**SANITATION GUIDANCE FOR MARIJUANA PRODUCT MANUFACTURERS**

**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 and in events that contaminate the hands or gloves. Using hand sanitizer and/or isopropyl alcohol does not constitute as an approved hand washing method.

**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 or an approved mechanical dish machine. Isopropyl alcohol and non-denatured ethanol are commonly used as a first step in cleaning process.

**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. A food-grade sanitizing agent shall be utilized at all times during edible production.

**EXTRACTION EQUIPMENT**
If using a hydrocarbon extraction machine, conduct a sanitize procedure of the machine at least once a day and between different plant material. Machines should routinely be taken apart to wash, rinse and sanitize. If conducting solventless extractions, all equipment utilized in the process shall be sanitized as required, at least once a day, and in between batches of plant material.

**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.

**FACILITY**
Floors, walls, and ceilings should be cleaned and sanitized routinely. Floors, walls, and ceilings should consist of easily cleanable, non-porous surfaces and be well maintained.

**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.

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

**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. Disposable gloves are single-use items, which shall be disposed of after being removed.

**STORAGE**
Avoid storing plant material or edible products in warm, moist or extreme conditions. Edible products should be stored 6 inches above ground or in clean, waterproof containers. Cannabis products should be stored in a manner that protects them from contamination.

*Items in purple become required when manufacturing an edible product.*