

**CALIFORNIA ENVIRONMENTAL PROTECTION AGENCY
OFFICE OF ENVIRONMENTAL HEALTH HAZARD ASSESSMENT
SAFE DRINKING WATER AND TOXIC ENFORCEMENT ACT OF 1986
(PROPOSITION 65)**

**NOTICE TO INTERESTED PARTIES
November 15, 2019**

**ISSUANCE OF SAFE USE DETERMINATIONS AND INTERPRETIVE GUIDELINES
FOR CHLOROTHALONIL RESIDUES IN CERTAIN FOODS RESULTING FROM
PESTICIDAL USE OF THE CHEMICAL**

The California Environmental Protection Agency's Office of Environmental Health Hazard Assessment (OEHHA) is the lead agency for the implementation of the Safe Drinking Water and Toxic Enforcement Act of 1986¹. OEHHA received a request for a Safe Use Determination (SUD) for exposures to chlorothalonil² residue in certain foods resulting from pesticidal use of the chemical. The request was made by Dentons US LLP and Technology Sciences Group Inc., on behalf of Syngenta Crop Protection, LLC pursuant to Title 27 of the California Code of Regulations, section 25204(b)(3).

In accordance with the process set forth in Section 25204(f), OEHHA held a written public comment period on this request from October 27, 2017 to December 18, 2017. One public comment was received.

As provided in Sections 25204(a) and (k), OEHHA is issuing the following SUDs to Syngenta Crop Protection, LLC for *chlorothalonil exposures resulting from consumption of residues in certain foods*, as specified below. In addition, for nine foods or food groups OEHHA is issuing Interpretive Guidelines (IGs)³ in response to this request. The Interpretive Guideline document is available on OEHHA's website, <http://www.oehha.ca.gov>.

¹ The Safe Drinking Water and Toxics Enforcement Act of 1986, commonly known as Proposition 65, is codified at Health and Safety Code section 25249.5 et seq.

² Chlorothalonil was listed under Proposition 65 as a chemical known to the state to cause cancer effective January 1, 1989

³ Title 27, California Code of Regulations, section 25203

Food	Food Form	Safe Use Determination
Apricot	Raw and Cooked Apricots	Consumption of chlorothalonil residues by the average consumer of raw and cooked apricots does not result in exposures that exceed the Proposition 65 No Significant Risk Level (NSRL) of 41 micrograms per day ($\mu\text{g}/\text{day}$) for the chemical, when the residue levels in fresh apricots are at recent historical levels measured for chlorothalonil in Department of Pesticide Regulation (DPR) surveys (<i>i.e.</i> , at or below 0.09 ppm) and up to the tolerance level of 0.5 ppm.
	Dried Apricots	Consumption of chlorothalonil residues by the average consumer of dried apricots does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical, when the residue levels in fresh apricots are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.09 ppm) and up to the tolerance level of 0.5 ppm.
	Apricot Juice	Consumption of chlorothalonil residues by the average consumer of apricot juice does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical, when the residue levels in fresh apricots are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.09 ppm) and up to residue levels of 0.29 ppm.
Banana	Raw and Cooked Peeled Bananas	Consumption of chlorothalonil residues by the average consumer of raw and cooked peeled bananas does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical, when the residue levels in fresh peeled bananas are at recent historical levels measured for chlorothalonil in US Department of Agriculture (USDA) surveys (<i>i.e.</i> , at or below 0.008 ppm) and up to the tolerance level of 0.05 ppm.
	Peeled, Dried Bananas	Consumption of chlorothalonil residues by the average consumer of peeled, dried bananas does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical, when the residue levels in fresh peeled bananas are at recent historical levels measured for chlorothalonil in USDA surveys (<i>i.e.</i> , at or below 0.008 ppm) and up to the tolerance level of 0.05 ppm.
Bitter Melon	Cooked Bitter Melon	Consumption of chlorothalonil residues by the average consumer of cooked bitter melon does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical when the residue levels in fresh bitter melon are at or below 0.79 ppm.
Black Beans	Cooked Black Beans	Consumption of chlorothalonil residues by the average consumer of cooked black beans does not result in exposures that exceed the Proposition 65 NSRL of 41 $\mu\text{g}/\text{day}$ for the chemical, when the residue levels in fresh or canned black beans are at recent historical levels measured for chlorothalonil in USDA surveys (<i>i.e.</i> , at or below 0.02 ppm) and up to the tolerance level of 0.1 ppm.

Food	Food Form	Safe Use Determination
Blueberries	Raw and Cooked Blueberries	Consumption of chlorothalonil residues by the average consumer of raw and cooked blueberries does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh or frozen blueberries are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.75 ppm) and up to the tolerance level of 1.0 ppm.
Broad Beans	Cooked Broad Beans	Consumption of chlorothalonil residues by the average consumer of cooked broad beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh broad beans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.1 ppm.
Broccoli	Raw and Cooked Broccoli	Consumption of chlorothalonil residues by the average consumer of raw and cooked broccoli does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh broccoli are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.22 ppm) and up to residue levels of 0.69 ppm.
Broccoli, Chinese	Cooked Chinese Broccoli	Consumption of chlorothalonil residues by the average consumer of cooked Chinese broccoli does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh Chinese broccoli are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.51 ppm) and up to residue levels of 0.81 ppm.
Brussels Sprouts	Raw and Cooked Brussels Sprouts	Consumption of chlorothalonil residues by the average consumer of raw and cooked Brussels sprouts does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh Brussels sprouts are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.15 ppm) and up to residue levels of 0.60 ppm.
Cabbage	Raw and Cooked Cabbage	Consumption of chlorothalonil residues by the average consumer of raw and cooked cabbage does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cabbage are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.446 ppm) and up to the tolerance level of 5.0 ppm.
Cantaloupe	Raw Cantaloupe	Consumption of chlorothalonil residues by the average consumer of raw cantaloupe does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cantaloupe are at or below 0.62 ppm.
Carrots	Raw Carrots	Consumption of chlorothalonil residues by the average consumer of raw carrots does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh carrots are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 1 ppm.

Food	Food Form	Safe Use Determination
Carrots	Cooked Carrots	Consumption of chlorothalonil residues by the average consumer of cooked carrots does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh carrots are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 1 ppm.
	Carrot Juice	Consumption of chlorothalonil residues by the average consumer of carrot juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh carrots are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 1 ppm.
Cauliflower	Raw and Cooked Cauliflower	Consumption of chlorothalonil residues by the average consumer of raw and cooked cauliflower does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cauliflower are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.73 ppm.
Celery	Raw and Cooked Celery	Consumption of chlorothalonil residues by the average consumer of raw and cooked celery does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical when the residue levels in fresh celery are at or below 1.81 ppm.
	Celery Juice	Consumption of chlorothalonil residues by the average consumer of celery juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical when the residue levels in fresh celery are at or below 0.18 ppm.
Chayote	Cooked Chayote	Consumption of chlorothalonil residues by the average consumer of cooked chayote does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh chayote are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.08 ppm) and up to residue levels of 0.84 ppm.
Cherries	Raw Cherries	Consumption of chlorothalonil residues by the average consumer of raw cherries does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cherries are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.5 ppm.
	Cooked Cherries	Consumption of chlorothalonil residues by the average consumer of cooked cherries does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cherries are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.5 ppm.

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Corn	Raw and Cooked Corn	Consumption of chlorothalonil residues by the average consumer of raw and cooked corn does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh or frozen corn are at recent historical levels measured for chlorothalonil in DPR and USDA surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.83 ppm.
Cranberries	Raw and Cooked Cranberries	Consumption of chlorothalonil residues by the average consumer of raw and cooked cranberries does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cranberries are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.60 ppm) and up to residue levels of 1.17 ppm.
	Dried Cranberries	Consumption of chlorothalonil residues by the average consumer of dried cranberries does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cranberries are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.60 ppm) and up to residue levels of 3.54 ppm.
	Cranberry Juice	Consumption of chlorothalonil residues by the average consumer of cranberry juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cranberries are at or below 0.43 ppm.
Cucumbers	Raw and Cooked Cucumbers	Consumption of chlorothalonil residues by the average consumer of raw and cooked cucumbers does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh cucumbers are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.64 ppm) and up to residue levels of 1.22 ppm.
Eggplant	Raw and Cooked Eggplant	Consumption of chlorothalonil residues by the average consumer of raw and cooked eggplant does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh eggplant are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.38 ppm) and up to residue levels of 0.97 ppm.
Garlic	Raw and Cooked Garlic	Consumption of chlorothalonil residues by the average consumer of raw and cooked garlic does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh garlic are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.5 ppm.
Green Beans	Cooked Green Beans	Consumption of chlorothalonil residues by the average consumer of cooked green beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh green beans are at or below the tolerance level of 5 ppm.

Food	Food Form	Safe Use Determination
Green Onions	Raw and Cooked Green Onions	Consumption of chlorothalonil residues by the average consumer of raw and cooked green onion does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh green onion are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.26 ppm) and up to residue levels of 3.57 ppm.
Honeydew Melon	Raw Honeydew Melon	Consumption of chlorothalonil residues by the average consumer of raw honeydew melon does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh honeydew melon are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.74 ppm.
Horseradish	Prepared Horseradish	Consumption of chlorothalonil residues by the average consumer of prepared horseradish does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh horseradish are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.04 ppm) and up to the tolerance level of 4.0 ppm.
Kidney Beans	Cooked Kidney Beans	Consumption of chlorothalonil residues by the average consumer of cooked kidney beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh or canned kidney beans are at recent historical levels measured for chlorothalonil in USDA surveys (<i>i.e.</i> , at or below 0.0194 ppm) and up to the tolerance level of 0.1 ppm.
Kohlrabi	Raw Kohlrabi	Consumption of chlorothalonil residues by the average consumer of raw kohlrabi does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh kohlrabi are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.2 ppm) and up to residue levels of 1.30 ppm.
	Cooked Kohlrabi	Consumption of chlorothalonil residues by the average consumer of cooked kohlrabi does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh kohlrabi are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.2 ppm) and up to residue levels of 0.26 ppm.
Lima Beans	Cooked Lima Beans	Consumption of chlorothalonil residues by the average consumer of cooked lima beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh lima beans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.03 ppm) and up to the tolerance level of 0.1 ppm.
Lychees	Raw Lychees	Consumption of chlorothalonil residues by the average consumer of raw lychees does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh lychees are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.68 ppm.

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Mangos	Raw and Cooked Mangos	Consumption of chlorothalonil residues by the average consumer of raw and cooked mangos does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh mangos are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.53 ppm.
	Dried Mangos	Consumption of chlorothalonil residues by the average consumer of dried mangos does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh mangos are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 1.0 ppm.
	Mango Juice	Consumption of chlorothalonil residues by the average consumer of mango juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh mangos are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.21 ppm.
Mung Beans	Cooked Mung Beans	Consumption of chlorothalonil residues by the average consumer of cooked mung beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh mung beans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.03 ppm) and up to the tolerance level of 0.1 ppm.
Mushrooms	Raw and Cooked Mushrooms	Consumption of chlorothalonil residues by the average consumer of raw and cooked mushrooms does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh mushrooms are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.45 ppm) and up to the tolerance level of 1.0 ppm.
Nectarines	Raw Nectarines	Consumption of chlorothalonil residues by the average consumer of raw nectarines does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh nectarines are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.5 ppm.
Okra	Cooked Okra	Consumption of chlorothalonil residues by the average consumer of cooked okra does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh okra are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.72 ppm.
Onions (including Dry Onions)	Raw and Cooked Onions	Consumption of chlorothalonil residues by the average consumer of raw and cooked onions does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh onions are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.22 ppm) and up to the tolerance level of 0.5 ppm.

Food	Food Form	Safe Use Determination
Papaya	Raw and Cooked Papaya	Consumption of chlorothalonil residues by the average consumer of raw and cooked papaya does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh papaya are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.5 ppm) and up to residue levels of 0.62 ppm.
	Dried Papaya	Consumption of chlorothalonil residues by the average consumer of dried papaya does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh papaya are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.5 ppm) and up to residue levels of 0.88 ppm.
	Papaya Juice	Consumption of chlorothalonil residues by the average consumer of papaya juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh papaya are at or below 0.16 ppm.
Parsnips	Cooked Parsnips	Consumption of chlorothalonil residues by the average consumer of cooked parsnips does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh parsnips are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 1 ppm.
Passion Fruit	Raw Passion Fruit	Consumption of chlorothalonil residues by the average consumer of raw passion fruit does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh passion fruit are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.03 ppm) and up to residue levels of 1.14 ppm.
	Passion Fruit Juice	Consumption of chlorothalonil residues by the average consumer of passion fruit juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh passion fruit are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.03 ppm) and up to residue levels of 0.32 ppm.
Peaches	Raw Peaches	Consumption of chlorothalonil residues by the average consumer of raw peaches does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peaches are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.088 ppm) and up to residue levels of 0.49 ppm.
	Canned Peaches	Consumption of chlorothalonil residues by the average consumer of canned peaches does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peaches are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.088 ppm) and up to the tolerance level of 0.5 ppm.

Food	Food Form	Safe Use Determination
	Dried Peaches	Consumption of chlorothalonil residues by the average consumer of dried peaches does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peaches are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.088 ppm) and up to residue levels of 0.22 ppm.
	Peach Juice	Consumption of chlorothalonil residues by the average consumer of peach juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peaches are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.088 ppm) and up to residue levels of 0.33 ppm.
Peanuts	Raw, Boiled, and Roasted Peanuts	Consumption of chlorothalonil residues by the average consumer of raw, boiled, and roasted peanuts does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in peanuts are at recent historical levels measured for chlorothalonil in the DPR survey (<i>i.e.</i> , at or below 0.04 ppm) and up to the tolerance level of 0.3 ppm.
	Peanut Butter	Consumption of chlorothalonil residues by the average consumer of peanut butter does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in peanuts and peanut butter are at recent historical levels measured for chlorothalonil in the DPR and USDA surveys (<i>i.e.</i> , at or below 0.04 ppm) and up to the tolerance level of 0.3 ppm in peanuts.
	Peanut Oil	Consumption of chlorothalonil residues by the average consumer of peanut oil does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in peanuts are at recent historical levels measured for chlorothalonil in the DPR survey (<i>i.e.</i> , at or below 0.04 ppm) and up to the tolerance level of 0.3 ppm.
Peppers	Raw and Cooked Sweet Peppers (including Bell Peppers)	Consumption of chlorothalonil residues by the average consumer of raw and cooked sweet peppers does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peppers are at or below 1.60 ppm.
	Raw and Cooked Hot Peppers	Consumption of chlorothalonil residues by the average consumer of raw and cooked hot peppers does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh peppers are at recent historical levels measured for chlorothalonil in the DPR surveys (<i>i.e.</i> , at or below 2.68 ppm) and up to residue levels of 2.90 ppm.
Persimmons	Raw Persimmons	Consumption of chlorothalonil residues by the average consumer of raw persimmons does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh persimmons are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.32 ppm.

Food	Food Form	Safe Use Determination
Pinto Beans	Cooked Pinto Beans	Consumption of chlorothalonil residues by the average consumer of cooked pinto beans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh or canned pinto beans are at recent historical levels measured for chlorothalonil in USDA surveys (<i>i.e.</i> , at or below 0.0194 ppm) and up to the tolerance level of 0.1 ppm.
Plums	Raw and Cooked Plums	Consumption of chlorothalonil residues by the average consumer of raw and cooked plums does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh plums are at recent historical levels measured for chlorothalonil in the USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.2 ppm.
	Dried Plums (Prunes)	Consumption of chlorothalonil residues by the average consumer of dried plums does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh and dried plums are at recent historical levels measured for chlorothalonil in the USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 and 0.02 ppm, respectively) and up to the tolerance level of 0.2 ppm for fresh plums.
	Prune Juice	Consumption of chlorothalonil residues by the average consumer of prune juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh and dried plums are at recent historical levels measured for chlorothalonil in the USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 and 0.02 ppm, respectively) and up to the tolerance level of 0.2 ppm for fresh plums.
Potatoes	Cooked Potatoes	Consumption of chlorothalonil residues by the average consumer of cooked potatoes does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh or frozen potatoes are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.1 ppm.
Pumpkin	Cooked Pumpkin	Consumption of chlorothalonil residues by the average consumer of cooked pumpkin does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh pumpkin are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.04 ppm) and up to residue levels of 0.71 ppm.
Rhubarb	Raw and Cooked Rhubarb	Consumption of chlorothalonil residues by the average consumer of raw and cooked rhubarb does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh rhubarb are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.68 ppm.

Food	Food Form	Safe Use Determination
Soybeans	Immature, Cooked Soybeans (Edamame)	Consumption of chlorothalonil residues by the average consumer of immature, cooked soybeans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh soybeans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.02 ppm) and up to the tolerance level of 0.2 ppm.
	Mature, Cooked Soybeans	Consumption of chlorothalonil residues by the average consumer of mature, cooked soybeans does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh soybeans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.02 ppm) and up to the tolerance level of 0.2 ppm.
	Soy Flour	Consumption of chlorothalonil residues by the average consumer of soy flour does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh soybeans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.02 ppm) and up to the tolerance level of 0.2 ppm.
	Soy Milk	Consumption of chlorothalonil residues by the average consumer of soy milk does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh soybeans are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.02 ppm) and up to the tolerance level of 0.2 ppm.
Starfruit	Raw Starfruit	Consumption of chlorothalonil residues by the average consumer of raw starfruit does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh starfruit are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.04 ppm) and up to residue levels of 0.68 ppm.
Summer Squash	Raw and Cooked Summer Squash	Consumption of chlorothalonil residues by the average consumer of raw and cooked summer squash does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh summer squash are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 0.56 ppm) and up to residue levels of 0.62 ppm.
Tomatoes	Raw Tomatoes	Consumption of chlorothalonil residues by the average consumer of raw tomatoes does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical when the residue levels in fresh tomatoes are at or below 0.63 ppm.
	Cooked Tomatoes	Consumption of chlorothalonil residues by the average consumer of cooked tomatoes does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh tomatoes are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 2.43 ppm) and up to the tolerance level of 5 ppm.

Food	Food Form	Safe Use Determination
	Dried Tomatoes	Consumption of chlorothalonil residues by the average consumer of dried tomatoes does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh tomatoes are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 2.43 ppm) and up to the tolerance level of 5 ppm.
	Tomato Juice	Consumption of chlorothalonil residues by the average consumer of tomato juice does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical when the residue levels in fresh tomatoes are at or below 0.98 ppm.
Watermelon	Raw Watermelon	Consumption of chlorothalonil residues by the average consumer of raw watermelon does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical when residue levels in fresh watermelon are at or below 0.26 ppm.
Waxgourds	Cooked Waxgourds	Consumption of chlorothalonil residues by the average consumer of cooked waxgourds does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh waxgourds are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to residue levels of 0.78 ppm.
Winter Squash	Raw Winter Squash	Consumption of chlorothalonil residues by the average consumer of raw winter squash does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh winter squash are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 1.0 ppm) and up to the tolerance level of 5.0 ppm.
	Cooked Winter Squash	Consumption of chlorothalonil residues by the average consumer of cooked winter squash does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh winter squash are at recent historical levels measured for chlorothalonil in USDA and DPR surveys (<i>i.e.</i> , at or below 1.0 ppm) and up to the tolerance level of 5.0 ppm.
Yams	Cooked Yams	Consumption of chlorothalonil residues by the average consumer of cooked yams does not result in exposures that exceed the Proposition 65 NSRL of 41 µg/day for the chemical, when the residue levels in fresh yams are at recent historical levels measured for chlorothalonil in DPR surveys (<i>i.e.</i> , at or below 0.05 ppm) and up to the tolerance level of 0.10 ppm.

The essential elements and results of OEHHA's assessments are described in the supporting documentation available at: <http://oehha.ca.gov/proposition-65/proposition-65-safe-use-determinations-suds>.

Based on the screening level exposure analyses described in the supporting documentation, upper-end estimates of chlorothalonil exposure were made for consumers of each of the specified foods, assuming an average rate of intake of the specified food as well as a maximum chlorothalonil residue. These upper-bound estimates of chlorothalonil exposure were compared to the NSRL for chlorothalonil of 41

µg/day. For each of the specified foods and chlorothalonil residue levels set forth above, OEHHA has determined that exposure to average consumers of a particular food from consumption of chlorothalonil residues in that food is at or below the NSRL when the chlorothalonil residue does not exceed the level specified for that food, and thus a warning is not required for dietary exposure to chlorothalonil.

In addition to issuing Safe Use Determinations for a number of foods that may contain detectable amounts of chlorothalonil, OEHHA has also issued Interpretive Guidelines regarding the consumption of chlorothalonil residues in certain other foods or food forms (available at: <https://oehha.ca.gov/proposition-65/interpretive-guidelines-proposition-65>).

Questions regarding this notice should be directed to:

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