#### **Cannabis Food Safety Concerns**

A few major food safety concerns that arise from the agricultural production of cannabis and cannabis product manufacture includes mycotoxins (from fungal growth), pesticide use, chemical residues, contamination from water or pests, and contamination by employee handling. By implementing food safety requirements, the risk of these issues can be diminished.

A cannabis GMP audit focuses on facility, employee practices, sanitary operations, sanitary facilities and controls, equipment and utensils, storage and distribution. State requirements vary by state but often include pesticide use, waste disposal, inventory tracking, food safety training, product safety, sanitation, packaging and labeling. Testing for potency, microbial contaminates, pesticide types and limits often apply.



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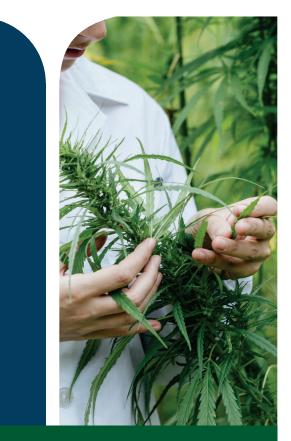




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To receive a proposal for your facility, call PJRFSI at 1-877-663-1160 or visit our website at www.pjrfsi.com.

# Cannabis



#### Everybody Eats... Everybody Cares About Food Safety



Perry Johnson Registrars Food Safety, Inc.



#### Cannabis

Cannabis legalization has a long history in the United States, with California having had legalized medical marijuana since 1996. As of the end of 2018, 23 states have legalized medical use, and 10 now recognize recreational consumption. While on the federal level cannabis remains unregulated and a Controlled Substances Act "Schedule I" substance, the industry is growing rapidly. Without the structure of federal regulation, the level of testing and certification required for cannabis products – from edibles and oils to concentrates and topicals – varies state to state.

## **PJRFSI Certification**

PJRFSI is proud to offer one of the first cannabisspecific certification schemes, a GMP-modeled audit checklist based off of 21 CFR 117 Subpart B Good Manufacturing Practice and individual state cannabis regulations. In addition, PJRFSI can offer HACCP/GMP compliance audit or a GFSI recognized standard SQF audits for edibles in Canada as well as BRCGS audits for solely food-based products (no smokeables or topicals).



## Food Safety And Cannabis Product Manufacture

Food safety in cannabis agriculture and product manufacture is extremely important. Cannabis products are often consumed for medicinal purposes by immunocompromised, elderly, or very young individuals. These consumers are likely to be more susceptible to foodborne illnesses or the negative consequences of contamination. Additionally, reactions to the active compounds in cannabis can vary from person to person, making accurate concentration analysis and dosage labeling a crucial factor.



## Why Seek Certification?

While the regulations of cannabis products are developing on the state and national stage, demonstrating a preemptive dedication to transparency and a commitment to quality via certification lends a great deal of credibility to producers.

## PJRFSI, Your Certification Partner

While our range of certification services is diverse and our global reach is wide, we're proud of our client-centered customer service.

- Our dedicated Project Managers welcome the opportunity to answer all of your questions as they provide you with a customized certification service plan and pricing all free of charge.
- Once you select us as your certification partner, we continue to make the experience easier for you by providing a single point of contact for scheduling and any customer service concerns throughout the certification process.
- We offer our client-base free webinars and informational newsletters, seminars, and inperson training.

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