HAND WASHING SINKS*
You MUST wash your hands in a sink specifically designated for washing hands. These sinks may not be used for anything else.

HANDWASHING*
Employees should properly wash hands in the designated sink prior to donning new gloves and between glove changes. Hand sanitizer may not be used in place of a hand wash.

CLEANING
All equipment and utensils that come into contact with marijuana (including buckets, sifters, colanders, scissors, grinders, etc.) should be properly cleaned (washed, rinsed, and sanitized) between each use and batch. Cleaning should be completed in a designated warewashing sink. A facility may consider installing a commercial dish washing machine that is capable of sanitizing wares at 50-200 ppm chlorine or elevating the surface of the wares to 160°F or above.

EQUIPMENT
All equipment and utensils that contact plant material should be constructed of a food grade material, be smooth and non-absorbent, and be easy to clean.

EXTRACTION EQUIPMENT
If using a hydrocarbon extraction machine, conduct a dry run of the machine at least once a day and between different plant material. Machines should routinely be taken apart to wash, rinse and sanitize.

SANITIZING
An EPA-registered sanitizer, which commonly include quaternary ammonium or chlorine, should be used for sanitizing all equipment and utensils that come into contact with plant material. This sanitizer should be of the proper concentration according to the manufacturer’s label.

FACILITY
Floors, walls, and ceilings should be cleaned and sanitized routinely. Any visible mold on walls, ceilings, and floors should be immediately cleaned with a strong concentration of bleach and adequately dried. Porous walls should be replaced with an easily cleanable surface or apply a smooth, durable coating.

HANDLING
Handle all plant material with gloved hands or clean and sanitized equipment such as tongs. Gloves should be changed between tasks and when gloves are contaminated. Do not sell material that has been previously stored in display jars that customers may have soiled.

• This is not required for manufacturers that produce only smoking or vaporizing products, but it is strongly recommended.
**STORAGE**
Avoid storing plant material or edible products in warm or moist conditions. All plant material should be stored in clean containers that are breathable or that should be opened regularly for ventilation. All equipment should be stored in an area that is regularly cleaned.

**WASTEWATER**
Mop water and wastewater may NOT be dumped in the hand washing sink or outside. Wastewater must be disposed of in a designated mop sink or floor sink in accordance with Denver wastewater rules and regulations.

**MONITORING**
Visually inspect all marijuana products and plant material, and dispose of anything that is visibly moldy, contaminated, adulterated, or unhealthy. Selling harmful cannabis could result in enforcement actions.