



# Psilocybin Services and Food Safety

## Special circumstances:

- No domestic kitchens.
- Cannot manufacture edible psilocybin products in the same facility as conventional foods.
- Meat and dairy may be an issue due to federal law.
- Standards of identity exist for certain foods such as ice cream.

## Note:

- Some licenses may have additional requirements.
- You must also meet your city/county requirements.
- Your ODA license does not mean you are legal to operate. You must receive an appropriate license from OHA Psilocybin Services Section prior to manufacturing or receiving psilocybin products.

## License requirements for Food Processors

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### Restrooms

- Toilet and handwashing 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.

### Dish washing facilities

- Dishwasher or a 3-compartment sink big enough to immerse equipment and utensils.
- Adequate drain boards, racks, or utensil tables for storing and handling of soiled utensils.
- Adequate racks/tables for air drying of sanitized utensils and equipment.

### Hand washing facilities

- Hot and cold water plumbed to the state plumbing code.
- Hand soap 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 the restroom hand sink.

### Garbage

- Garbage containers, dumpsters, and compactor systems located outside shall be leak-proof, nonabsorbent, easily cleanable. Waste containers are 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 and compliant with Oregon Plumbing Code.
- Joints at wall/floor junctions covered and tight.

### Zoning

- Verify zoning allows the commercial activity at the processing facility location.

**Find contact information for your  
local food safety inspector online:  
<https://oda.direct/FindFoodInspector>**

## Requirements (continued)

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### Walls and ceilings

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

### Food storage

- Separated from chemicals.
- Packages and ingredients stored off the floor.

### Doors/windows

- Outside openings protected from entry of insects and rodents by tight-fitting, self-closing doors, closed windows, screening, controlled air currents, or other effective means.
- Screens for windows and other openings to the outside are tight-fitting and free of breaks.

### Lighting

- Light bulbs, fixtures, skylights, or other glass fixtures suspended over exposed foods, food preparation areas, equipment cleaning, and storage facilities, are either shielded, coated, or otherwise shatter-resistant.

### Ventilation

- Sufficient ventilation in all rooms such that the rooms are free of excessive heat, steam, condensation, vapors, obnoxious odors, smoke, and fumes.
- Ventilation systems installed and operated according to state construction codes 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 movable or designed to be cleaned-in-place (CIP).
- Construction of shelving, cabinets, and storage methods shall permit ready access to cleaning and sanitary inspection.
- Wood must have a smooth, easily cleanable, non-absorbent finish.

### Exterior

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

### Miscellaneous

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

### Water and Wastewater

- Well water must be tested for coliform bacteria by an independent lab with results showing "absent".
- Septic systems must be approved by the local septic authority prior to licensing.

