

BASIC REQUIREMENTS FOR MARIJUANA INFUSED EDIBLE (MIE) PROCESSING

Facilities Layout:

- Provide an overall facility floor plan to show the marijuana infused edible (MIE) processing/manufacturing room (kitchen) relative to the entire firm facility. For example, the Liquor Control Board (LCB) floor plan required for the surveillance system could be updated to show the location of the MIE processing/manufacturing room.
- Provide a detailed floor plan of the MIE processing room that shows the following: fixtures (i.e. hand sink and 3-compartment sink, other sinks, counters, etc.), equipment (i.e. refrigeration, range/stove, oven, work tables, stand-alone processing equipment), storage shelves/racks (for edible ingredients, utensils, packaging supplies, cleaning supplies), and floor drain, if required. The MIE processing room floor plan may be a legible, hand drawn diagram made to scale, with room dimensions stated and fixtures, equipment, and storage facilities indicated. On the kitchen floor plan or by separate sheet, provide the finished surface of the ceiling, walls, and floor.

MIE Production Facilities:

- The MIE processing room shall be entirely enclosed (i.e. walls, ceiling, and doors).
- The MIE processing room walls, ceiling, and floor surfaces shall be smooth, durable, and easily cleanable. For splash areas or frequent-wash wall surfaces, fiberglass reinforced plastic (FRP), plastic laminates, polyvinylchloride (PVC), or other similar durable surfaces are required to rise approximately 30" above the sinks and/or edible product prep table/counters.
- No toilet room door shall open directly into the MIE processing/manufacturing room or adjacent air space. This requirement may be met with double doors or with an air management system. Toilet room hand sinks are to be equipped with water control valves so designed to prevent recontamination of clean, sanitized hands. The toilet room(s) shall have soap dispensers and paper towel dispensers or mechanical hand drying devices. Mechanical ventilation and a door closer are required for the toilet room.
- All edible product processing/manufacturing shall occur within the MIE processing room. Edible product processing includes packaging of open/exposed edible items into consumer sealed packages. Bottling operations/fillers/capping are considered processing/packaging steps conducted inside of the MIE processing room. Bottling operations may require a wet clean up and a floor graded to drain without standing water.
- Lighting that is protected for breakage, and adequate ventilation (if needed for removal of smoke, steam, or vapors), must be provided as necessary to maintain a suitable environment for edible product manufacture. The local fire jurisdiction evaluates the need for a specific hood or other requirements depending on the type and size of cooking equipment (e.g. large baking oven, open flame, etc.).

Fixtures/Equipment/Sinks:

- A separate hand sink is required in the MIE processing/manufacturing room. It is best to place the hand sink approximately 24" or more away from work tables/counters, 3-compartment sink, and/or storage shelves/racks where ingredients, clean utensils, and/or product packaging may be stored. By providing this separation distance, those items are better protected from contamination or adulteration. Hand sinks are to be equipped with soap dispensers and paper towel dispensers. If the hand sink is not adequately distanced from other activities, a permanent durable splash guard is required. The splash guard typically rises 12" above the hand sink and extends to the front edge of the sink on one or both sides requiring splash protection.
- MIE product contact utensils are to be cleaned and sanitized with a three-step procedure of wash-rinse-sanitize. This is best accomplished in a 3-compartment sink with a drain board on each end. Drain boards must allow for dripping wet sanitized utensils to air dry. A 3-compartment sink with two drain boards shall be large enough to clean and sanitize the largest utensils used in the kitchen. Large heavy mixing bowls and similar items too large

for the sink, may be cleaned-in-place. Sanitizer concentration shall be measured with a readily available testing capability (e.g. colorimetric test strips).

- Dishwashers may be used for washing utensils. In the dishwasher, the sanitizing step is typically accomplished with hot water spray at 175°F. Many household dish washers do not reach that temperature requirement. Confirm the temperature capability for the individual appliance. Commercial dishwashers may use a lower water temperature and automatically add sanitizer for the sanitizing step.
- Additional MIE product prep sinks are optional. The 3-compartment sink shall be maintained in a sanitary condition and may be used as an edible product prep sink for low hazard foods and for cleaning and sanitizing utensils. Local plumbing jurisdictions may require an indirect drain for the sinks in the MIE processing room, except the hand sink and mop sink. At this time only low hazard edible products are recognized for MIE products.
- A mop sink is optional, it is not required. However, at no time may mop water ever be dumped into the hand sink, 3-compartment sink, or any other sink in the MIE processing room that is not a mop sink.

Water Supply:

- The water supply must meet Washington State Department of Health (WSDOH) drinking water standards for potable water. Water systems are classified as Group A or Group B water systems, depending on the size and operation of the system.
- **Public Water System:** If the potable water supply is provided by a Group A public water system (e.g. municipal, community) or Group B public water system (e.g. association, commercial), simply provide the name of the system.
- **Private/Individual Water System:** If the potable water supply is provided by a private well or other private water supply, and only provides water to one or two service connections, the water system may be exempt from the overall requirements of a public Group B system. However, the water supply must meet the potable water quality requirements for a Group B water system.
 - Contact the local health jurisdiction, building department, current or previous property owners, etc. for documentation of an approved water source for the subject parcel or property location. Documentation may include official acceptance of the potable water source through a permitting process, inspection, sales transaction, property subdivision, or other record.
 - Edible product processors (MIE) using a private/individual water system must submit a recent satisfactory bacterial analysis report for their water supply before a facility inspection is conducted, and every 12 months thereafter. Water samples taken for bacteriological analysis must be sampled from the furthest end of the water distribution system. There shall be no coliform bacteria in the water supply (WAC 246-291-170).
 - If an edible product processor uses water as an ingredient in their edible product processing, the water supply must also meet the Department of Health's Group B inorganic chemical and physical properties requirements for potable water. Water used as an ingredient includes, water used in beverages, water used to reconstitute concentrates or dehydrated products, and/or water used as a major ingredient. These edible product processors are required to submit a recent satisfactory inorganic chemical and physical properties analysis report for their water supply before a facility inspection is conducted. A satisfactory Nitrate analysis is also required every three years thereafter.
- Hot and cold water in sufficient supply shall be provided to the MIE processing facility. Water supply and sewage waste disposal shall be installed as permanent utilities for MIE facilities.

MIE Products:

- A list of proposed marijuana infused edible (MIE) products, including the common name for each product (e.g. cookie, candy bar, hard candy as used on the finished product label) will be requested by WSDA for review prior to the MIE facility inspection.
- Each edible product will list ingredients in descending order by weight.
- Each edible product ingredient shall include all of the subcomponents for that ingredient.
- Include a recipe for each product.
- An example of a product with ingredients and ingredient subcomponents would be:

Chocolate Peanut Butter Walnut Brownie

Ingredients: Brown Sugar (Sugar, Invert sugar, Cane molasses), All-purpose Flour (Wheat flour, Niacin, Iron, Thiamine mononitrate, Riboflavin, Folic acid), Milk Chocolate (Sugar, Whole milk powder, Cocoa butter, Cocoa mass, Soy lecithin, Vanilla), Peanut Butter (Peanuts, Sugar, Molasses, Hydrogenated vegetable oil, Mono and diglycerides, Salt), Chopped Walnuts, Dextrose, Salt, Artificial Flavoring, Leavening (Sodium bicarbonate), Cannabis Extract.

CONTAINS: Milk, Peanuts, Soy, Walnuts, Wheat

Note: Cannabis or Marijuana Extract, etc. may or may not be the least ingredient as used in the format example.

An information sheet called GUIDANCE FOR MIE INGREDIENTS will be sent to you. If you have not received the GUIDANCE FOR MIE INGREDIENTS information sheet, contact the WSDA representative that is working with you.

Inspection of MIE facility:

- For the WSDA marijuana infused edible (MIE) facilities inspection to be conducted, the MIE processing room/kitchen must be “production ready”.
- The applicant must request the inspection. The applicant may contact WSDA and schedule an inspection with the WSDA person the applicant has been working with or the applicant may contact WSLCB and request a WSDA MIE facility inspection.
- Perishable food ingredients do not have to be on-hand when the initial WSDA MIE facilities inspection is conducted.

When communicating, include your firm name and WSLCB license number. When sending email, include the firm name and WSLCB license number in the subject line.