

## Marijuana Hospitality Business License Health and Sanitation Plan Guidance

When you obtain a Marijuana Hospitality Business License, the Denver Department of Public Health and Environment recommends that you create and implement a health and sanitation plan for the facility. This document provides guidance for what to include in a health and sanitation plan. The plan should:

1. Provide the name and a description of the business and any associated activity.
2. Provide the address where the marijuana hospitality establishment will be located.
3. Provide a detailed menu of any food or beverage that will be served.
  - a. Include what food handling will occur (preparation of sandwiches, coffee, etc.).
  - b. If any foods or beverages are pre-packaged, provide that information in the menu description and list the source.
    - \* Depending on the scope of the menu, a health plan review may be required.
4. Identify the type of consumption that will be allowed at the facility (smoking, vaping, edible consumption, etc.).
5. Provide a detailed floor plan of the facility that includes the designated consumption areas, the restrooms, hand washing sinks, the mop sink, etc.
6. Identify the types of consumption equipment that will be provided by the facility for customers to rent (vaporizing equipment, mouth pieces, etc.).
  - a. Tell whether the equipment is disposable or reusable.
7. Identify the process for cleaning and sanitizing any equipment that will be reused.
  - a. Identify the type of sanitizer that will be used.
    - \*All equipment shall be washed, rinsed and sanitized between uses. Sanitizer shall be EPA approved.
8. Identify the process for cleaning the exterior of the equipment and fixtures.
9. Identify a plan for storage of all equipment.
10. List any additional products that may be sold, such as CBD or hemp products.
  - a. If you are selling any CBD or hemp-derived products, ensure these products are from an approved source.
  - b. Some CBD products may be considered a potentially hazardous food (such as tinctures, beverages, or infused oils) that are required to be held at 41° F or below. If you are unsure if a product is shelf stable, please contact [phicomments@denvergov.org](mailto:phicomments@denvergov.org) for further guidance.
11. Identify procedures for training staff regarding public health and sanitation.
12. Provide an employee illness policy.
13. Provide a cannabis waste removal plan.

**If you have questions about Health and Sanitation Plan Guidance, email [PHIComments@Denvergov.org](mailto:PHIComments@Denvergov.org).**  
**If you have questions about Marijuana Hospitality Business Licenses, email [MarijuanaInfo@Denvergov.org](mailto:MarijuanaInfo@Denvergov.org).**