



SANITATION GUIDANCE FOR DENVER MARIJUANA CENTERS & STORES



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.

REQUIRED



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.

REQUIRED



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.

RECOMMENDED



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.

RECOMMENDED



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.

RECOMMENDED



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.

RECOMMENDED



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.

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.

RECOMMENDED



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.

RECOMMENDED



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