

Poison Prevention Antidote

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Insect Repellent Safety

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What insect repellents are safe?

- Use insect repellents that are proven safe by the Environmental Protection Agency (EPA)
Approved active ingredients include:

- DEET
- Picaridin (KBR 3023)
- IR3535
- Oil of lemon eucalyptus
- Para-menthane-diol (PMD)
- 2-undecanone



- For babies and children: dress in clothing that covers arms and legs
 - Children under 3 years old: do NOT use oil of lemon eucalyptus or PMD
 - Avoid spraying insect repellent to a child's hands, eyes, mouth or irritated skin

How to store insect repellent:

- Keep in a safe, cool, dry place up, away and locked up from children and pets
- Keep outside of the living area and away from sources of fire such as a car, grill or lawn mower
- Always keep the original container with the label
 - If there is no label, follow advice on safe disposal

How to dispose of insect repellent:

- Use the remaining insect repellent before throwing it away and follow instructions on the packaging
- What if there is some insect repellent left over?
 - If the remaining repellent cannot be used, safely dispose following the package directions
 - You can also check with your local solid waste management or health department to find a household hazardous waste collection program to get rid of leftover or expired insect repellent
 - Never reuse empty containers
 - Do NOT pour insect repellent into other containers, the trash, down the sink, toilet or onto plants or soil

What to do if exposed:

- Inhaled:** move to fresh air and monitor for coughing or difficulty breathing
- Skin:** if irritation occurs, remove contaminated clothing and wash the exposed area with soap and water for 10-15 minutes
- Eye:** remove contact lenses and wash eyes with water for at least 15 minutes
- Swallowed:** if throat or mouth irritation occurs, rinse with water

The Poison Center specialists are available for any questions or concerns at **1-800-222-1222**.

Upcoming Events

- 5/5-Maple Grove National Night Out
- 5/5-5/6-Farm Fest



Have you heard?

Summer includes food and fun! Check out these food safety tips to help everyone enjoy food safely.

- Wash hands and counters before preparing food. Use clean utensils for cooking and serving.
- Store, cook, and reheat food at the proper temperatures.
- Do not let food sit out at room temperature for more than two hours.
- Wash hands, cutting boards, utensils, and dishes with hot, soapy water after handling raw meat, poultry, or seafood.

Signs of food poisoning include fever, headache, diarrhea, stomach pains, nausea, and vomiting.