

## Series 3RS: Visual Training Aids<sup>1</sup>

### Triple Rinsing for Smaller Containers

#### 3RS-01: *Rinse Containers Small Enough to Shake*<sup>2</sup>

This series of rinsing instructions are for pesticide and other crop protection containers that are small enough that they can be held in a person's hands.

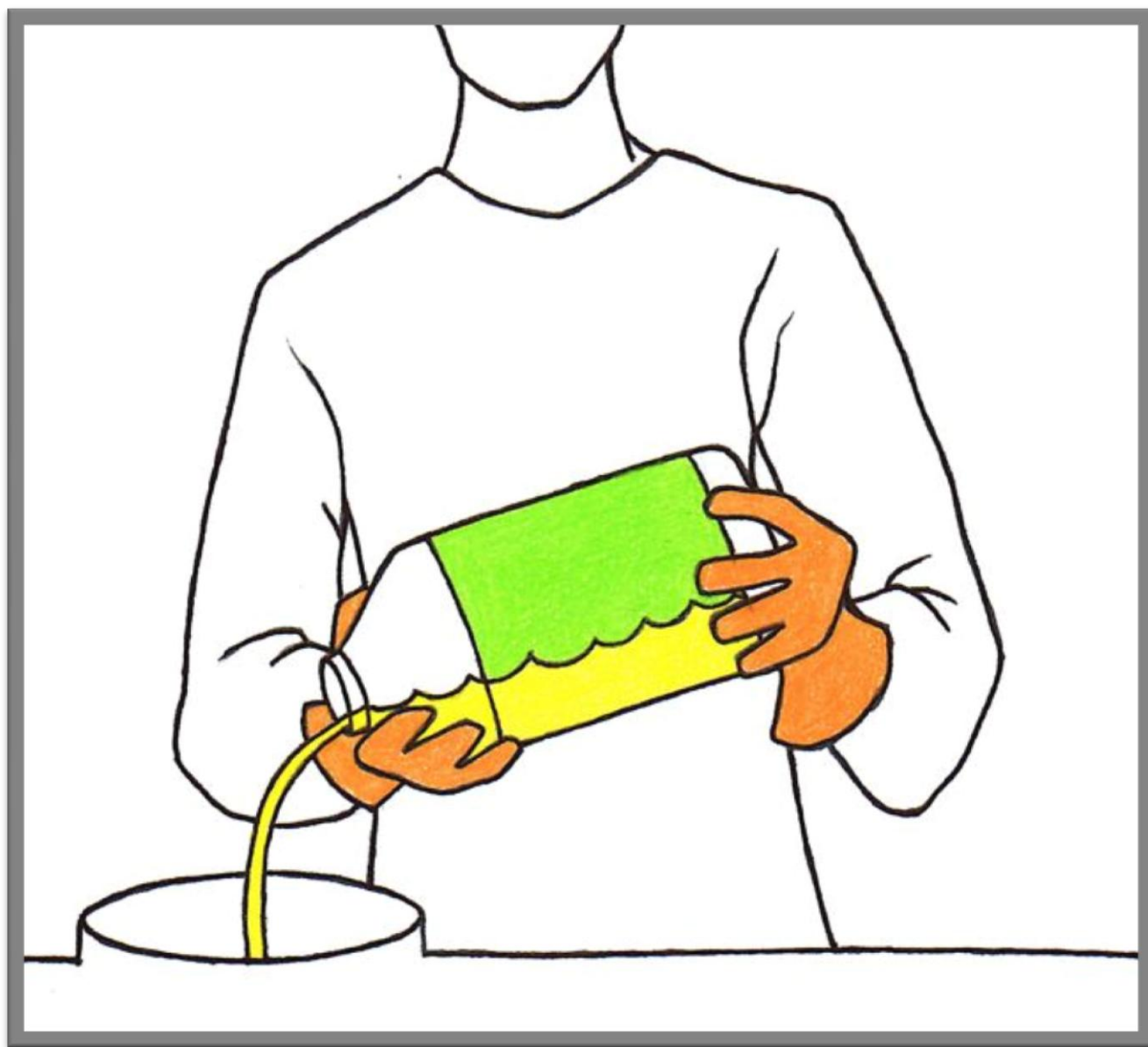


Emphasize that effective rinsing takes place immediately after using the last quantity of the pesticide.

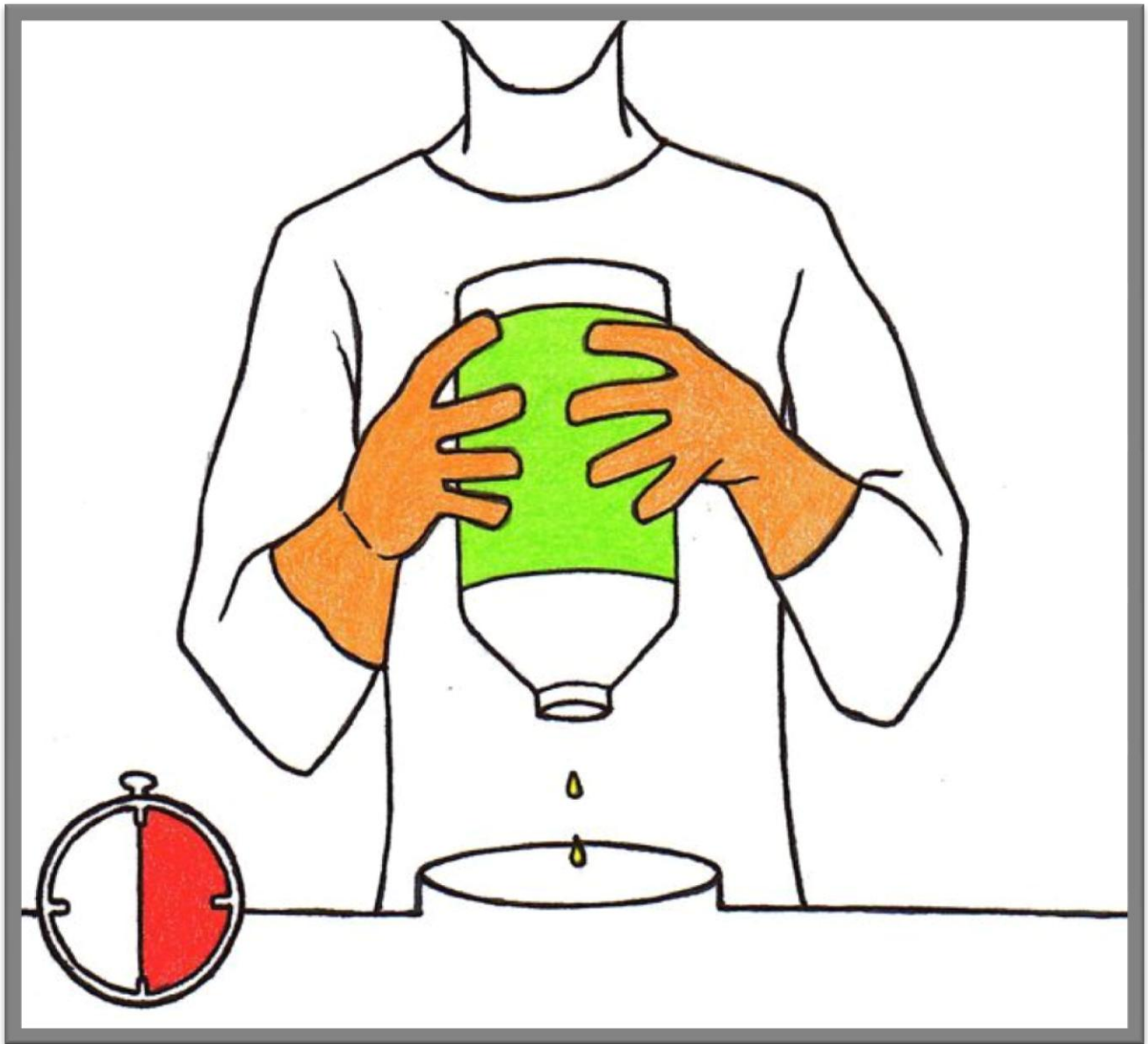
<sup>1</sup> These images are not intended to stand alone in training applicators, but are to serve only as an aid to training or refresher for the trained user. Critical information is omitted from these brief visual cues.

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

**3RS-02:** *Empty the remaining contents into application equipment or a mix tank and...*

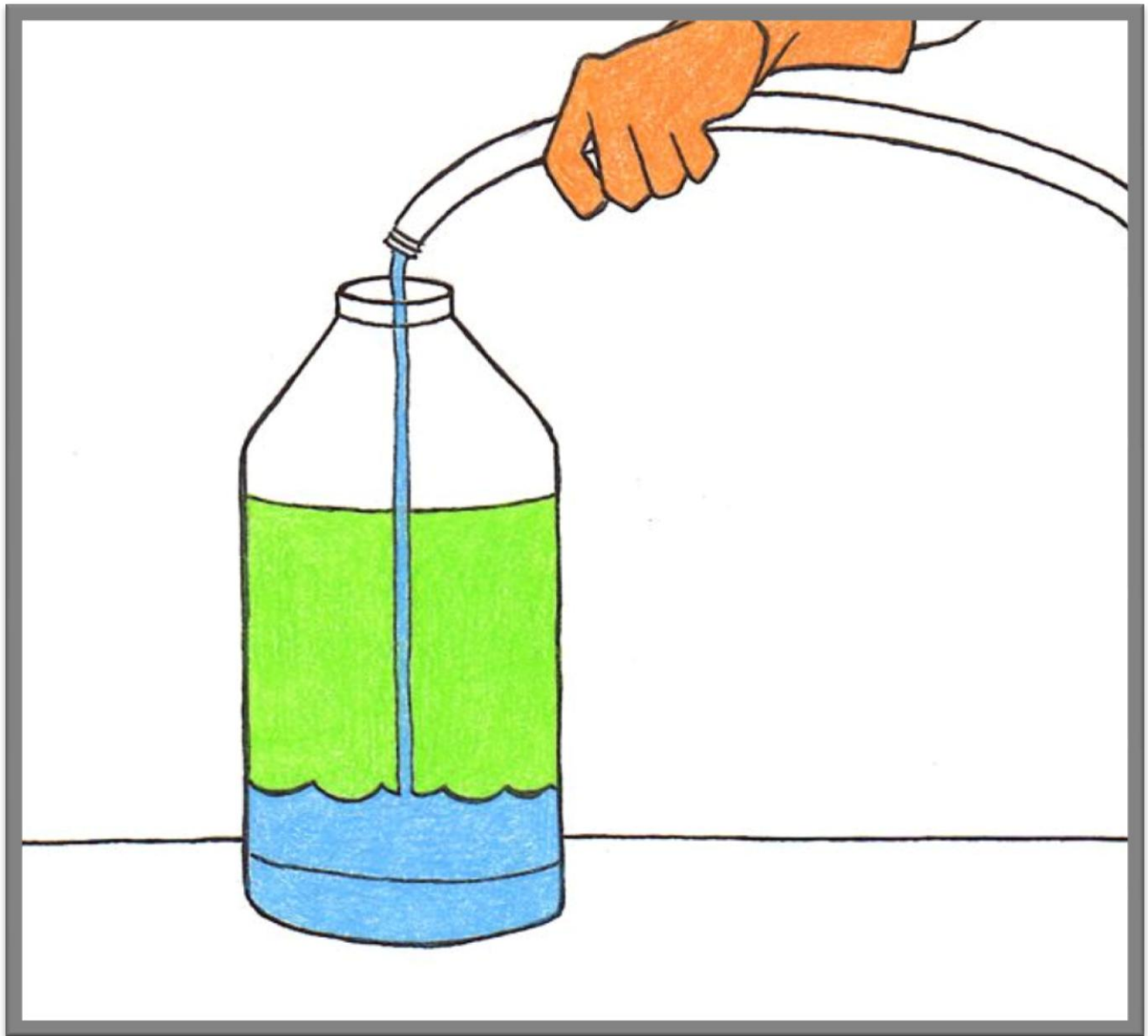


3RS-03: ...drain for at least 30 seconds<sup>3</sup> after the flow begins to drip;

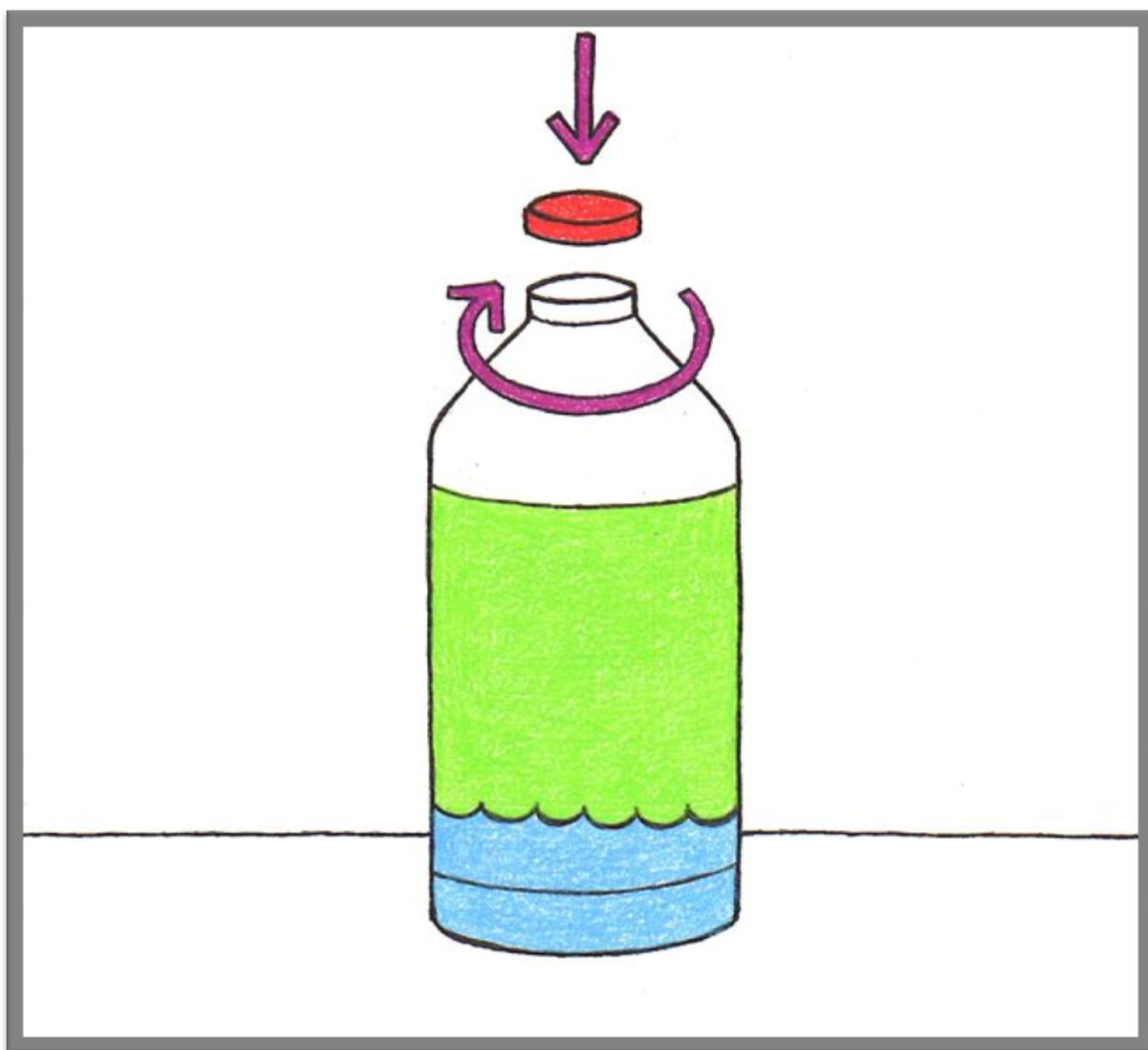


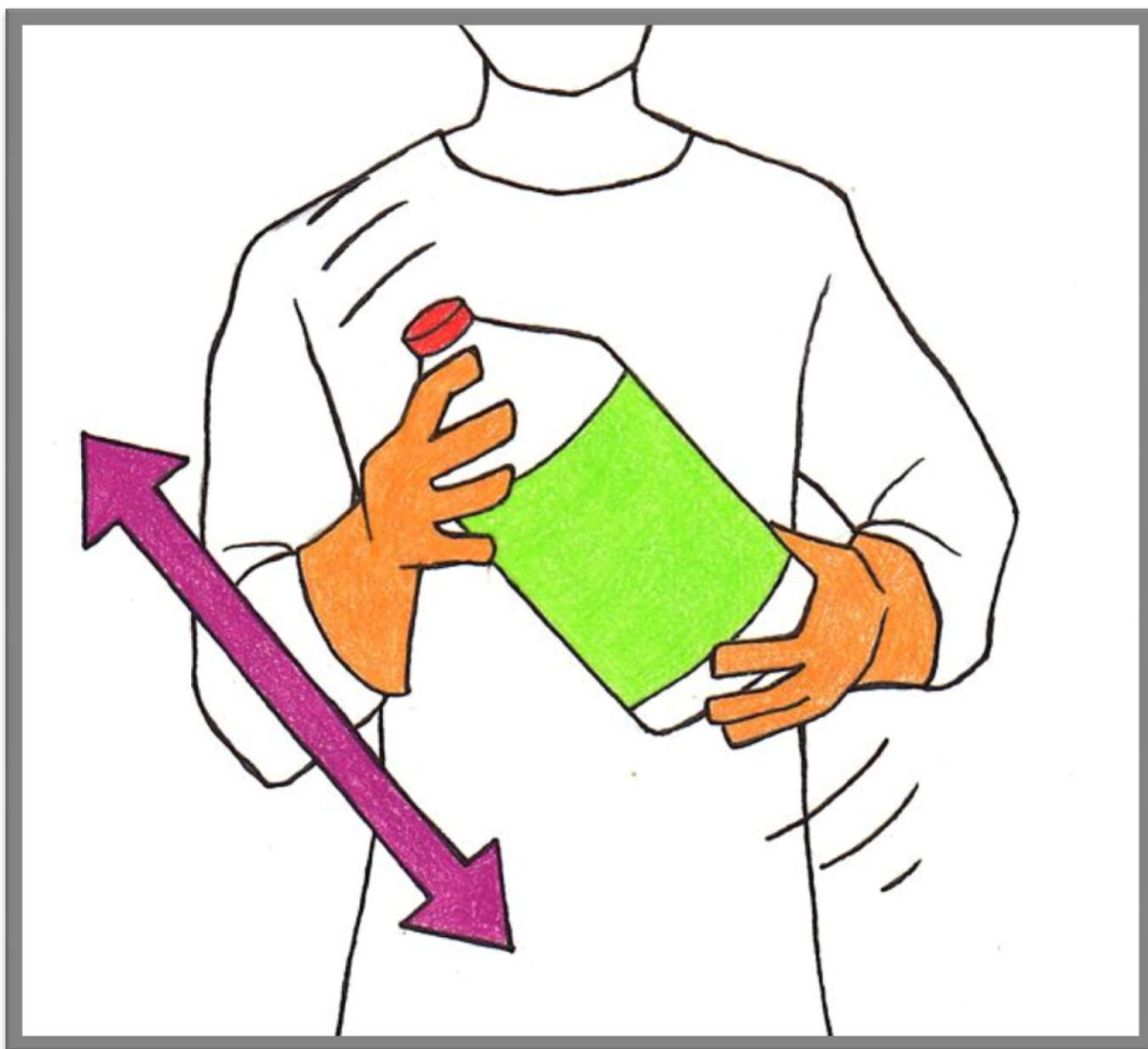
<sup>3</sup> No one uses a stopwatch to time drips in the field, but the idea of training is to find some mechanism, a watch or counting, to emphasize the importance of removing most of the concentrated product prior to rinsing. The end result of a properly rinsed, “safe to recycle” container depends on each trainee gaining an appreciation of what 30 seconds of dripping looks and feels like.

**3RS-04: Fill the container  $\frac{1}{4}$  full with clean water;**



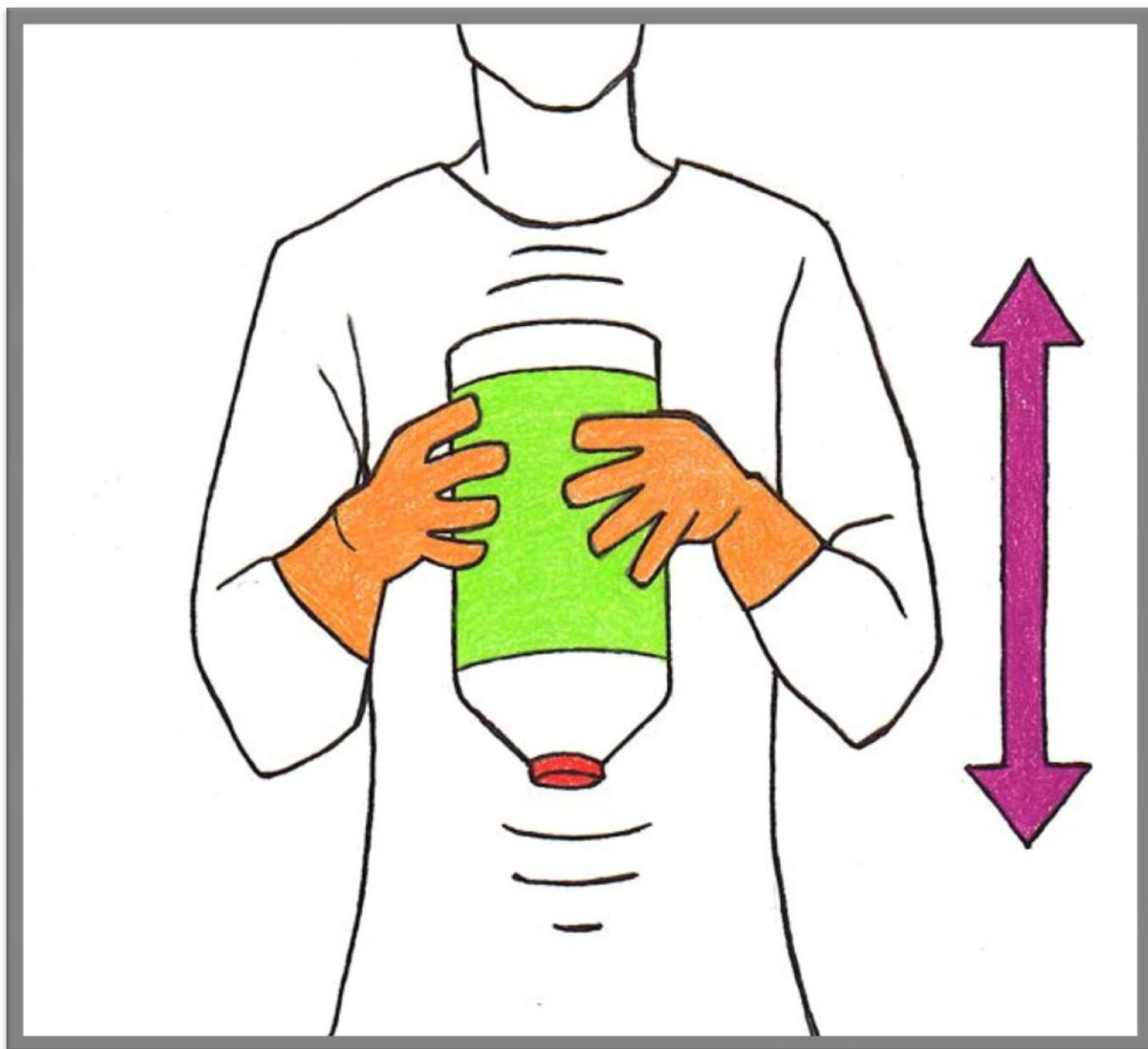
3RS-05: *Securely re-close the cap;*



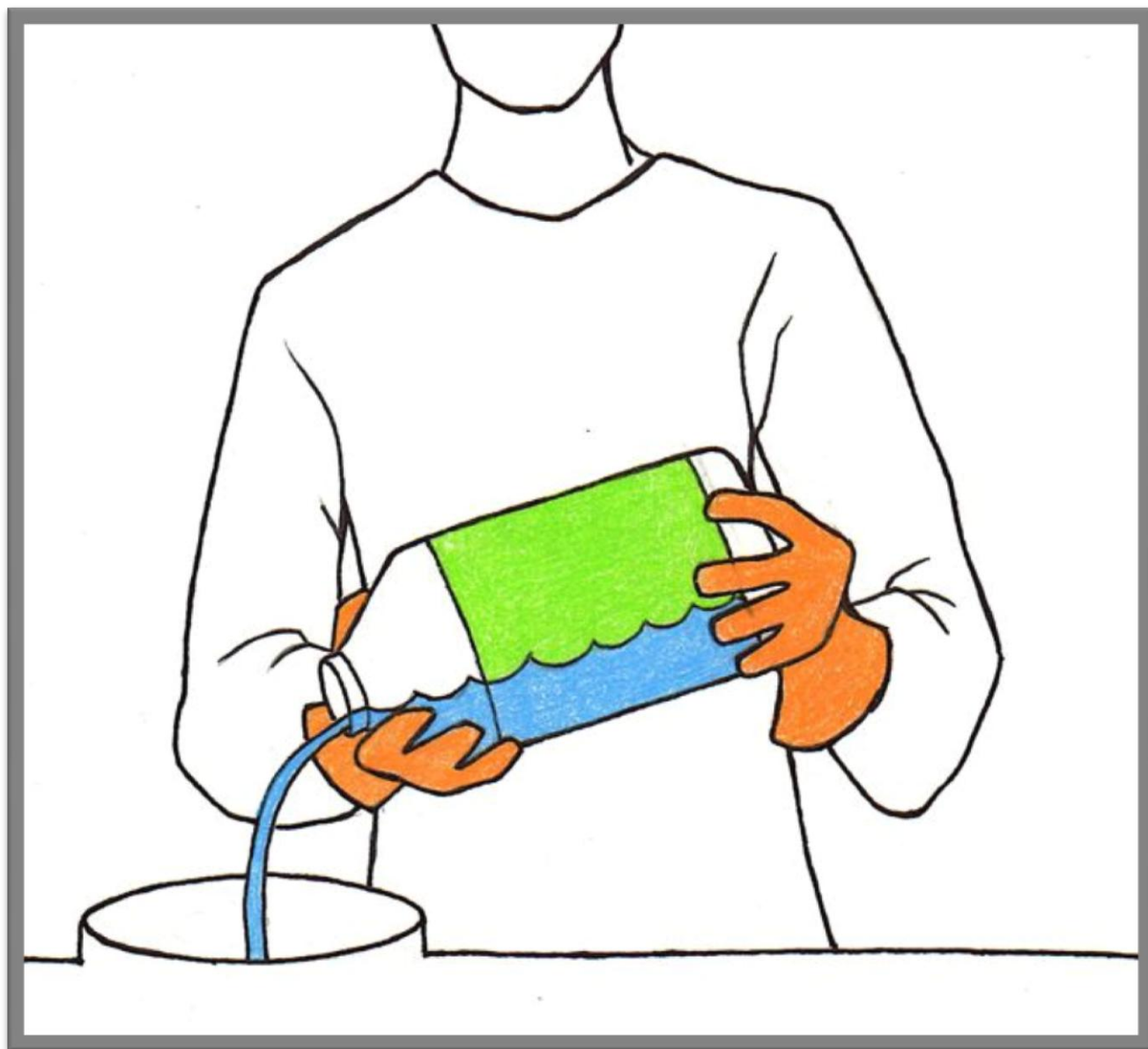




**3RS-07: ...rotate, and invert the container so that the water reaches all the inside surfaces;**



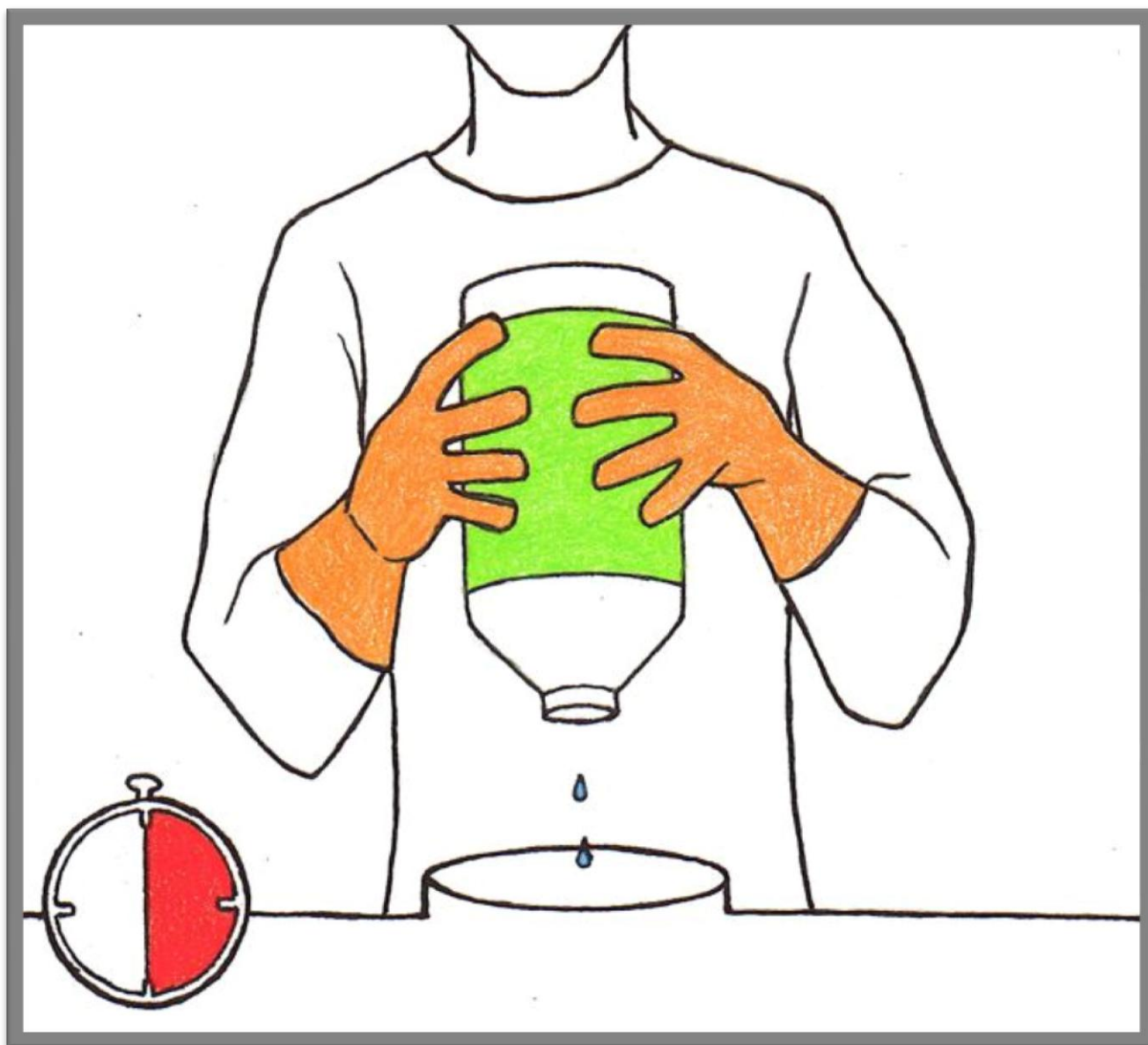
3RS-08: *Either add the rinsate to the application equipment or the mix tank; or store it for later use or disposal.*<sup>4</sup>



<sup>4</sup> 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.



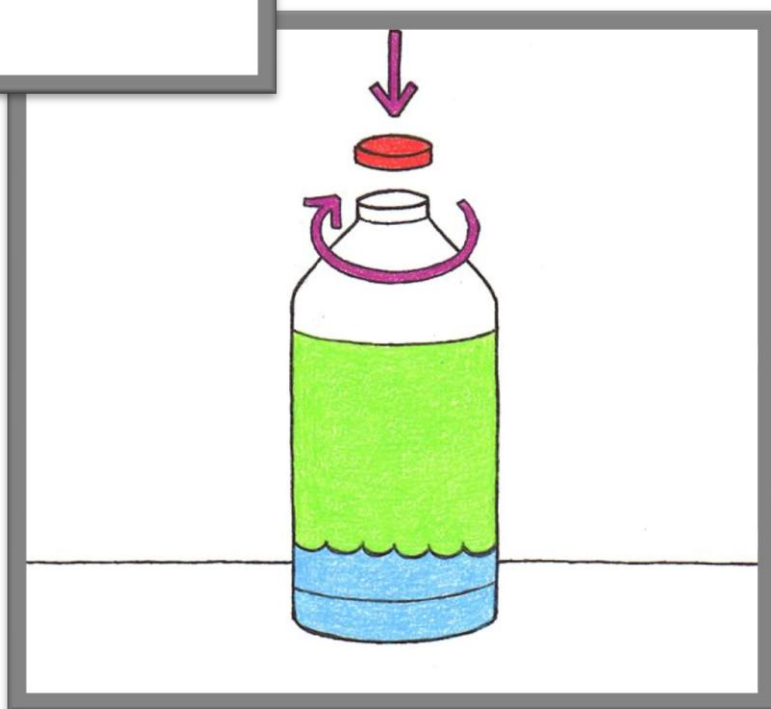
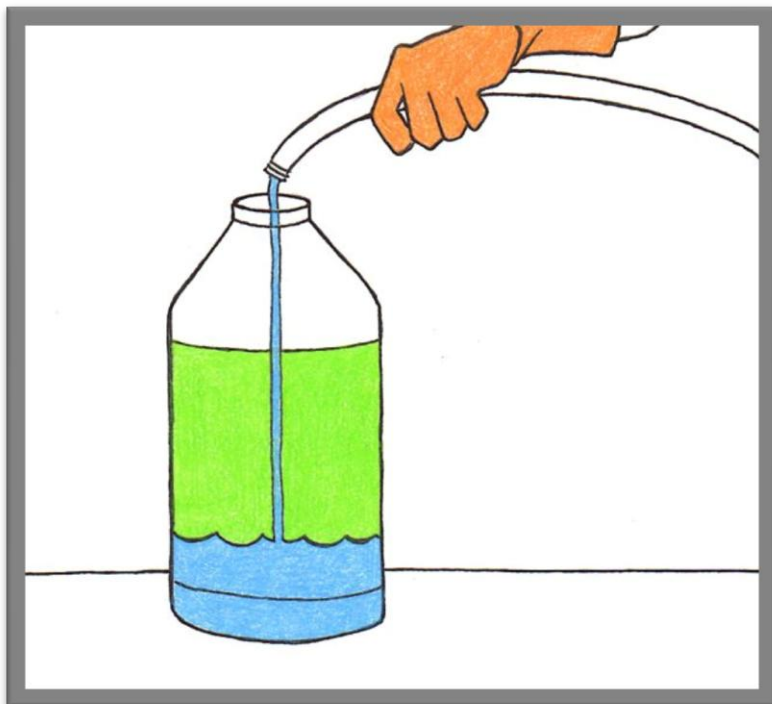
**3RS -09: Allow the container to drain for 30 seconds after the flow begins to drip;**



**3RS-10:** *The procedure should be repeated at least twice more until the container appears clean.*

*Fill the container  $\frac{1}{4}$  full with clean water..*

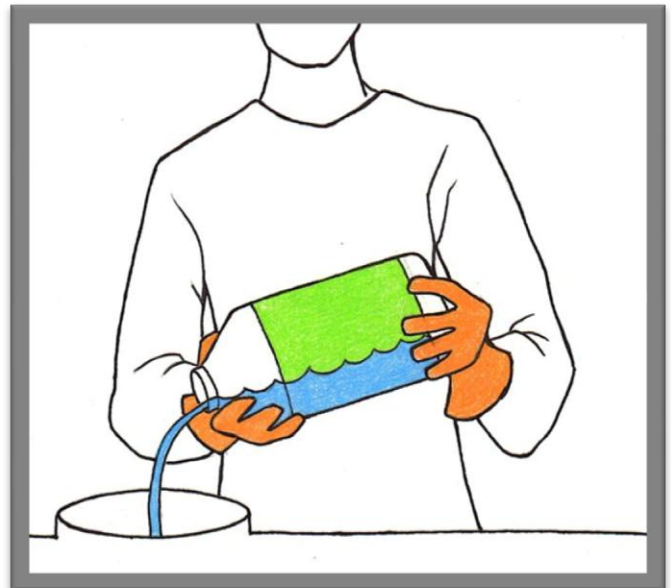
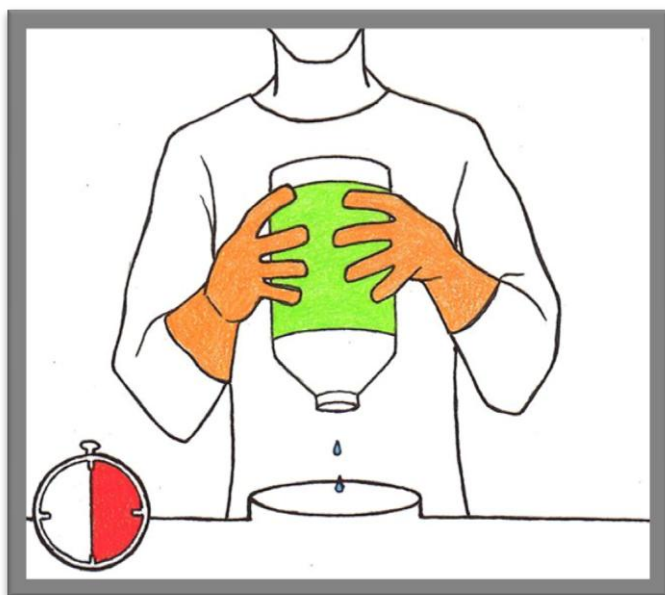
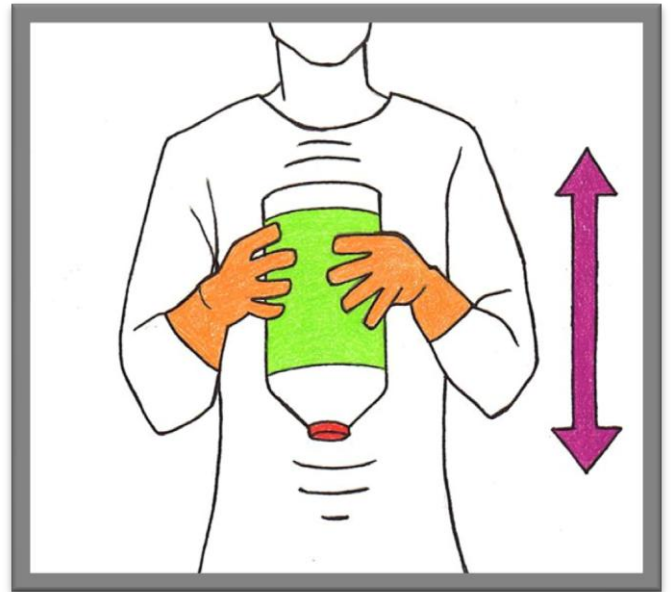
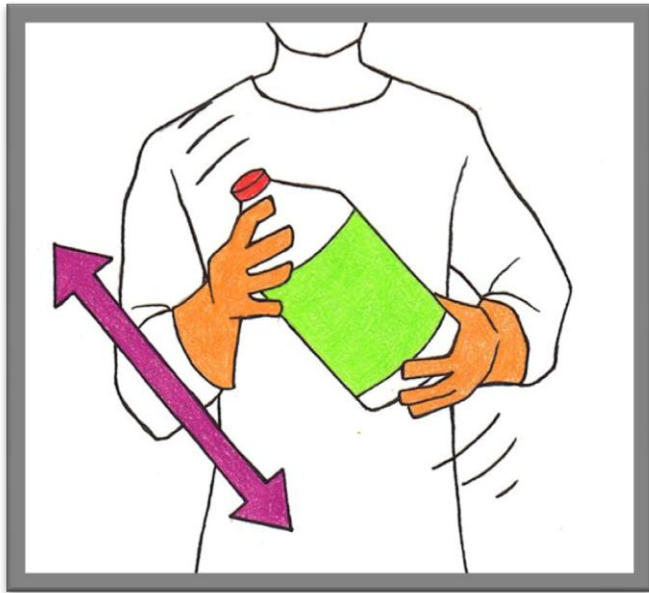
*Securely reclose the cap;*



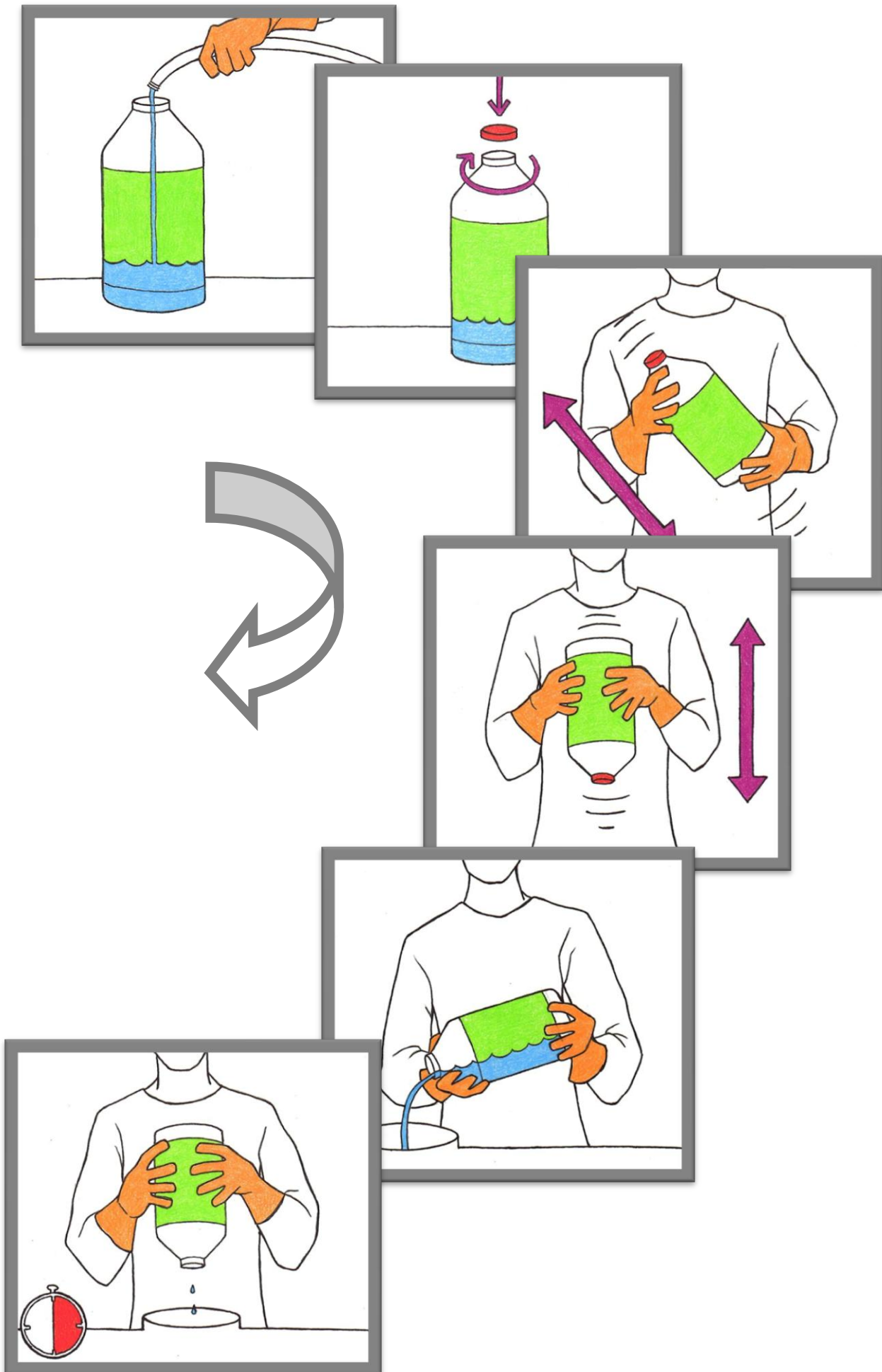
**3RS-11: Shake, rotate, and invert the container so that the water reaches all the inside surfaces:**

***...add the rinsate to the application equipment or the mix tank...;***

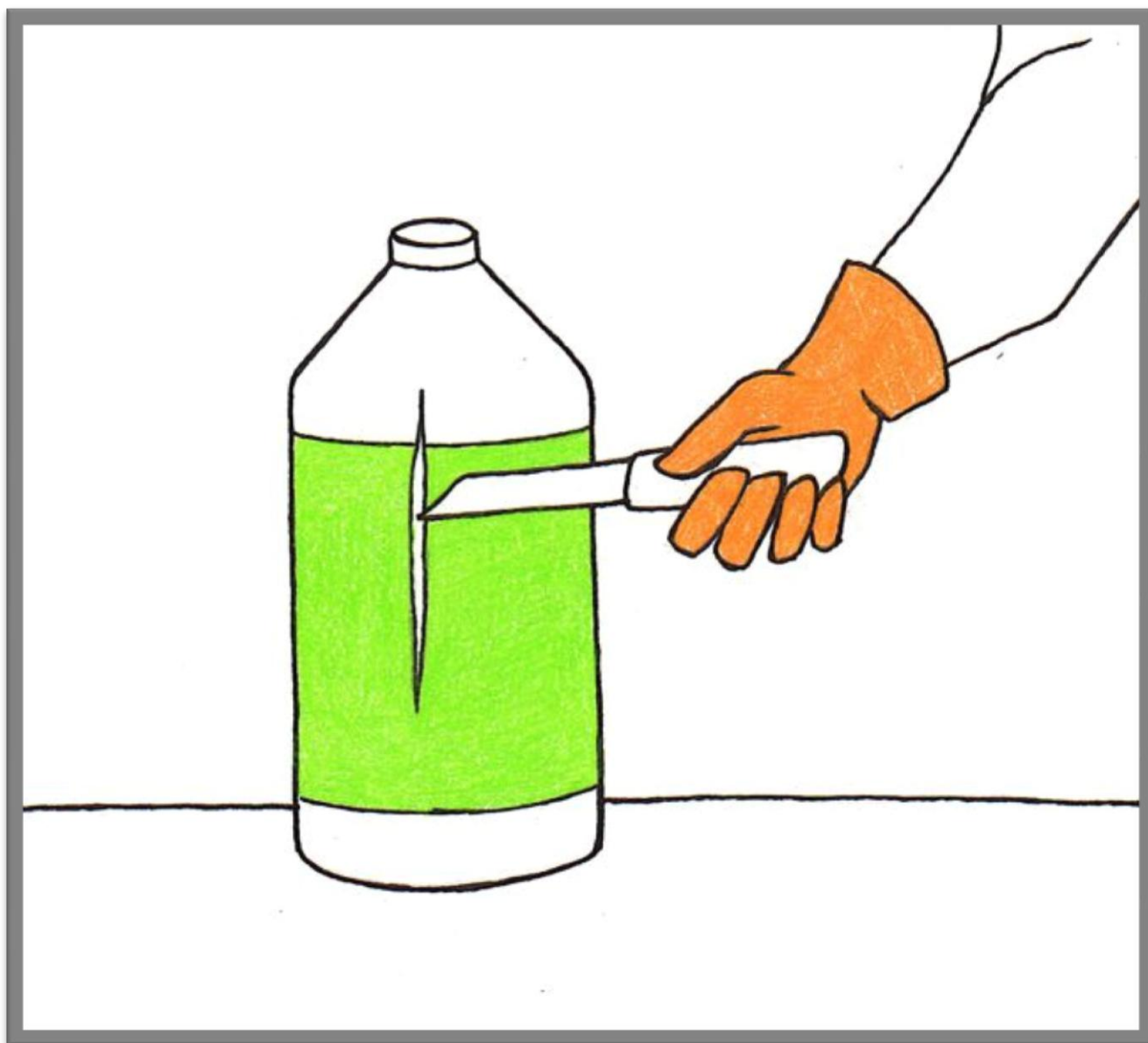
***Allow the container to drain for 30 seconds after the flow begins to drip;***



**3RS-12: The procedure should be repeated (for a total of 3) or more times until the container appears clean.**

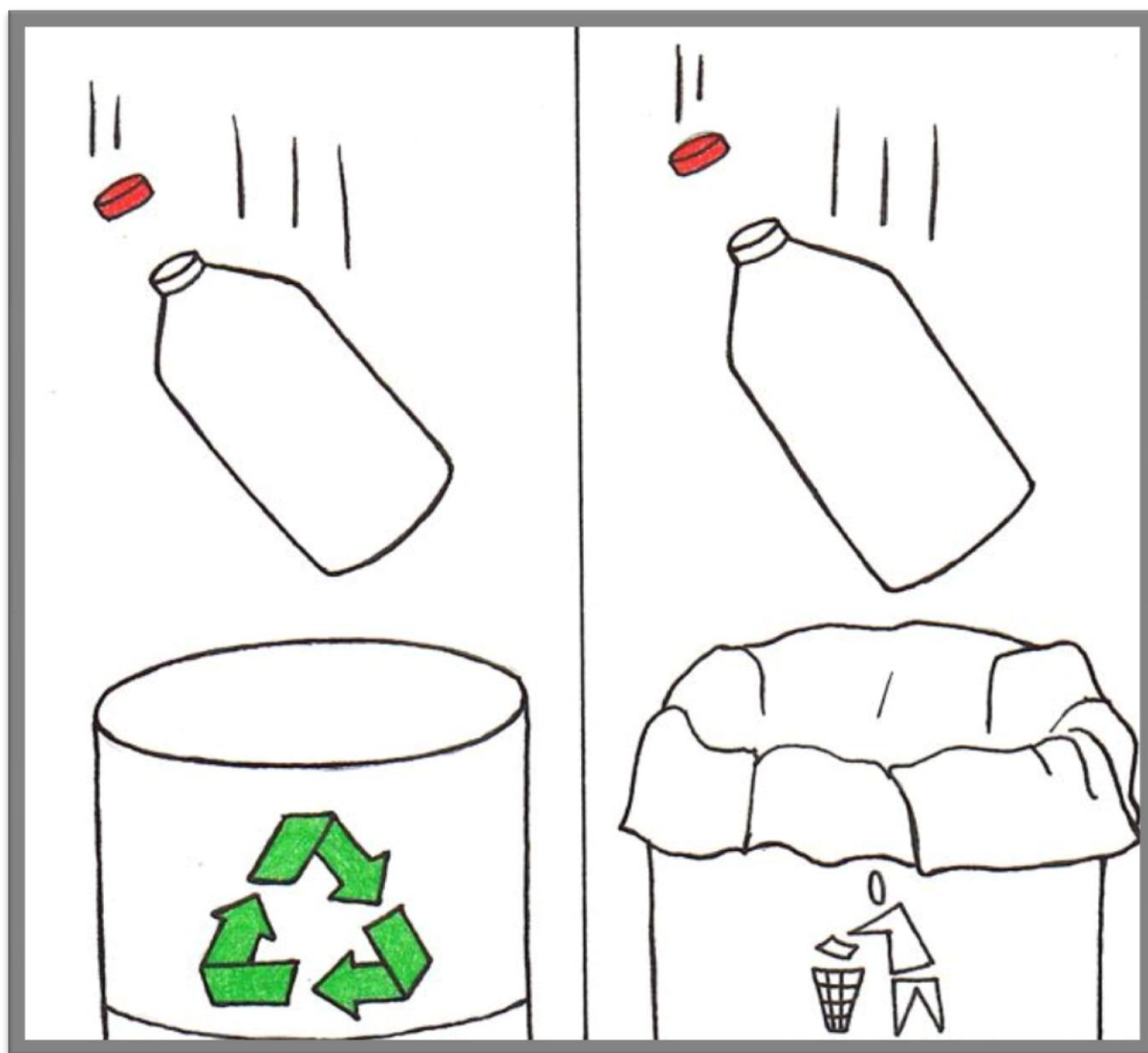


**3RS-13: Puncture or cut the container to prevent any reuse<sup>5</sup>**



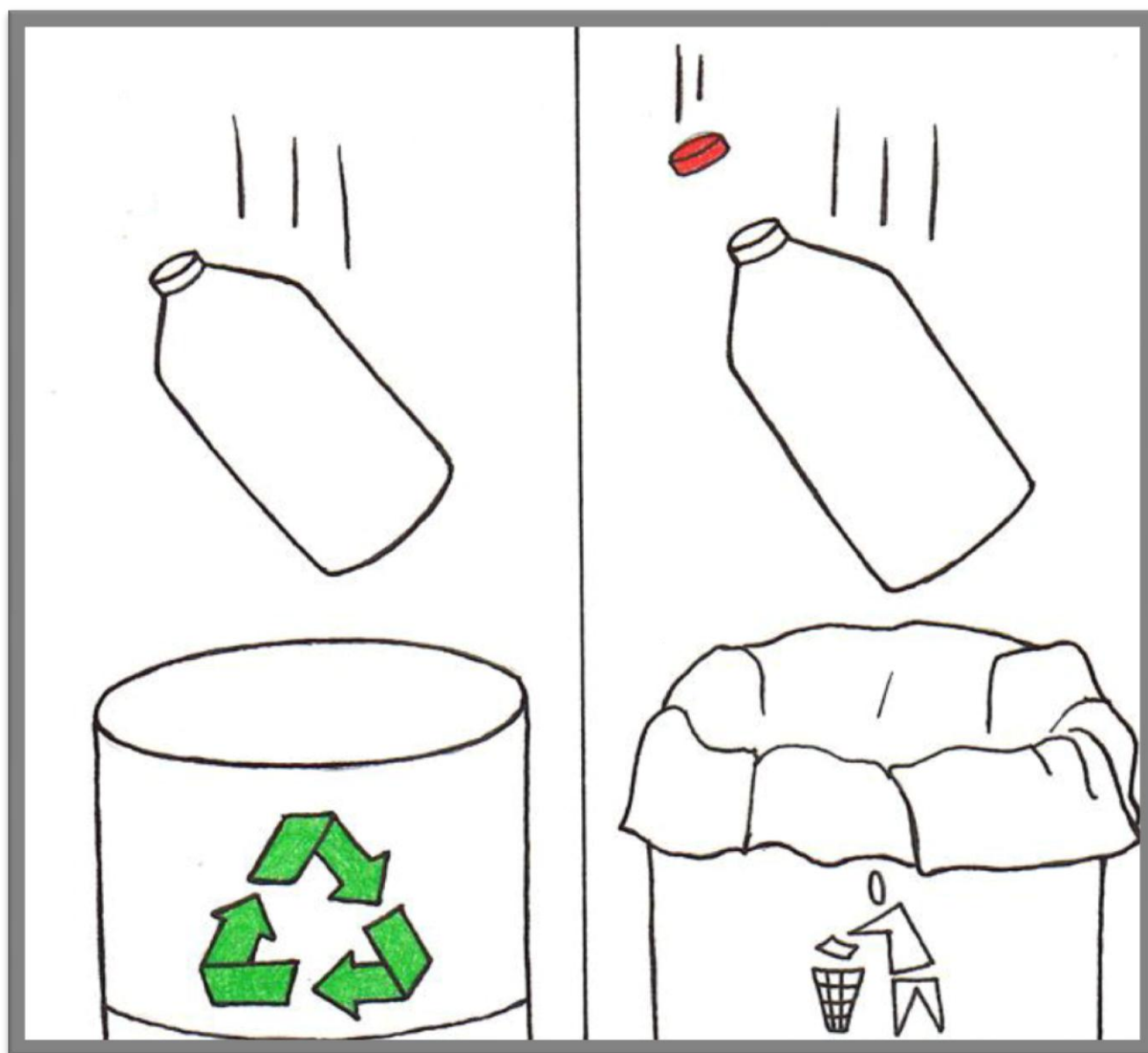
<sup>5</sup> NOTE: this language does not appear in the FAO Guidance instructions under the topic of *Triple rinsing for containers small enough to shake*; however the point of disabling all sizes of containers prior to disposal is emphasized in the FAO Guidance prior to the various rinsing instructions: “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.

**3RS-14: *Dispose of in trash or recycle.***





**3RS-14A : Dispose of in trash or recycle.<sup>6</sup>**



<sup>6</sup> Alternate Slide: Many recyclers do not accept product caps. Trainers should familiarize themselves with the local recycling requirements. If not recycled, caps must be properly disposed.