



Meeting 1: June 1, 2015

Group introductions

Charter

Overview of scope of work

Homework: Facility and security, Testing

Meeting 2: June 24, 2015

Facility

- Type of facility that should be used for production of edibles, topicals, and infused products (commercial vs. agricultural kitchen)
- Standard operating procedures and safety controls
- Whether topical facilities would require same type of standards
- Cannabis only vs. shared kitchens
- Zoning and land use
- Age of employees allowed to work in facilities

Security

- Level of security needed/required
- Whether/how product will be secured in facility
- Use of video cameras

Testing

- Solvents
- At what stage testing should occur
- Batch Testing

Amount of allowable THC in products / Serving Size

Homework: Transportation and Tracking Review/Discussion

Meeting 3: July 10, 2015

Transportation

- Catering
- Direct sales to consumers
- Amount of product that can be transferred and how it should be measured
- Whether security should be required during transportation
- Methods of transportation

Recreational Marijuana Rules Technical Committee
Processors: Edibles, Topicals, and Infused Products

Tracking

- Tracking individual products vs. bulk amounts
- Sample/Trial Size best practices
- Product loss during production
- Record keeping

Waste Disposal

- Compost – locked/unlocked
- Expired Food/Best By Dates

Packaging

- Child-resistant packaging
- Point of Sale/Exit bags – what should be on them?
- Labeling on package (nutrition facts, test results, activation time, etc.)

Homework: Infusions

Meeting 4: July 20, 2015

Infusions Review/Discussion

- Solvents used
- Label disclosure
- Testing protocols

Follow-up items

Final Recommendations