends, similar to smaller containers. This specific language is not in the FAO Guidelines, but was recommended by international comments. Drums do not empty as well as most small containers. This larger first residue may carry over and increase the total active ingredient remaining, even after 3 or more rinses, especially if attention is not given to this important step.

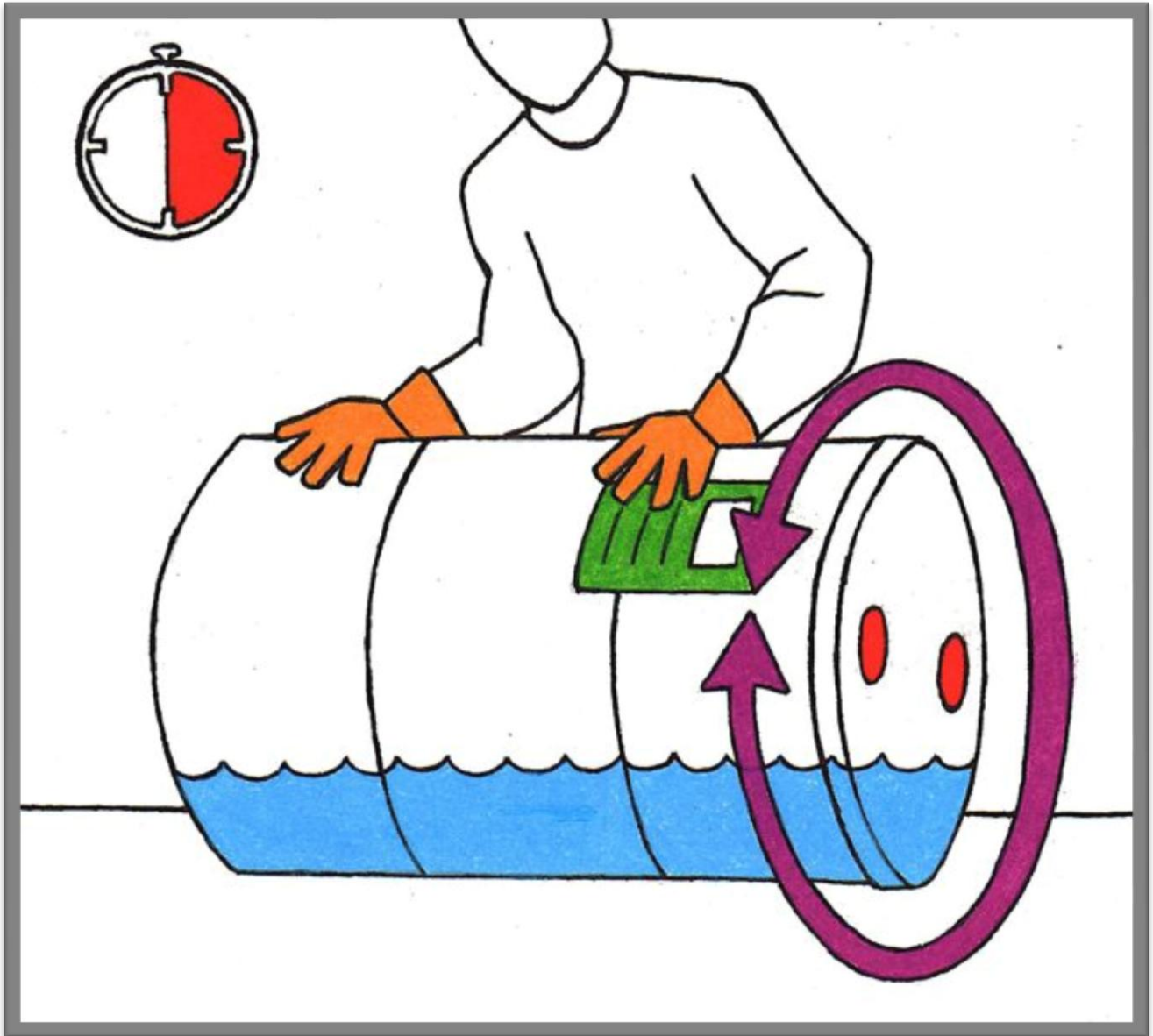
3RL-04: *Fill the container ¼ full with water;*



3RL-05: *Replace and tighten closures;*

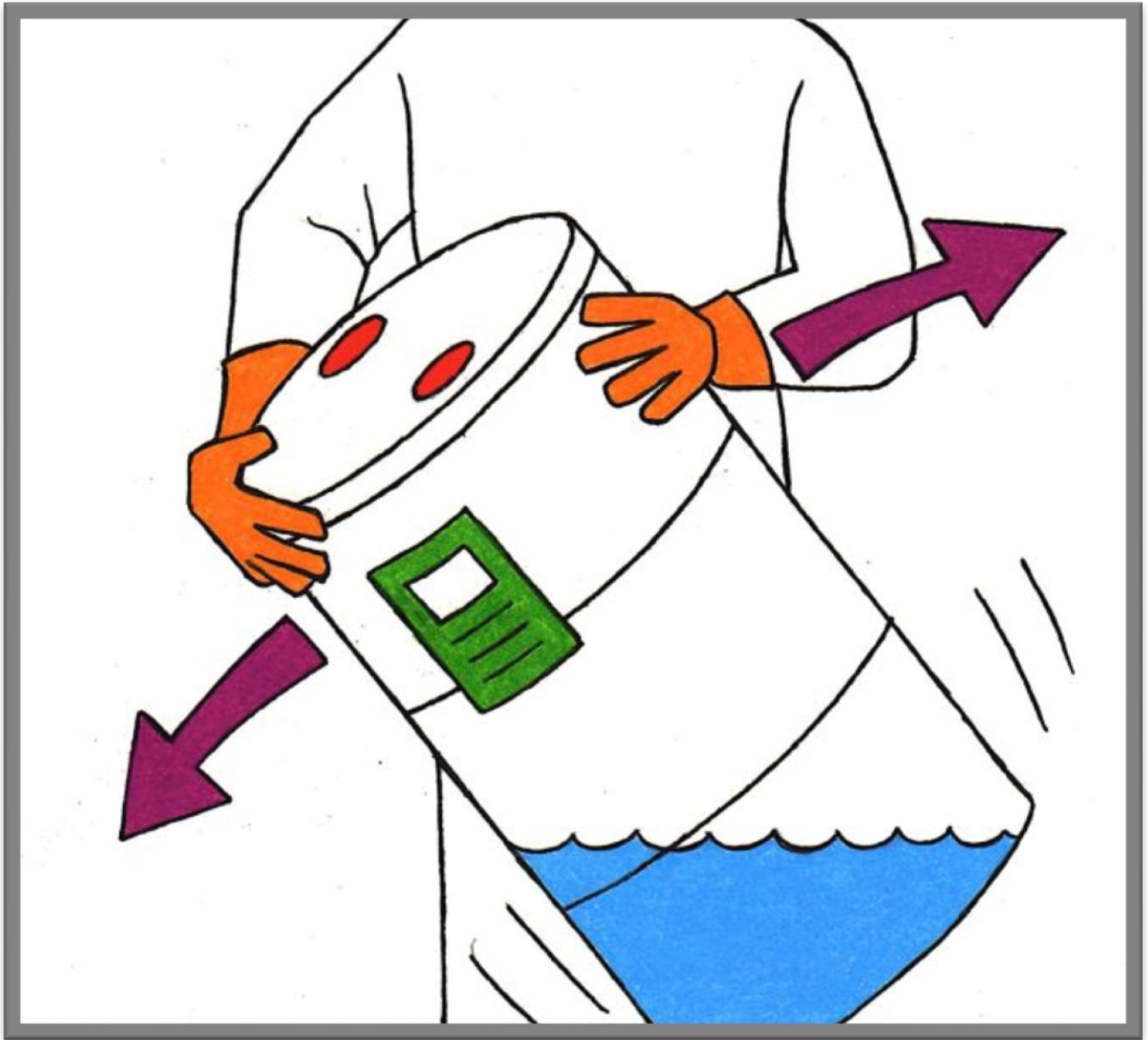


3RL-06: Tip container on its side and roll it back and forth (for 30 seconds⁴), ensuring at least one complete revolution;

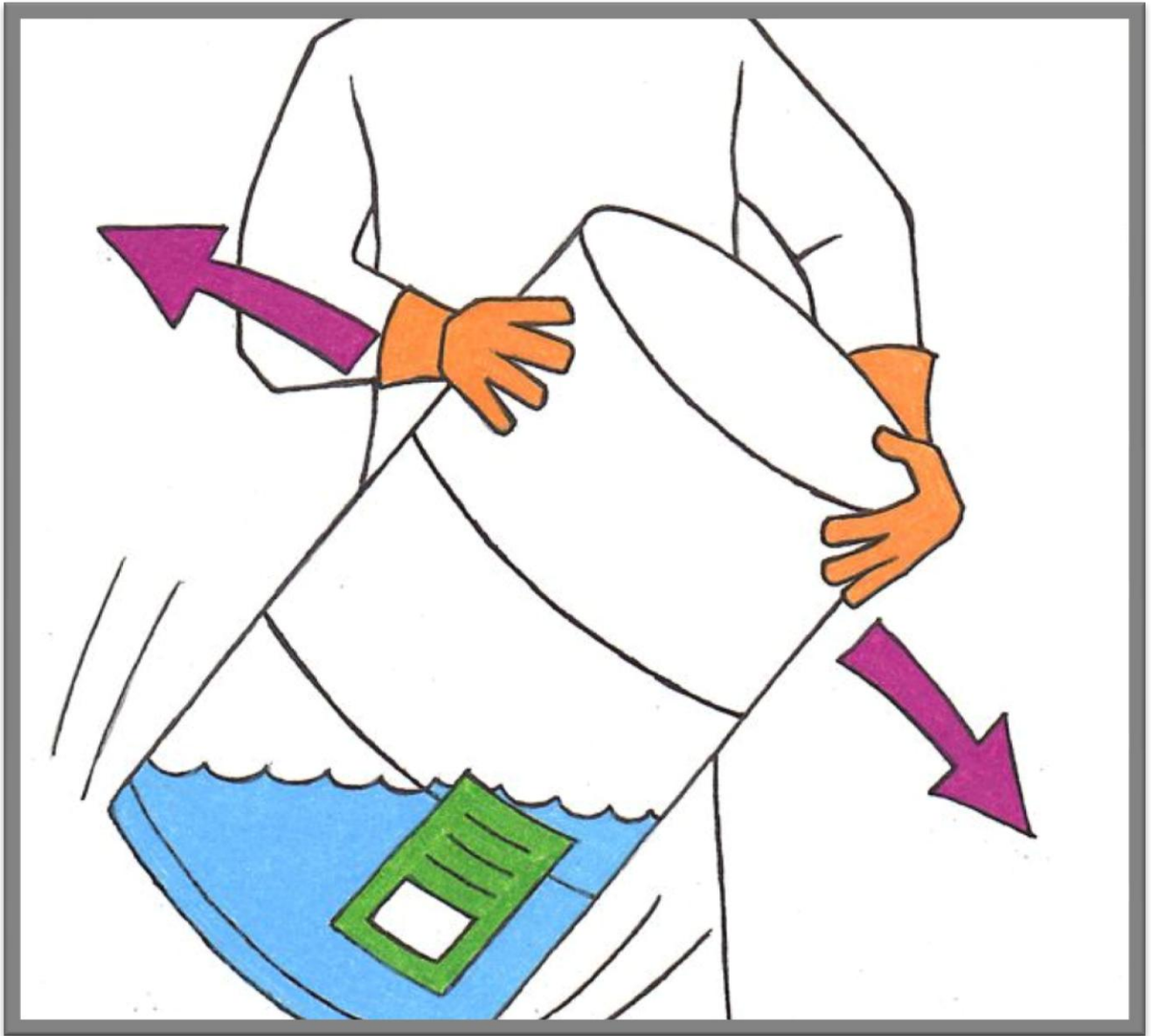


⁴ Sentence rearranged for clarity. In practice, no one exactly times this rolling operation in the field. However, in a training situation, it may be advisable to provide some understanding of 30 seconds of rinsing through the use of a watch or counting.

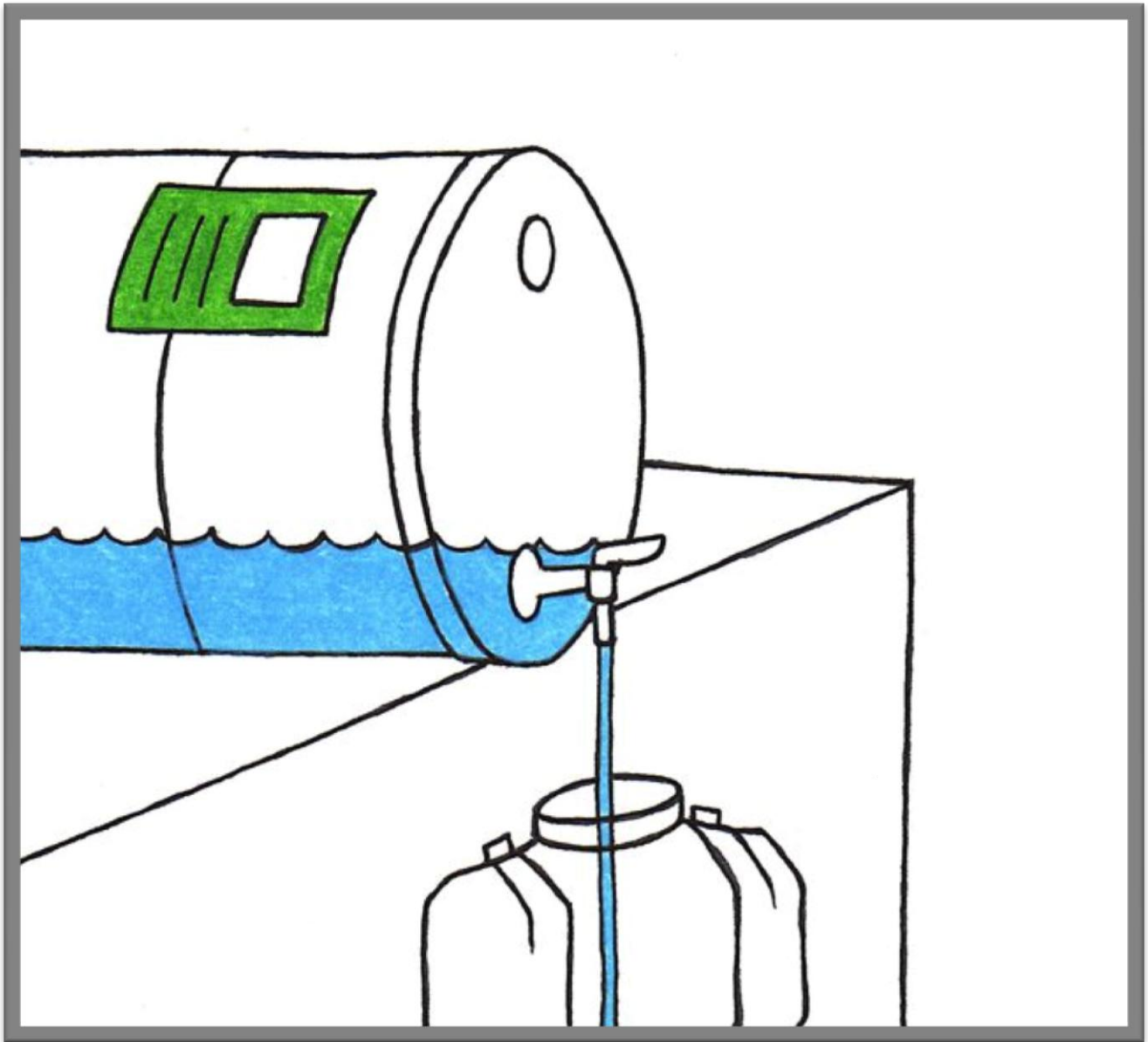
3RL-07: *Stand the container on its end and tip it back and forth several times;*



3RL-08: *Turn the container over onto its other end and tip it back and forth several times;*

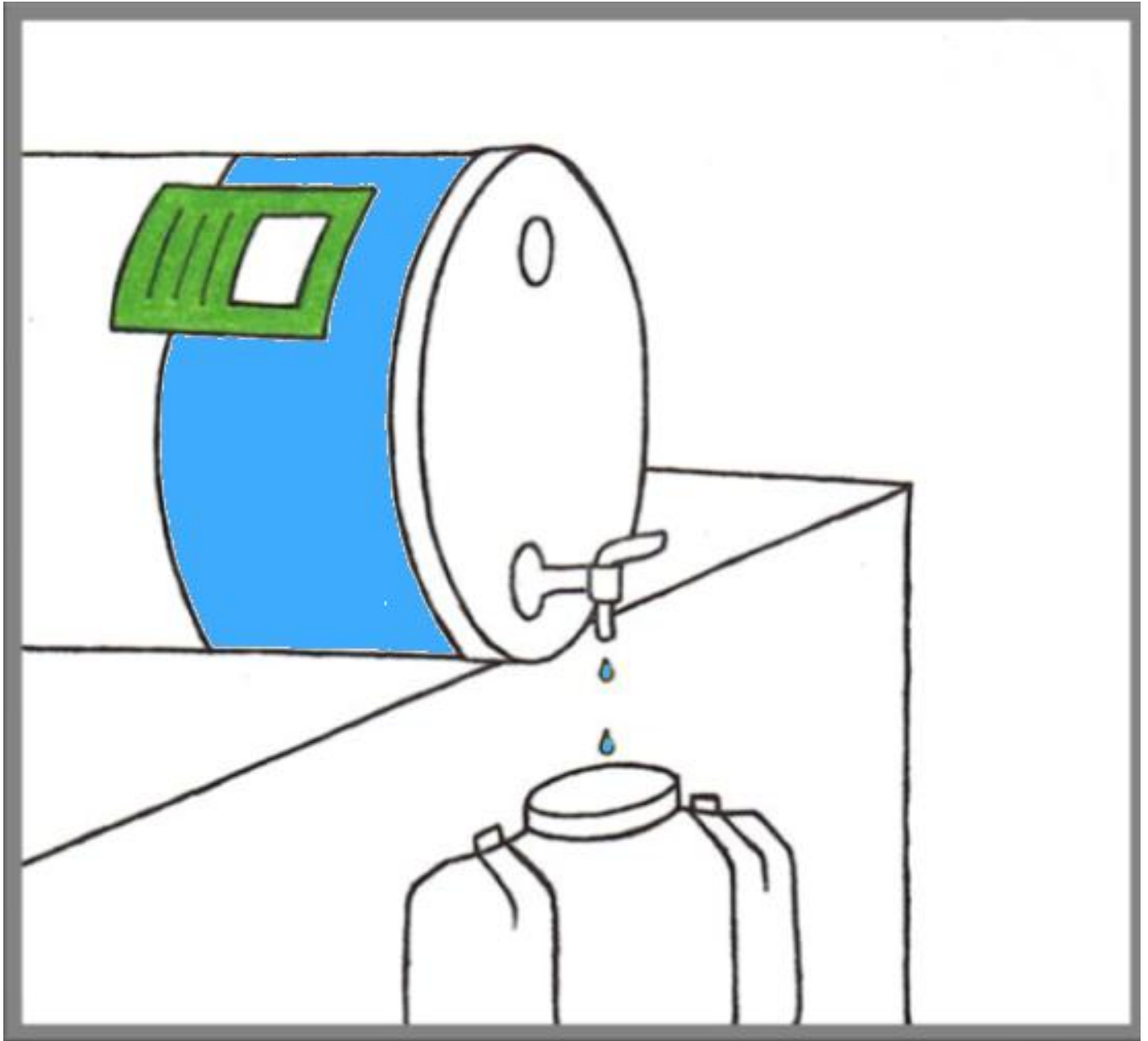


3RL-09: Empty the rinsate into application equipment or a mix tank or store rinsate for later use or disposal.⁵

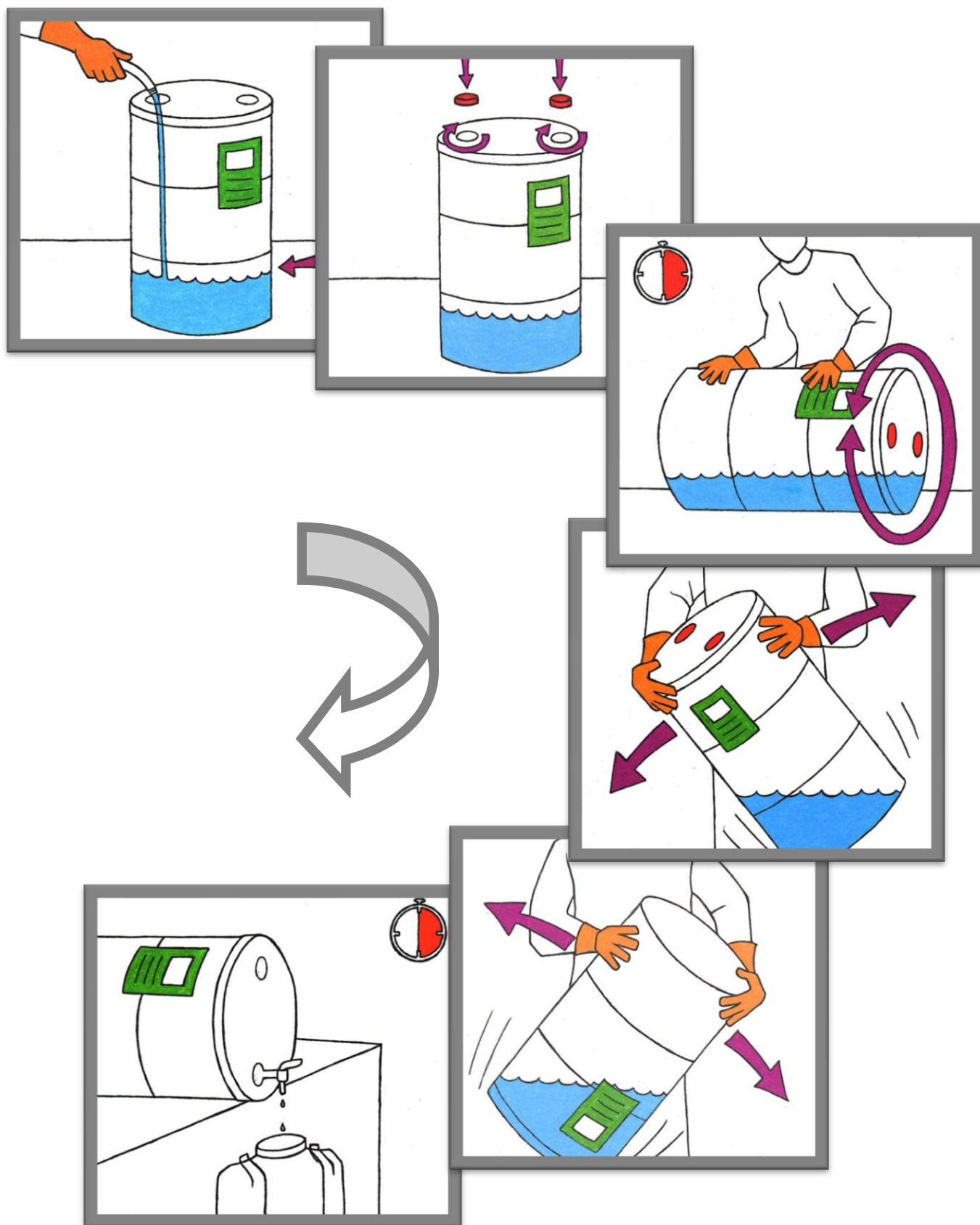


⁵ It is preferable to use the rinse water *immediately* as part of the dilution volume. Stored rinsate can pose risks to humans or the environment.

3RL-10: (Thoroughly) Empty rinsate

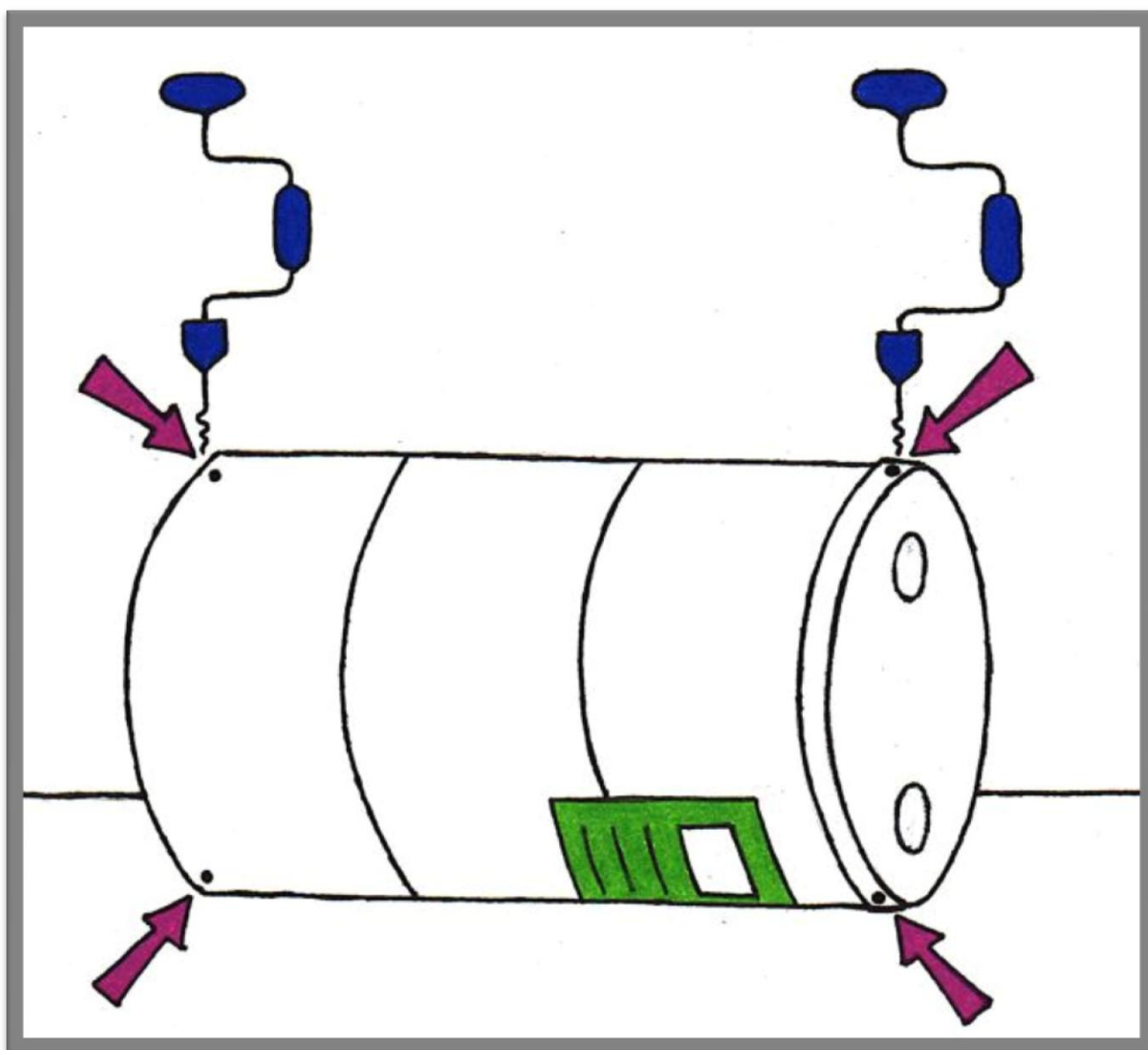


3RL-11: Repeat this procedure (for a total of three or more times)⁶
until the container appears clean.



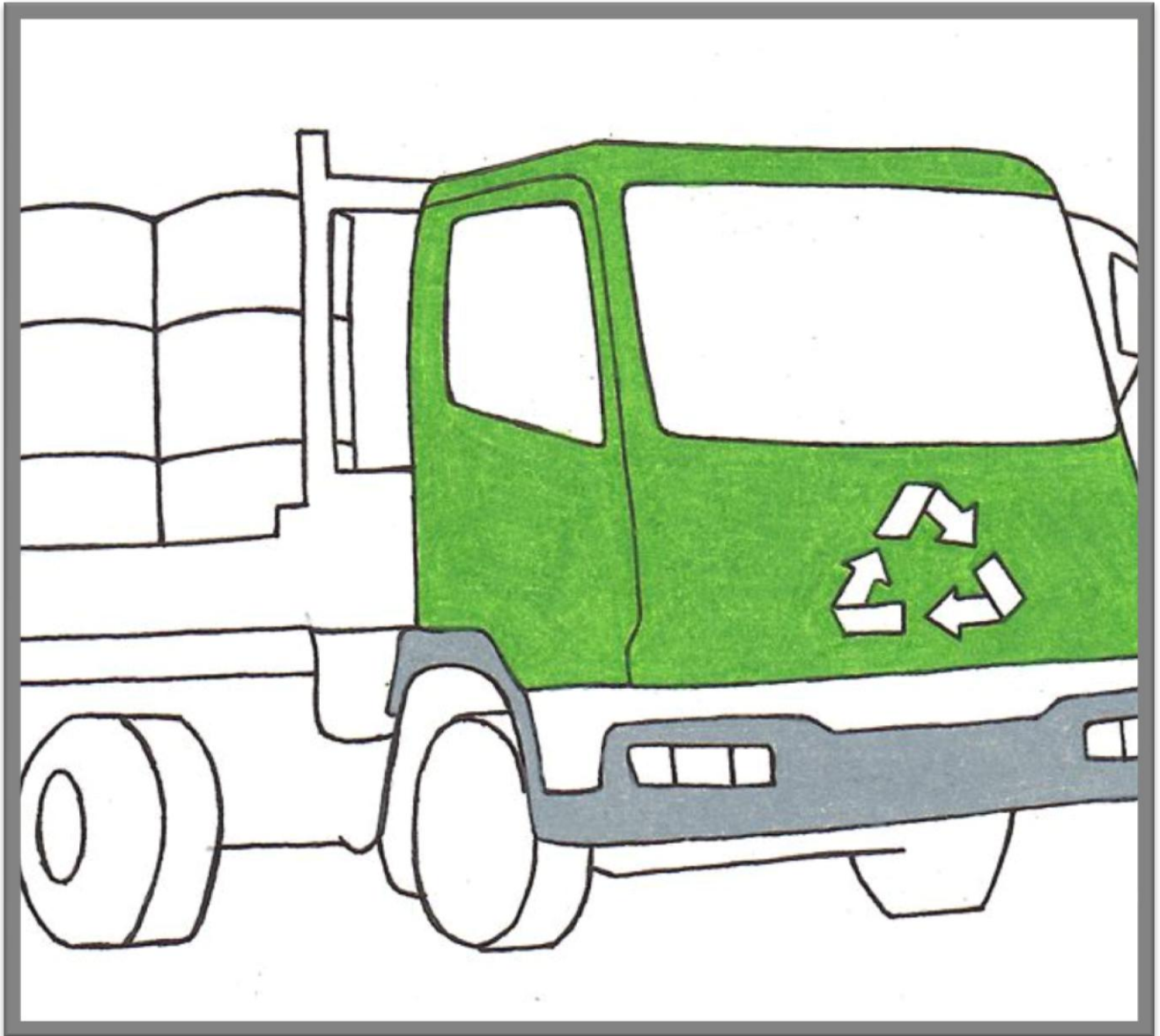
⁶ Rephrased for clarity.

3RL-12: Drill or puncture both ends of the container.⁷



⁷ NOTE: this language does not appear in the FAO Guidance instructions under the topic of *Triple rinsing for containers that are too large to shake*; however the point of disabling all sizes of containers prior to disposal is emphasized in the FAO Guidance prior to the various rinsing instructions: “*Puncturing or cutting containers are appropriate means of preventing their reuse.*” This may be one of the most important points of this training: *making the container unusable for any other purpose.* Any sharp object can accomplish this, however a household knife or implement used to harvest or prepare food is not an appropriate choice.

3RL-13: Dispose of in trash or recycle.⁸



⁸ The FAO Hierarchy for any final disposition favors recycling over disposal. Drums in particular have intrinsic value. Assuring that punctured containers are recycled in an approved programme is the best way to prevent inappropriate use. Trainers should familiarize themselves with the local recycling requirements and opportunities. If not recycled, drums should be properly disposed.