Guidance and Resources on Cannabis and Food Safety

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National Environmental Health Association
Food Safety Matters

The Centers for Disease Control and Prevention estimates that every year in the United States:

- 1 in 6 Americans (or 48 million people) get sick
- 128,000 are hospitalized
- 3,000 consumers die from foodborne diseases

- Vulnerable & Immunocompromised Populations
- Company closures, loss of business, loss of consumer confidence in brand/business, associated recall expenses, or charges stemming from litigation.
How it Started...

- 2017 NEHA AEC Cannabis & Food Safety Panel
- Needs Identified – We Listened
- Resources and Guidance!
Over the Past Year...

- 2018 AEC Sessions
- NEHA Reps on the ASTM Standards Subcommittees
- Speaker at Canna Compliance Summits
- Resource Development:
  - Cannabis 101: Glossary of Terms
  - Food Safety Guidance for Cannabis-Infused Products
  - Policy Statement
  - Webinar Series
Alcohol Extraction: Process by which the cannabis plant is stripped of essential oils and trichomes using ethyl or isopropyl alcohol. Once the extra plant material is filtered out and the remaining alcohol is evaporated, sticky hash oil remains. ²

Butane Hash Oil Extraction: Process by which cannabis flowers are blasted with butane creating an amber resin known as wax or shatter. This oil allows THC to become soluble. ³

Cannabichromene (CBC): This is the second most prevalent cannabinoid found in the cannabis plant. As it does not bind to CB1 and CB2 receptors, CBC is not psychoactive. ³

Cannabidiol (CBD): This is the second most commonly used cannabinoid found in the cannabis plant. CBD is an antagonist to THC and is non-psychoactive as it blocks the formation of 11-OH-THC and mitigates the psychoactive effects of THC. CBD has become popular for its therapeutic effects autism, epilepsy, and nerve problems. ³
Food Safety Guidance of Cannabis-Infused Products

FOOD SAFETY GUIDANCE FOR CANNABIS-INFUSED PRODUCTS

Contents
I. Purpose
II. Introduction
III. Background: Food Safety and Cannabis
IV. Food Safety Considerations and State Examples
V. Special Considerations
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Guidance Document Purpose

• To serve as a guidance document for states seeking to implement a food safety program.

• To provide a comprehensive compilation of research on food safety provisions that have been approved, implemented, or are in trial phases throughout various states that have legalized cannabis as of March 2018.

• To provide a list of considerations for states implementing a food safety program for cannabis edibles and provide examples of states that have strong written legislation to support their regulations and ensure its success.
Guidance Document Details

- Focuses solely on the food safety of cannabis-infused products (CIPs) from “seed-to-sale.”
- Model language for setting up state programs.
- Single document that has considerations and examples of regulations for the state agency overseeing the program.
- Audience: health agencies, public health professionals, distributors, processors and retailers.

2019 North American Cannabis Summit

Photo Credit: Tim Gunther, ILoveCompliance.Biz
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### Food Safety Topic Areas

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Example: Storage

Storage refers to keeping products safely stored at any point in production. This may include storage at a marijuana kitchen facility, dispensary, during transportation, or during testing and sampling.

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<tr>
<td>• Lighting, ventilation, temperature, humidity, space, and equipment</td>
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<td>• Sanitation, clean and orderly space for storage; pest and rodent free space</td>
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<tr>
<td>• Space/storage area for all marijuana product that is damaged, contaminated, or has been tampered with</td>
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<tr>
<td>• Security precautions for all storage area and access for individuals who have been trained in food safety, and are 21 years or older</td>
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<tr>
<td>• Require storage legislation for all stages of production including: cultivation, production, distribution, testing, and sale</td>
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<tr>
<td>• Labelling requirements for varying stages of production and sale</td>
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<td>• Contamination and storage during transport</td>
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<td>• Storage separation for multiple deliveries</td>
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<td>• Consider specific legislation for storage during production (i.e. sampling and testing), dispensary storage and transport</td>
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Examples of Strong State Regulations

Massachusetts

- **Massachusetts has drafted marijuana regulations** in December 2017 to ensure safe access to marijuana. These laws put into place various requirements pertaining to the safe and proper storage of marijuana products.

- “A Marijuana Establishment shall provide adequate lighting, ventilation, temperature, humidity, space, and equipment...” (935 Mass. Code Regs. 500.105)

Other regulations that mention and pertain to storage, include:

- Mixed use business licensees must maintain a separate, locked storage area on its premises for marijuana products. Such separate, locked storage area shall be limited in access to only those employees who are 21 years of age or older and have completed a responsible vendor program training...” (2018 Mass. Reg. Text 11143, Proposed Rule)

Storage Requirements for vehicles:

- Vehicles must be “equipped with functioning heating and air conditioning systems appropriate for maintaining correct temperatures for storage of Marijuana and Marijuana Products” (2018 Mass. Reg. Text 11143, Proposed Rule)

- “Marijuana and Marijuana Products must be transported in a secure, locked storage compartment that is a part of the vehicle transporting the Marijuana or Marijuana Products” (2018 Mass. Reg. Text 11143, Proposed Rule)
### State Examples of Universal Symbols

<table>
<thead>
<tr>
<th>California</th>
<th>Colorado</th>
<th>Michigan</th>
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### Special Considerations

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<tr>
<th>Seed to Sale Tracking</th>
<th>California</th>
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Guidance Doc Disclaimers

- Focused on food safety
- Accurate as of March 2018
- Examples of state w/strong regulation
- No one state does everything perfectly!
Policy Statement on Food Safety as Related to the Consumption of Cannabis-Infused Food Products

Due to increasing legalization of cannabis for medical and recreational use, the consumption of cannabis-infused food products (CIFPs) has become popular in many communities. Many states are currently considering laws that permit the inclusion of cannabis or its derivatives in food products. CIFPs raise questions about how they should be regulated and inspected to protect consumers, considering that one in six Americans get sick from contaminated foods or beverages and 3,000 die each year (Centers for Disease Control and Prevention, 2017). The National Environmental Health Association (NEHA) recommends the implementation of current best practices in food safety by state, local, tribal, and territorial government agencies with industry food safety professionals.

The National Environmental Health Association (NEHA) advocates for national, state, local, tribal policies, regulation, research, and resources that will enhance the ability of environmental health professionals to ensure the production of safe food and protect the public’s health. NEHA neither endorses, promotes, or endorses the use of cannabis, its nutritional value or that of synergistic effects. If an authority is enacting this type of regulation, however, NEHA supports the implementation of regulations that maintain sufficient regulatory authority to prevent illness from these items, as well as the inclusion of implementing policies and actions:
Wonderful World of Edibles...Are They Safe? (June 2017)

Marijuana usage is growing in acceptability across the country, with changing regulations in many states, legalizing it for both recreationally and for medicinal purposes. While these are exciting times for many, they raise questions about the safety of these products, and how should it be regulated and inspected. Join NHCH for this informative webinar to explore the world of “Edibles.”

Edibles are produced for both medicinal and recreational use, and consumed in communities, many local and state food safety agencies serve and protect.

Speakers Include:

Marc A. Nascarella, PhD
Chief Toxicologist, Massachusetts Department of Public Health

The variety of marijuana-containing products that are available for retail sale include dried plant material, rosin, oil, and marijuana infused products. In addition to produce formulations that are intended to be treated and inhaled (i.e., through smoking or vaporizations), products are packaged in oral capsules, food products, retail supports, dermal lotions, and under-the-tongue sublingual preparations. Dr. Nascarella’s presentation will describe environmental public health considerations when evaluating these marijuana products for levels of cannabinoids as well as environmental contaminants such as heavy metals, pesticides, residual solvents, and microbial growth.

Marlene Galtner, RDH, MPH, MSIV
Environmental Health Program Manager, Cassino County Public Health Services District

Learn about a recent marijuana edibles recall, and challenges that the regulatory system experienced during this highly-charged food recall.

Cindy Rizzu, RS, CF-EP, MPH in Epidemiology
Food Safety Specialist, President of Eastern Food Safety

Learn about preventive controls and best practices that edible producers can put in place to minimize food safety risks and keep consumers safe, and also aid regulators tasked with enforcing regulations and food safety.

Click here to access the webinar questions and answers (PDF)

EH Topics: Food Safety
Acknowledgements

- Kelsi Sullivan and Melissa Bartshe - UNLV

- Advisory Workgroup
  - Camille Gourdet
  - Tim Gunther
  - Kara Lavaux
  - Joe Lillis
  - Peggy Moore
  - Marc Nascarella
  - Cindy Rice
What’s Next...

- Promote Resources
- Engage & Explore - What’s needed?
  - Conduct Listening Sessions
  - Develop Trainings & Certifications
  - Develop More Resources
  - Conduct More Webinars
- Annual Updates
- Resources available at www.NEHA.org

*EH Topics > Food Safety > Edibles*
Thank You

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