



Cannabis Safety Certification Requirements

PJRFSI Cannabis GACP Standard Version 2.0



Note to All Readers - A Legal Statement

This document was created based on industry norms and regulatory mandates. PJRFSI accepts no liability for any misprints or omissions on the information, including any information or opinion contained in this document. PJRFSI aims to ensure that information in this and other publications are accurate and up to date, but PJRFSI shall not be held liable for any damages or claims in connection with this document or any information contained in it.

Copyright

All rights reserved. No part of this publication may be reproduced, distributed, or transmitted in any form or by any means, including photocopying, recording, or other electronic or mechanical methods, without the prior written permission of the publisher, except in the case of brief quotations embodied in critical reviews and certain other noncommercial uses permitted by copyright law.



Table of Contents

Introduction 4
Good Agricultural & Collection
Practice Requirements for
Cannabis Cultivation 5
Outdoor Cultivation 6
Indoor Cultivation 7
Operations & Harvesting 8
Post-Harvest Operations..... 9
Storage & Transportation 10
US State Cannabis Regulations 12



Introduction

Perry Johnson Registrars Food Safety, Inc. (PJRFSI) is committed to providing value-added food safety certification to clients. Our entire team believes that rigor and consistency during audit activities leads to higher levels of customer and end user satisfaction. PJRFSI is dedicated to uphold the highest standards of professionalism, technical competence and integrity throughout the life cycle of the audit process. We apply the principles of quality management, collaboration and organizational excellence in all of our office and field activities and comply with the requirements set forth by the international standards organizations, accreditation bodies and other affected parties. Through this dedication, we have created and maintain a work environment which provides opportunities and a culture of continual improvement, learning and development for clients, auditors, staff and stakeholders within the food chain.

PJRFSI Cannabis Safety Standard for Cultivation is based on USDA GAP (good agricultural practice) and EMA GACP (good agricultural and collection practice) principles. The standard covers the cultivation of marijuana. The cannabis safety audit will include this standard's requirements. PJRFSI does not collect samples, perform product testing, or perform analysis. PJRFSI Cannabis Safety Certification Program is a Cannabis Safety System Certification and does not guarantee the safety of all products at all times



Good Agricultural & Collection Practices (GACP) Requirements for Cannabis Cultivation

1.0 General Requirements

1.1 A documented food safety program that incorporates GAP has been implemented.

1.2 The operation has designated someone to implement and oversee an established food safety program.

1.3 The operation conforms with all applicable state or regulatory requirements.

1.4 A procedure must be in place to ensure pre- and/or post-harvest testing as required by jurisdiction. Sampling size must be appropriate for the planted acreage. The third-party lab used for testing must be ISO 17025 accredited for THC testing, or else adhering to state or federal requirements for cannabis.

1.5 Cannabinoid testing must be able to determine potency/strength to determine concentration of target cannabinoid to determine legality of Marijuana.

2.0 Traceability

2.1 A documented traceability program has been established.

2.2 The operation has performed a "mock recall" that was proven to be effective.

2.3 Each production area is identified or coded to enable traceability in the event of a recall.

2.4 Seeds/propagated seedlings should originate from plants that have been accurately identified in terms of genus, species, variety/cultivar/chemotype and origina and should be traceable.

2.5 Presence of different species, varieties or different plant parts has to be controlled during the entire production process. The use of genetically-modified plants or seeds must comply with regional and/or national regulation.

3.0 Worker Health & Hygiene

3.1 Drinking water is available to all workers.

3.2 All employees and all visitors to the location are required to follow proper sanitation and hygiene practices.

3.3 Training on proper sanitation and hygiene practices is provided to all staff.

3.4 Employees who handle or package product are washing their hands before beginning or returning to work.

3.5 Readily understandable signs are posted to instruct employees to wash their hands before beginning or returning to work.

3.6 All toilet/restroom/field sanitation facilities are clean. They are properly supplied with single use towels, toilet paper, hand soap or anti-bacterial soap, and water for hand washing meets the microbial standards for drinking water.

3.7 All toilet/restroom/field sanitation facilities are serviced and cleaned on a scheduled basis.

3.8 Smoking and eating are confined to designated areas separate from where product is handled.

3.9 Workers with diarrheal disease or symptoms of other infectious diseases are prohibited from handling product.

3.10 There is a policy describing procedures which specify handling/disposition of product or product contact surfaces that have come into contact with blood or other bodily fluids.

3.11 Workers are instructed to seek prompt treatment with clean first aid supplies for cuts, abrasions and other injuries.

3.12 Company personnel or contracted personnel that apply regulated pre-harvest and/or post-harvest materials are licensed. Company personnel or contracted personnel applying non-regulated materials have been trained on its proper use.

4.0 Water Usage

4.1 A water quality assessment has been performed to determine the quality of water used for irrigation purpose on the crop(s) being applied.

4.2 A water quality assessment has been performed to determine the quality of water use for chemical application or fertilization method.

4.3 If necessary, steps are taken to protect irrigation water from potential direct and non-point source contamination.

5.0 Soil Amendments

5.1 A soil amendment risk assessment shall address soil amendment risk, preparation, use and storage.

5.2 If raw or incompletely treated manure is used, it shall be used in a manner so as not to serve as a source of contamination.

6.0 Agricultural Chemicals

6.1 Use of agricultural chemicals shall comply with label directions and prevailing regulation.

6.2 Agricultural chemicals shall be applied by trained, licensed or certified application personnel, as required by prevailing regulation.

Outdoor Cultivation

7.0 Sewage Treatment

7.1 The farm sewage treatment system/septic system is functioning properly and there is no evidence of leaking or runoff.

7.2 There is no municipal/commercial sewage treatment facility or waste material landfill adjacent to the farm.

7.3 Manure stored near or adjacent to crop production areas is contained to prevent contamination of crops.

8.0 Animals/Wildlife/Livestock

8.1 Measures are taken to restrict access of livestock to the source or delivery system of crop irrigation water.

8.2 Crop production areas are monitored for the presence or signs of wild or domestic animals the entering the land.

8.3 Measures are taken to reduce the opportunity for wild and/or domestic animals from entering crop production areas.

9.0 Outdoor Soil

9.1 A previous land use risk assessment has been performed.

9.2 When previous land use history indicates a possibility of contamination, preventive measures have been taken to mitigate the known risks and soils have been tested for contaminants and the land use is commensurate with test results of crop production areas that have been subjected to flooding are tested for potential microbial hazards.

Indoor Cultivation

10.0 Indoor Cultivation

10.1 Chemicals not approved for use on product are stored and segregated away from packing area.

10.2 The growing area is free of litter and debris.

10.3 The growing area is reasonably free of standing water.

10.4 Outside garbage receptacles/dumpsters are closed and are located away from growing area entrances and the area around such sites is reasonably clean.

10.5 The growing area interior is clean and maintained in an orderly manner.

10.6 Floor drains appear to be free of obstructions.

10.7 Pipes, ducts, fans and ceilings which are over growing areas operations, are clean.

10.8 Glass materials above growing areas are contained in case of breakage.

10.9 Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.

10.10 There is a policy describing procedures which specify handling/disposition of finished product that is opened, spilled, or comes into contact with the floor.

10.11 Pallets and containers are clean and in good condition.

10.12 Measures are taken to exclude animals and pests from growing areas.

10.13 There is an established pest control program for the facility.

10.14 If used, pest control devices, including rodent traps and electrical flying insect devices are located so as to not contaminate product or food handling surfaces.

10.15 Service reports for the pest control program are available for review.

10.16 Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.



Operations & Harvesting

11.0 Sanitation and Hygiene

11.1 A documented pre-harvest assessment is made on the crop production areas.

Risks and possible sources of crop contamination are noted and assessed.

11.2 The number, condition, and placement of field sanitation units comply with applicable state and/or federal regulations.

11.3 If sanitation units are not required then a toilet facility must be readily available for all workers.

11.4 Field sanitation units are located in a location that minimizes the potential risk for product contamination and are directly accessible for servicing.

12.0 Harvesting and Transportation

12.1 All harvesting containers and bulk hauling vehicles that come in direct contact with product are cleaned and/or sanitized on a scheduled basis and kept as clean as practicable.

12.2 All hand harvesting equipment and implements (knives, pruners machetes, etc.) are kept as clean as practical and are disinfected on a scheduled basis.

12.3 Damaged containers are properly repaired or disposed of.

12.4 Harvesting equipment and/or machinery which comes into contact with product is in good repair.

12.5 Light bulbs and glass on harvesting equipment are protected so as not to contaminate product or fields in the case of breakage.

12.6 There is a standard operating procedure or instructions on what measures should be taken in the case of glass/plastic breakage and possible contamination during harvesting operations.

12.7 There is a standard operating procedure or instructions on what measures should be taken in the case of product contamination by chemicals, petroleum, pesticides or other contaminating factors.

12.8 For mechanically harvested product, measures are taken during harvest to inspect for and remove foreign objects such as glass, metal, rocks, or other dangerous/toxic items.

12.9 Harvesting containers, totes, etc. are not used for carrying or storing non-product items during the harvest season, and farm workers are instructed in this policy.

12.10 Efforts have been made to remove excessive dirt and mud from product and/or containers during harvest.

12.11 Harvest will be conducted in a manner that minimizes the presence of foreign matter in the harvested crop.

12.12 Transportation equipment used to move product from cultivation area to storage areas or storage areas to processing plant which comes into contact with product is clean and in good repair.

12.13 There is a policy in place and has been implemented that harvested product being moved from cultivation area to storage areas or processing plants are covered during transportation.

12.14 Harvested crop is protected from moisture where necessary to minimize growth of bacteria, yeast, and mold.

Post-Harvest Operations

13.0 Drying & Packing

13.1 Product delivered from the cultivation area which is held in a staging area prior to packing or processing is protected from possible contamination.

Prior to packing, product is properly stored and/or handled in order to reduce possible contamination.

13.2 Product that is dried outdoors will be sufficiently covered to protect against contamination from birds or other flying animals.

13.3 Indoor drying operations will ensure sufficient ventilation for airborne moisture and provide adequate air circulation. If heaters or other sources of artificially-generated heat are used in the drying operation, provide adequate ventilation of the heating equipment and use only fuels that will not result in smoke or other combustion production coming in contact with the crop.

14.0 Packing House Worker Health & Hygiene

14.1 Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from packing area.

14.2 When there is a written policy regarding the use of hair nets/beard nets in the production area, it is being followed by all employees and visitors.

14.3 When there is a written policy regarding the wearing of jewelry in the production area, it is being followed by all employees and visitors.

15.0 Packing House General Housekeeping

15.1 Only food grade approved and labeled lubricants are used in the packing equipment/machinery.

15.2 Chemicals not approved for use on product are stored and segregated away from packing area.

15.3 The plant grounds are reasonably free of litter and debris.

15.4 The plant grounds are reasonably free of standing water.

15.5 Outside garbage receptacles/dumpsters are closed or are located away from packing facility entrances and the area around such sites is reasonably clean

15.6 Packing facilities are enclosed.

15.7 The packing facility interior is clean and maintained in an orderly manner.

15.8 Floor drains appear to be free of obstructions.

15.9 Pipes, ducts, fans and ceilings which are over food handling operations, are clean.

15.10 Glass materials above product flow zones are contained in case of breakage.

15.11 Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or a sufficient distance.

15.12 There is a policy describing procedures which specify handling/disposition of finished product that is opened, spilled, or comes into contact with the floor.

15.13 Only new or sanitized containers are used for packing the product.

15.14 Pallets and containers are clean and in good condition.

15.15 Packing containers are properly stored and protected from contamination (birds, rodents and other pests).

15.16 Measures are taken to exclude animals and pests from packing and storage facilities.

15.17 There is an established pest control program for the facility.

15.18 If used, pest control devices, including rodent traps and electrical flying insect devices are located so as to not contaminate product or food handling surfaces.

15.19 Service reports for the pest control program are available for review.

15.20 Interior walls, floors and ceilings are well maintained and are free of major cracks and crevices.

16.0 Traceability

16.1 Records are kept recording the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.

17.0 Maintenance and Sanitation

17.1 A Preventive Maintenance and/or Master Cleaning Schedule, with related SOPs, shall be established.

17.2 Any temporary repairs on food contact surfaces are constructed of food-grade material. Operation has a procedure to ensure that permanent repairs are implemented in a timely manner.

17.3 All cleaning agents shall be approved for their intended use on food contact surfaces.

17.4 Cleaning equipment and tools are clean, in working order and stored properly away from product handling areas.

17.5 Food contact surfaces shall be cleaned, sanitized and maintained according to the Food Safety Plan.

17.6 Transporting equipment shall be maintained to prevent contamination of products being transported.

17.7 Waste materials and their removal are managed to avoid contamination.

17.8 Outside garbage receptacles/dumpsters are closed and located away from building entrances and the area around such sites is reasonably clean.

17.9 The plant grounds are reasonably free of litter, waste culls, vegetation, debris and standing water.

17.10 Sewage or septic systems are maintained so as not to be a source of contamination.

17.11 The sewage disposal system is adequate for the process and maintained to prevent direct or indirect product contamination.

Storage & Transportation

18.0 Product, Containers & Pallets

18.1 The storage facility is cleaned and maintained in an orderly manner.

18.2 Bulk storage facilities are inspected for foreign material prior to use and records are maintained.

18.3 Storage rooms, buildings, and/or facilities are maintained and sufficiently sealed or isolated and are protected from external contamination.

18.4 Storage grounds are reasonably free of litter and debris.

18.5 Floors in storage areas are reasonably free of standing water.

18.6 Possible wastewater spillage is prevented from contaminating any food handling area by barriers, drains, or sufficient distance.

18.7 There is a policy describing procedures which specify handling/disposition of finished product which is opened, spilled, or comes into contact with the floor.

18.8 Packing containers are properly stored and sufficiently sealed, to be protected from contamination (birds, rodents, pests, and other contaminants).

18.9 Pallets, pallet boxes, tote bags, and portable bins, etc. are clean, in good condition and do not contribute foreign material to the product.

18.10 Product stored outside in totes, trucks, bins, other containers or on the ground in bulk is covered and protected from contamination.

18.11 Packaged Product is stored in buildings off the floor, within a sufficient distance from the wall and separated from other substances to avoid cross-contamination.

18.12 Non-food grade substances such as paints, lubricants, pesticides, etc., are not stored in close proximity to the product.

18.13 Mechanical equipment used during the storage process is clean and maintained to prevent contamination of the product.

19.0 Pest Control

19.1 Measures are taken to exclude animals and pests from storage facilities.

19.2 There is an established pest control program for the facility.

19.3 Service reports for the pest control program are available for review.

19.4 Interior walls, floors, and ceilings are well-maintained and are free of major cracks and crevices.

20.0 Transportation

20.1 Prior to the loading process, conveyances are required to be clean, in good physical condition, free from disagreeable odors and from obvious dirt/debris.

20.2 Product items are not loaded with potentially contaminating products.

20.3 Company has a written policy for transporters and conveyances to maintain a specified temperature(s) during transit.

20.4 Conveyances are loaded to minimize damage to product.

21.0 Worker Health and Personal Hygiene

21.1 Employee facilities (locker rooms, lunch and break areas, etc.) are clean and located away from storage, shipping, and receiving areas.

21.2 When there is a written policy regarding the use of hair/beard nets in the storage and transportation areas, it is being followed by all affected employees and visitors.

21.3 When there is a written policy restricting the wearing of jewelry in the storage and transportation areas, it is being followed by all affected employees and visitors.

22.0 Traceability

22.1 Records are kept regarding the source of incoming product and the destination of outgoing product which is uniquely identified to enable traceability.

