



OREGON CANNABIS

Cannabis and Food Safety



Oregon
Department
of Agriculture

Food Safety Program
www.oregon.gov/ODA
(503) 986-4720

One or more food safety licenses may be needed for your business:

- Bakery
- Dairy
- Meat
- Retail
- Food processing
- Storage warehouse

Step 1: Apply for an OHA or OLCC license.

Step 2: Once approved by OHA or OLCC, ODA Food Safety will contact you.

Contact your local food safety inspector at any time with questions regarding the requirements below:

bit.do/FindSpecialist

License requirements

Note: Some licenses may have additional requirements from ODA. You must also meet city and county requirements.

Restrooms

- Toilet and hand washing facilities plumbed to the state plumbing code, in good repair, and conveniently located.
- Self-closing doors that do not open directly into a room where foods are exposed for sale.
- Public does not pass through food preparation, storage, or utensil washing areas.

Dishwashing facilities

- Commercial dishwasher or a 3-compartment sink large enough to immerse most equipment and utensils.
- Adequate drain boards, racks, or utensil tables for storage and handling of soiled utensils.
- Adequate racks/tables for air drying of sanitized utensils and equipment.

Hand washing facilities

- Properly plumbed hot and cold water.
- Handsoap and single-serve towel dispensers.
- Garbage can.
- Hand sink located to allow convenient use by employees in food prep, food dispensing, and dishwashing areas in addition to handsink identified above.

Garbage

- Garbage containers, dumpsters, and compactor systems located outside are on or above a smooth surface of nonabsorbent material that is kept clean and in good repair.
- Wastewater from these units flows into a sanitary sewer, not into storm drains.

Floors

- Easily cleanable, smooth, and of tight construction.
- Nonabsorbent materials.
- If subject to flood-type cleaning, floors are sloped to drain with drains compliant with Oregon Plumbing Code.
- Joints at wall/floor junctions coved and sealed.

Walls and ceilings

- Surface of walls and ceilings in all display, storage, and processing/preparation rooms in good repair, of a light color, and smooth and easily cleanable.

Food storage

- Separated from chemicals.
- Packages and ingredients 6 inches off of the floor.

Special circumstances:

- No domestic kitchens
- Edibles may not be processed in the same facility as conventional foods
- Meat and dairy may present an issue due to federal law
- Standards of identity exist for certain foods such as ice cream
- Processes that require special controls may require prior approval (e.g. low acid canning, acidified foods)

Doors/windows

- Outside openings protected from entry of rodents.
- Outside openings protected from entry of insects by tight fitting, self-closing doors, closed windows, screening, controlled air currents, or other means.
- Screens for windows and other openings to the outside are tight fitting and free of breaks. Screen material not less than 16 mesh to the inch.

Lighting

- Permanently fixed artificial light sources installed to provide at least 50-foot candles (540 lux) of light on all food preparation surfaces and at ware-washing work levels.
- Light bulbs, fixtures, skylights, or other glass fixtures suspended over exposed foods, and over equipment cleaning and storage facilities, are either shielded, coated, or otherwise shatter resistant.

Ventilation

- Sufficient ventilation in all rooms so they are free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- Ventilation systems installed and operated according to law and when vented to the outside do not create a harmful or unlawful discharge.
- All systems comply with State Fire Marshal codes.

Equipment installation

- Installed as moveable or designed to be cleaned in place (CIP).
- Storage shelves are smooth, impervious, easily cleanable, and 6 inches off the floor.
- No unfinished wood.

Exterior

- Free of shrubs, vegetation, debris, and equipment around the exterior of the building to prevent harboring of pests.

Miscellaneous

- Separate storage area for mops, brooms, and cleaning supplies.
- Mop/utility sink installed.
- Adequate clothing, lockers and/or dressing rooms for storage of soiled linens, clothes, and employees' personal items (shoes, coats, bags, etc.).

Plan review requirements for retail/dispensary stores

- Submit a copy of construction plans and specifications with a statement of expected completion date for review and comment by the Food Safety Program.

Contents of the plans and specifications:

- Intended foods to be prepared/sold.
 - Anticipated volume of food to be stored, prepared, and sold or served (ballpark estimates).
 - Floor plan, drawn to scale. Include location and finish of any tables and counters, plumbing plan with fixture list and location, mechanical schematics, construction materials, and finish schedules as appropriate or requested.
 - Proposed equipment types, manufacturers, model numbers, locations, dimensions, performance capacities, and installation specifications as appropriate or requested.
 - Floor, wall, and ceiling finish schedule and material list.
 - Water source (i.e. city, private, or other). If private or other, provide a brief description.
- Schedule a pre-operational inspection to determine compliance with the reviewed plans, specifications, and rule requirements. Please contact your area Food Safety Inspector at least 5 business days before you are ready for inspection.