MANUFACTURER PLAN

A. **Quality Control Program - Good Manufacturing Practices**

1. Describe how the applicant will maintain the exterior and grounds of the premises to meet the following minimum standards:

   i. Grounds are equipped with draining areas in order to prevent pooled or standing water.

   ii. Weeds, grass, and vegetation shall be cut within the immediate vicinity of the premises, litter and waste shall be removed, and equipment shall be stored in order to minimize the potential for the grounds to constitute an attractant, breeding place, or harborage for pests.

   iii. Roads, yards, and parking lots shall be maintained so that these areas do not constitute a source of contamination in areas where cannabis products are handled or transported.

   iv. Minimize the potential for pests to enter the business premises.

   v. Openings into the building (such as windows, exhaust fans, ventilation ducts, or plumbing vent pipes) shall be screened, sealed, or otherwise protected to minimize potential for pests to enter the building.

   vi. Waste treatment and disposal systems shall be provided and maintained so as to prevent contamination in areas where cannabis products may be exposed to such a system’s waste or waste by-products.

2. Describe how the applicant will maintain the interior of the premises to meet the following minimum standards:

   i. Walls, ceilings, and floors shall be constructed of material that is smooth, nonporous, easily cleanable, corrosion-resistant, and suitable to the activity that will be conducted. Fixtures, ducts, and pipes shall not pose a source of drip or condensate that may contaminate cannabis products, contact surfaces or packaging material.

   ii. Interior facility lighting shall meet the requirements of subdivisions (a)(1) and (3), (b)(3) and (4), and (c) of section 114252 of the Health and Safety Code. Interior facility lighting shall also meet the requirements for shatter-resistant lighting in section 114252.1 of the Health and Safety Code. The requirements of Health and Safety Code section 114252.1, subdivision (a), shall also apply to all areas where
glass breakage may result in the contamination of exposed cannabis, components or products at any step of preparation.

iii. Running water shall be supplied as required by Health and Safety Code section 114192 in all areas where required for the processing of cannabis products, and in all areas used for the cleaning of equipment, utensils, and packaging materials, and for employee sanitary facilities. Any water that contacts cannabis, components, cannabis products, contact surfaces, or packaging materials shall be potable.

iv. The premises shall provide employees with access to toilet facilities that meet the requirements of Health and Safety Code section 114250. Toilet facilities shall be kept clean and shall not pose a potential source of contamination of cannabis products, contact surfaces, or packaging materials.

v. The premises shall provide handwashing facilities that meet the requirements of Health and Safety Code section 113953, subdivision (a) through (d).

vi. The premises shall provide waste disposal in accordance with Health and Safety Code sections 114244(a), 114244(c), and 114245.1.

vii. Ventilation systems shall meet the requirements of Health and Safety Code sections 114149 and 114149.3.

viii. The premises, including any fixtures, and other physical facilities therein, shall be maintained in a clean and sanitary condition and kept in good repair so as to prevent cannabis products from becoming adulterated, and shall meet the requirements of Health and Safety Code section 114257.1.

ix. Cleaning equipment and supplies shall be stored in a manner that meets the requirements of Health and Safety Code section 114281.

x. Poisonous or toxic materials such as cleaning compounds, sanitizing agents, and pesticide chemicals that are necessary for premises and equipment maintenance and operation shall be handled and stored in a manner that meets the requirements of Health and Safety Code sections 114254.1, 114254.2 and 114254.3.

3. Describe how the applicant will maintain the equipment and utensils utilized on the premises to meet the following minimum standards:

   i. Equipment and utensils shall be meet the requirements of Health and Safety Code sections 114130.1, 114130.2, 114130.3, and 114130.4 and shall be used
in accordance with their operating instructions to avoid the adulteration of cannabis products with lubricants, fuel, metal fragments, contaminated water, or any other contaminants.

ii. Equipment shall be installed so as to allow the cleaning and maintenance of the equipment and of adjacent spaces. Equipment that is not easily moveable shall meet the requirements of Health and Safety Code section 114169.

iii. Provide a detailed, written procedure for cleaning, sanitizing, and maintaining (including calibrating) equipment and utensils.

iv. Provide a schedule for cleaning, sanitizing, and maintaining equipment and utensils.

v. Provide a procedure for documentation of the date and time of maintenance, cleaning, and sanitizing of equipment.

vi. Provide a detailed, written procedure for storing cleaned and sanitized equipment and utensils in a manner to protect the equipment and utensils from contamination.

4. Describe the applicant personnel procedures to meet the following minimum standards:

i. Any individual who by medical examination or supervisory observation is shown to have, or appears to have, an illness specified in Health and Safety Code section 113949.2(a), or an open lesion (such as boils, sores, cut, rash, or infected wounds) unless covered in accordance with the requirements of Health and Safety Code section 113949.2(b), shall be excluded from any manufacturing operations until their health condition is corrected. Personnel shall be instructed to report such health conditions to their supervisors.

ii. The applicant’s procedures to ensure that all individuals working in direct contact with cannabis products, contact surfaces and packaging materials shall maintain personal cleanliness in order protect against allergen cross-contact and contamination of cannabis products while on duty.

5. Describe the applicant procedures to ensure and maintain the quality of product components to the following minimum standards:

i. Raw materials and other ingredients shall be inspected upon intake to ensure that they are clean and suitable for processing into cannabis products, and shall
be stored under conditions that protect against allergen cross-contact and contamination, and in such a way as to minimize deterioration.

ii. Raw materials shall be washed or cleaned as necessary to remove soil and other visible contaminants. Water used for washing, rinsing, or conveying cannabis product ingredients shall be potable.

iii. Raw materials and other components shall not contain levels of microorganisms that render the cannabis product injurious to human health, or shall be pasteurized or otherwise treated during manufacturing so that they no longer contain levels of microorganisms that would cause the cannabis product to be adulterated.

iv. Raw materials and other components susceptible to contamination with aflatoxin or other natural toxins, pests, or extraneous material shall not exceed generally acceptable limits set by the U.S. Food and Drug Administration in the Defect Levels Handbook (Rev. February 2005), which is hereby incorporated by reference, before these raw materials or other ingredients are incorporated into finished cannabis products.

v. Raw materials and other components shall be held in containers designed and constructed so as to protect against allergen cross-contact or contamination, and shall be held at such temperature and relative humidity and in such a manner as to prevent the cannabis products from becoming adulterated.

vi. Frozen raw materials and other components shall be kept frozen. If thawing is required prior to use, it shall be done in a manner that prevents the raw materials and other ingredients from becoming adulterated.

vii. Raw materials and other ingredients that are food allergens shall be identified and held in a manner that prevents cross-contact with other raw materials or ingredients.

B. Manufacturer Inventory

1. Describe the applicant’s procedures for receiving new inventory of non-manufactured cannabis goods for use in the manufacturing process, including:

   i. The security procedures for receiving cannabis goods;
   ii. Where on the premises inventory will be received;
   iii. How the applicant will physically inspect shipments to verify they contain only cannabis goods listed on the shipping manifest;
iv. What records will be created to document the movement of cannabis goods into inventory; and
v. Who will supervise the movement of cannabis goods into inventory.

2. Describe the applicant’s procedures for storing non-manufactured and manufactured cannabis goods on the premises, including:
   i. Where on the premises cannabis goods will be stored and how they will be secured against theft and diversion;
   ii. How the applicant will ensure cannabis goods are preserved, do not degrade and are not exposed to sources of contamination; and,
   iii. Who will have access to cannabis storage areas.

3. Describe the applicant’s procedures or systems for tracking the location and disposition of all cannabis goods on the premises.

4. Describe the applicant’s procedures for transferring control of manufactured cannabis goods to a licensed distributor, including:
   i. Where on the premises cannabis goods will be transferred;
   ii. The security procedures for transferring control of cannabis goods;
   iii. Who will supervise the process of transferring control of cannabis goods; and,
   iv. What records will be created to document the transfer of control of cannabis goods.