



Green Grizzly

Development Application

Application No. C1043 Microbusiness (Type 12)
City of Hayward

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1. Photographs of Property
2. General Plan Map
3. Odor Control Plan
4. Letters of Community Support
5. Apeks C02 Extraction Process
6. Fire Safety Plan
7. CDPH Packaging & Labeling Manufactured Cannabis Goods Guidelines

Executed Application Form, Fire Dept. Questionnaire & Checklist

Application Fee of \$6000.00

Site Plan, Floor Plan, Elevation Drawings

**GREEN GRIZZLY
DEVELOPMENT APPLICATION
COMMERCIAL CANNABIS MICROBUSINESS LICENSE
CITY OF HAYWARD**

Project Narrative

Applicant Green Grizzly (“Applicant” or “Green Grizzly”) submits this Development Application to the City of Hayward (“City” or “Hayward”) for approval of its plans to improve, develop, and use an existing warehouse facility located at 2416 Radley Court, Unit B Hayward, APN NO. 439-0058-120-00 to operate a Commercial Cannabis Microbusiness Permit (Type 12) (the “Project”).

On June 26, 2018, the Hayward City Council approved Green Grizzly’s Application for a Commercial Cannabis Microbusiness Permit, Application No. C1043. Green Grizzly submits the following Development Application demonstrating the required findings to support the Planning Commission’s approval of a Conditional Use Permit for Green Grizzly’s operation of a Type 12 commercial cannabis microbusiness at 2416 Radley Court.

Required Findings

Under Hayward Municipal Code § 10-1.3609, a commercial cannabis permit applicant must demonstrate that:

- 1) The proposed cannabis use will not be detrimental to the public health, safety or general welfare in that the cannabis operation is situated in an appropriate location where sensitive land uses will not be adversely impacted;
- 2) Appropriate measures have been taken to address nuisances related to odor, noise, exhaust, and waste related to cannabis operation;
- 3) The cannabis operation is designed to be safe, secure, and aesthetically compatible with the surrounding area; and
- 4) The cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses.

Green Grizzly’s Development Application and supporting materials demonstrate the required findings under § 10-1.3609. The Applicant’s microbusiness plans involving light manufacturing and distribution/delivery are consistent and in harmony with the zoning and General Plan uses for the Industrial Corridor. On that basis, Green Grizzly respectfully requests that the Planning Commission approve and issue a Conditional Use Permit for its operation of a commercial cannabis license Type 12 Microbusiness at 2416 Radley Court, Unit B in Hayward.

Business Overview

Green Grizzly Mission Statement: *The mission of Green Grizzly is to manufacture and distribute the highest quality lab-tested and safe cannabis products to California's licensed distributors and to qualified patients and adult-use customers in the Bay Area.*

Green Grizzly, California Corp. No. 3769228, plans to operate three distinct commercial cannabis activities under a Type 12 Microbusiness license:

- 1) Green Grizzly Manufacturing ("GGM") – Type 6 Non-Volatile CO2 Extraction
- 2) Green Grizzly Distribution ("GGD") – Type 11 Distributor
- 3) Green Grizzly Retail ("GGR") – Type 9 Non-Storefront Retailer

Green Grizzly's fully licensed microbusiness activities will be conducted from its warehouse facility located at 2416 Radley Court, Unit 3, Hayward, CA 94545 under the authority of and in full compliance with Hayward Municipal Code Chapter 6, Article 14 (Commercial Cannabis Businesses) and Chapter 10, Article 1 (Zoning Code) and Cal. Code of Regulations, Title 16, Division 42, Bureau of Cannabis Control, Chapter 4 Microbusiness, 16 CCR § 5500 *et seq.*

Upon the Planning Commission's approval and issuance of a CUP and approval of any additional business licenses required by the City for its operation, Green Grizzly will apply for both medical and adult-use Microbusiness Licenses from the Bureau of Cannabis Control. 16 CCR § 5500 *et seq.*

Proposed Business Location

Green Grizzly's proposed commercial cannabis facility will be located at 2416 Radley Court, Unit No. 3, Hayward, CA, APN 439-0058-120-00 (the "Property"). The Property consists of an existing warehouse of approximately 1688 square feet in Hayward's industrial district known as Russell City. Attachment 1 contains photographs of the exterior and interior of the Property.

Hayward Municipal Code §10-1.1600, Industrial District (I) authorizes operation of manufacturing, warehouse, and wholesale operations. These uses are consistent with the commercial cannabis activities proposed for Green Grizzly's microbusiness license. The Property is zoned Industrial (I), and therefore meets the zoning requirements for Green Grizzly's proposed commercial cannabis activities under Hayward Municipal Code §6-14.00 *et seq.* and will not impair the character and integrity of the Industrial zone.

The proposed facility is located within the General Plan's Industrial Corridor district and is consistent with the warehousing, logistics, and specialized manufacturing uses allowed in Hayward's Industrial Corridor. Attachment 2 is a description of the industrial uses in Hayward's General Plan for the Industrial Corridor. Green Grizzly's microbusiness operations at its Radley Court facility involving light manufacturing and distribution are in harmony with the General Plan's intent for commercial uses in the Industrial Corridor.

Sensitive Uses

The Property location meets the 600-foot minimum set-back requirement from sensitive uses under state law, 16 CCR § 5026, and Hayward Municipal Code § 6.14.13. There are no sensitive uses within 600 feet of Green Grizzly's proposed location. Sensitive uses under state and the Hayward municipal code include libraries, schools providing education to K-12 grades, public parks including designated open space areas and public parks that contain a children's playground or similar use dedicated toward children activities such as sports fields and swimming pools, childcare centers, or alcohol/ drug treatment facilities within 600 feet of the proposed location.

Parking

Green Grizzly has three designated parking spaces for its operations at 2416 Radley Court, Suite B, including one ADA designated parking space. See *Site Plan* for specific parking spaces assigned to Green Grizzly (Tenant 3). Three parking spaces is sufficient given the small size of Green Grizzly's operations involving use of 2 commercial vehicles for delivery/distribution and no retail customers. Upon counsel's check of the property address with the planning department regarding the number of parking spaces required for Green Grizzly's business operations, a planner indicated that based on the square footage of its facility and proposed commercial use, under Hayward Municipal Code § 10-1.350, Wholesale, Manufacturing, Storage, Transportation and Similar Uses, that Green Grizzly would be required to include one parking space in its plans based on manufacturing use. Therefore, the site plan's provision of three parking spaces meets the parking requirements set forth under Hayward Municipal Code § 10-1.350.

Traffic

Green Grizzly's facility is not open to the public for retail sales and therefore the amount of traffic generated by its operations will be limited to the two commercial vehicles used by GGR employees to make retail deliveries to customers and patients, and by GGD to transport cannabis goods to its licensed vendors. The facility's location in the Industrial Zone is consistent with the other commercial uses in the area and therefore the minimal traffic generated by this Project will not negatively impact the existing businesses or neighbors in the area. The anticipated frequency of GGR deliveries per day serving the facility is 50-60 customer and patient deliveries per day. GGD expects to perform 3 distribution deliveries per day and receive 3-4 shipments of cannabis goods per day.

Noise & Exhaust

GGM's closed loop CO2 extraction manufacturing equipment and odor mitigation system including fans do not emit noise levels above 75 decibels. Green Grizzly's odor mitigation equipment used for its manufacturing operations is designed with a high velocity outlet to eject any exhaust up and away from any neighbors or pedestrian traffic. See Attachment 3, Odor Control Plan incorporated by this reference for more details regarding Green Grizzly's mitigation plan for the minimal exhaust and odor generated by GGM's closed loop manufacturing activities. The noise and exhaust generated by GGD and GGR commercial vehicles will be mitigated by Green Grizzly's use of electric and/or hybrid vehicles.

Environmental Plan

Green Grizzly is projected to start as a small company with a minimal environmental footprint. As the business flourishes and expands, Green Grizzly will pursue all potential opportunities to increase environmentally sustainable strategies to limit and mitigate the impacts of the business on the environment.

CEQA Compliance

The Project is categorically exempt from CEQA consideration as Title 14 Chapter 3 Article 19 of the California Code of Regulations § 5301 (a) exempts projects in existing facilities. The Project's proposed location at 2416 Radley Court, Unit B is an existing Hayward warehouse facility that was constructed in 1981. The Project will involve minor tenant improvements only and no significant build-out or construction will be required. Therefore, the Project is categorically exempt from the California Environmental Quality Act and should qualify for a Notice of Exemption for CEQA consideration.

Neighborhood Impact Mitigation

Green Grizzly will operate its business safely and securely with minimal impact on neighboring business and residents. The installation of security systems and equipment, alarms, and strict adoption of other security procedures set forth in Green Grizzly's Security Plan will help ensure that nearby businesses, employees, and residents are safe at all times during its operation.

The minimal impact to the surrounding community will involve vehicles making deliveries and providing distribution services. The rate of vehicles entering and exiting the property is estimated to be a total of approximately 15 trips per day as the business starts up. At maximum, there would be approximately 50 trips per day for the two business units. Given the industrial nature of the Russell City neighborhood, GGD and GGR will align well with nearby distribution businesses with much larger vehicles (Pacific Cheese, US Trading Company, Casa Sanchez Foods, Mission Foods).

It is GG's intention that all drivers be properly trained and that the business align the distribution and retail business units with Hayward's strategic initiative for Complete Streets.

Green Grizzly's CEO Jeff Teicheira has reached out to the businesses closest to the facility, Tenant 5, Millenium Woodworks, and Tenant 1, La Boca Fina (Catering Co.) and both business owners indicated that they support the Project at this location and have no objection to the commercial cannabis use. *See* Attachment 4, Letters of Community Support.

Green Grizzly's onsite Operations Manager will be the designated community relations staff person. The Operations Manager's contact information will be provided to the City Manager and all residents, businesses, and property owners within 100 feet of the premises so that any complaints, issues or operating problems may be reported and resolved in compliance with Hayward Municipal Code § 16-14.13. Green Grizzly will use its best efforts to immediately and proactively address and mitigate any concerns reported by nearby residents, businesses, and property owners.

Energy Efficiency and Sustainability

Green Grizzly believes applying energy efficient technologies is an essential business decision that benefits the bottom line over time. With property owner consent, Green Grizzly will sponsor the implementation of a solar array on the roof of the building to offset the electricity received from Pacific Gas and Electric. All business units will honor simple acts of sustainability such as turning off lights in storage areas when not in use. All lighting employed as part of the security plan will utilize efficient bulbs. All ancillary appliances (printer, microwave, coffee maker, refrigerator, etc.) will be Energy Star® certified where possible.

Operational sustainability procedures will utilize conservation techniques in all circumstances with no detrimental impact on the products or the staff. Packaging and labeling operations will seek to use sustainable materials whenever practical. GGD and GGR will utilize electric and hybrid vehicles and train on efficient maintenance and driving protocols to reduce emissions. (See www.reefrelief.org/act/tips-for-eco-friendly-driving/)

All Green Grizzly business units will comply with the City of Hayward's rules for diversion of recyclables and compostable materials from the waste stream while maintaining full compliance with any and all state laws and regulations regarding the same.

Business Plan

Green Grizzly plans to operate three types of dual-licensed commercial cannabis activities under the umbrella of its Type 12 Medical and Adult-Use Microbusiness licenses in full compliance with Hayward's Cannabis Ordinance 17-13, Article 14, MAUCRSA and all relevant laws pertaining to the lawful manufacture, distribution and retail sales of adult-use and medical cannabis products. Green Grizzly's business units include: Green Grizzly Manufacturing ("GGM"), Green Grizzly Distribution ("GGD"), and Green Grizzly Retail ("GGR").

Green Grizzly Product Lines

Green Grizzly Manufacturing ("GGM") product lines ("GGM Products"):

CO2 Extracted Cannabis Oil ✦ Vape Pen Cartridges ✦ CO2 Extracted Concentrates (Shatter) ✦ CO2 Extracted Concentrates (Wax) ✦ Possible future expansion to: capsules, tinctures, balms

Green Grizzly Distribution ("GGD") product lines:

GGM Products ✦ Cannabis flower procured wholesale from licensed cultivators ✦ Manufactured cannabis products purchased from licensed manufacturers

Green Grizzly Retail ("GGR") product lines:

GGM Products ✦ Cannabis Flower ✦ Cannabis Concentrates (Shatter, Wax) ✦ Cannabis Vape Pens ✦ Cannabis Edibles

Project Costs & Funding

The Project start-up capital required for Year 1 of the project is \$230,732 including build-out costs. Green Grizzly has cash reserves from previous Prop 215 operations to cover start-up expenses associated with the Project. If it is necessary to obtain further funding for the Project's start-up expenses, Green Grizzly's CEO has access to additional funding in the form of low-interest private loans from angel investors, friends and family who have already pledged commitments of low-interest rate loans to further fund to the Project if needed.

Tenant Improvements

Green Grizzly's Project development plan involves minor tenant improvements to build out the interior rooms to separate the three distinct business units, manufacturing, distribution, and delivery. See Figure 1. Site Plan and Figure 2. Floor Plan. Green Grizzly's facility and minimal tenant improvements are designed to be safe, secure, and aesthetically compatible with the surrounding Industrial Corridor area. The facility is designed to minimize and mitigate potential nuisances involving odor, noise, exhaust, and waste related to its cannabis operations. The design of the facility, tenant improvement plans and business operations are all consistent with the requirements of Hayward Municipal Code § 10-1.3600. No signage will be added to the exterior of the building. All necessary building and other constructions permits required for the tenant improvements will be obtained by Green Grizzly prior to the commencement of any tenant improvements.

The Floor Plan demonstrates how the facility is designed with distinct and separate areas for manufacturing, distribution, delivery and storage of associated products. The following tenant improvements will be required to prepare the premises for cannabis use:

- 1) tear-out existing walls and build interior walls;
- 2) perform minor upgrades to electrical for manufacturing equipment/lighting;
- 3) perform minor upgrades to the restroom's plumbing;
- 4) secure roll-up door and install commercial grade locks on all doors
- 5) install odor control system and equipment
- 6) install fire and building alarm systems; and
- 7) install security equipment including lighting, cameras and video storage equipment; and
- 8) any other tenant improvements as required by the Property Owner or the City before occupancy.

Prior to the submission of this Development Application, counsel consulted with the Project's architect, Brian Washburn, regarding its site plans, floor plans, elevation drawings, and the need to draft additional plans for the Project including Landscape and Irrigation Plans, Grading, Utility and Draining Plans. Brian reviewed the City's ordinance and development application requirements and determined that since no new landscaping is being added or changed and Green Grizzly's manufacturing operations do not involve the use of water or waste run-off, the landscape/irrigation and grading/utility/draining plans should not be required for this Project. Upon review and at its request, Green Grizzly will submit any additional plans the Planning Commission or City's deems necessary for approval of the Project.

Schedule of Start-Up Activities

May 2019: Hayward CUP and business licenses obtained, obtain any building permits required before tenant improvements begin, apply for medical and adult-use state annual microbusiness licenses.

October 2019: Tenant improvements complete, Hayward final inspections complete, Certificate of occupancy is issued, any remaining licensing fees paid, and annual microbusiness licenses issued by the BCC.

November 2019: Business operations begin!

Business Operations

All Green Grizzly business operations will be conducted in full compliance with Hayward's Commercial Cannabis Business Ordinance 17-13, Article 14, and state law under MAUCRSA. The facility will be managed by its CEO, Jeffrey Teicheira, and a full-time onsite Operations Manager, both of whom will be responsible for overall operations during operating hours. The Operations Manager will also serve as the community relations staff person. The Operation Manager's full contact information will be provided after hiring to the City, to neighbors within 100 feet of the facility and to any person who requests in order for Green Grizzly to address and mitigate any community concerns related to odor, noise, loitering or any other concerns in accordance with Hayward Municipal Code § 6-14.13. There is no onsite consumption of cannabis or cannabis goods allowed by Green Grizzly's employees, staff or authorized vendors at any time on the premises or within 20 feet of the facility.

Proposed Hours

Green Grizzly's proposed hours of operation are as follows:

- GGM (Manufacturing) Monday -Friday 8am-4pm
- GGD (Distribution) Monday – Friday 8am-4pm
- GGR (Retail Delivery) Monday -Saturday 10am-8pm

GGM - Type 6 Non-Volatile Manufacturing

GGM manufactures cannabis oil, shatter, and wax products using an odorless CO₂ extraction process. All products for use with a vaporizer will comply with state limits on THC concentrations of 1000mg/cartridge for adult-use vape cartridges, and 2000mg/cartridge for medical vape cartridges.

Specialty Manufacturing Equipment

GGM will use only ASME certified machines for manufacturing and intends to use the model "high output 2000psi: The Duplex" made by Apeks Supercritical Extraction Solutions. This model has been certified compliant by the American Society of Mechanical Engineers 3A National Fire Protection, Association 58 LPG compliant, 3A Sanitary food grade compliant, and Class 1, Division 1 compliant. This machine has been engineer peer reviewed for California. The manufacturing process utilizing the Apeks closed-loop CO₂

extraction equipment is described in further detail by the equipment manufacturer in Attachment 5, Description of CO2 Extraction Process by Apeks Supercritical Extraction Solutions. The ovens used in the GGM's manufacturing process are vacuum drying ovens manufactured by Across International.

Hazardous Materials

No hazardous materials are used in any of Green Grizzly's commercial cannabis activities. Green Grizzly's manufacturing activities involve a CO2 extraction process utilizing carbon dioxide only. *See* Attachment 5. All GGM employees will receive extensive training on safe use of CO2 extraction equipment from the equipment's manufacturer. All GGM will also receive extensive training in the safe handling and storage of all products used in the manufacturing process including carbon dioxide. *See* Attachment 6, Fire Safety & Prevention Plan for more information on Green Grizzly's fire safety procedures.

Odor Control

To ensure no negative impact to the neighborhood, Green Grizzly will employ carbon filtration technologies to eliminate the exhaust of cannabis odors from the premises. Odor minimization would be focused in the manufacturing area and storage areas as necessary. The odors will not simply be masked but neutralized through the use of products passing EPA toxicity tests for quality assurance.

Green Grizzly's distribution and delivery activities will not generate odor of any significance as the third party cannabis goods procured by GGD and GGR are packaged and labeled by its licensed vendors prior to transfer to Green Grizzly's facility.

Green Grizzly's Odor Control and Mitigation Plan sets forth Green Grizzly's plans to control and mitigate any potential odor associated with use of carbon dioxide in the CO2 extraction process. *See* Odor Control & Mitigation Plan prepared by Matthew Torre, Registered Professional Engineer, 15000 Inc and incorporated herein by this reference as Attachment 3.

Feedstock Inventory

GGM will receive feedstock for manufacturing processes via licensed distributors working with licensed cultivators. GGM will document the cultivator, the cultivator's license number, the date of harvest, the date GGM takes possession, the distributor's name, and the distributor's license number. All inventory records of the source of the cannabis will be maintained in full accordance with all local and state laws and regulations. GGM will pre-test the feedstock for adulterants.

Master Manufacturing Protocol and Batch Production Records

For each unique GGM product, GGM will establish and follow a written master manufacturing protocol to ensure uniformity in finished batches and across all batches produced. The master manufacturing protocol shall identify specifications for the points, steps, or stages in the manufacturing process where control is necessary to ensure the quality of the cannabis product and that the cannabis product is packaged and labeled as specified in the master manufacturing protocol; and establish controls and procedures to

ensure that each batch of cannabis product manufactured meets the specifications identified in accordance with the regulations including procedures for verification of lab test results by inspection of the lab's Certificates of Analysis.

GGM will prepare a written batch production record upon completion of every batch of cannabis product. This record shall contain actual values and observations: be accurate, indelible, and legible; be created concurrently with the performance of the activity documented; and be as detailed as necessary to provide history of the work performed.

Product Testing and Lab Safety

It is an essential business tenant that all products produced, distributed, and retailed by Green Grizzly be reliable, accurately labeled, and free of all adulterants. GGM will provide pre-manufacture testing and GGD will provide all testing of final product before any cannabis or cannabis product is released to the commercial market.

In addition to protecting our customers and patients from defective cannabis goods, it is essential to the business profitability and to public health that all cannabis be accounted for at all times. As such, all Green Grizzly business units have separate inventory requirements which will be followed to the letter, aided by the Track and Trace program when it comes online. See the Security section for detailed procedures.

Lastly, to ensure that customers and patients receive the product they ordered and that is well suited to their abilities, proper packaging, labeling and customer service is core to the business.

GGM Pre-Testing

Unless the cultivator has already done so, GGM will arrange for testing of all cannabis including flower, leaf and trim to ensure that the cannabis is free of all adulterants before processing. If cannabis material sourced for extraction fails the state lab testing requirements for manufacturing, it will be returned to the cultivator for remediation or waste handling treatment by the cultivator.

GGD Testing

Once in possession of the batch, GGD will contact a licensed testing laboratory such as SC Labs or Sonoma Lab Works. The testing lab will send a properly trained technician to come and take two samples (a sample and a duplicate) from a batch. The batch must not exceed 50lbs of cannabis or 150,000 units of manufactured cannabis product.

All sampling activities will be monitored by GGD personnel and recorded by secure video. In the video, the lab technician will state the batch number that is being sampled. The video will have a time and date stamp and will be maintained electronically for 180 days. Both a GGD representative and the lab representative will sign and date all necessary chain of custody documentation. At no point will the GGD personnel be physically involved in taking the sample other than by bearing witness to the event.

All cannabis and cannabis products must pass state mandated testing before being released to the commercial market.

Packaging and Labeling

All packaging and labeling of GGM cannabis products will comply with the requirements promulgated under the Bureau of Cannabis Control's regulations, 16 CCR § 5000 et seq and the Department of Public Health's Manufactured Cannabis Safety Branch's ("CDPH") regulations, 17 CCR § 40100 et seq. Attachment 7 further describes the CDPH packaging and labeling guidelines Green Grizzly will use in its microbusiness operations.

GGD Distribution (Type 11)

As part of the type 12 microbusiness license, the GGD Business Unit will hold a type 11 distribution license allowing the full range of wholesale business operations for both the GGM and GGR business units as well as third party vendors of cannabis and cannabis products. Once in possession of the cannabis product batch, GGD will store the batch separately and as necessary based on the adult-use or medical license under which it had been processed. All transfer points of cannabis or cannabis products between Green Grizzly and another licensee or between Green Grizzly microbusiness units will be electronically recorded in Green Grizzly's POS system and METRC, or if the transfer is with licensee holding a temporary license, then the transfer will be recorded in a Green Grizzly written shipping manifest/sales receipt.

After packaged for final sale, the cannabis product will move from the GGM business unit or a third party licensed vendor to the GGD business unit. All transfers of cannabis products through the supply chain will be entered by employees into the POS system/METRC and/or recorded via a written shipping manifest for record keeping as described above. In addition to the cannabis product, the related cultivation tax held by the vendor will be held by GGD until the product passes lab testing. (See the Product Testing and Safety Section for detailed procedures.) All taxes will be securely held until remittance to the CDTFA upon the product passing testing by a licensed testing laboratory.

Regardless of the source vendor, once the batch passes testing, GGD will remit the cultivation tax to the CDTFA. GGD will also collect the 15% excise tax from GGR when that good is transitioned to the GGR business unit. Because GGD and GGR are affiliated, this is a "non-arm's length" transaction. The 15% excise tax is based on the gross retail price of the cannabis or cannabis product.

When dealing with another retailer GGD will collect the excise tax based on the average market price of the good as an arm's length transaction. The average market price is determined as the wholesale price plus a mark-up set by the state. Currently, the markup is 60%.

Delivery-Only Retail

The mission of GGR is to provide qualified patients and adult-use customers with high quality lab-tested cannabis flower and manufactured cannabis products through safe and efficient fulfillment of purchase orders via a mobile delivery service. GGR will operate the delivery service out of its Hayward location under the Type 12 Microbusiness license as a Type 9 Non-Storefront Retailer.

Delivery Policies

GGR's employees will only deliver cannabis and cannabis products to pre-qualified patients over 18 or adult-use customers over 21 with verified government—issued identification and physical addresses in accordance with 16 CCR § 5416. GGR will provide its customers and patients with medical and adult-use cannabis and cannabis products from both GGM and licensed business partners via licensed distributors.

Patient and Customer Records

The GGR Retail Specialist will input new verified patient and customer data including name, contact information, recommendation, copy of state ID, and the patient or customer's order into GGR's POS system. Pursuant to 16 CCR §5420, the POS system will assign the new patient or customer a unique number which identified the patient/customer along with the patient first name.

Order Fulfillment Procedure

The GGR Delivery Clerk will process and fulfill the patient or customer's order using the electronic POS system to pull inventory for purchase orders that is integrated with METRC, the state's track and trace system. Or in the event of a computer or POS/track and trace system outage will use a handwritten purchase order for shipping and receiving and a sales order form and manually log products pulled from inventory to fulfill patient or customer's orders. The office clerk will then fulfill the qualified new patient or customer order by placing the requested cannabis products in an opaque odor-proof bag.

Daily Customer & Patient Limits

GGR employees shall at all times adhere to the daily purchase limits for customers and medical patients as set forth under 16 CCR § 5409:

Adult Use Customer Daily Purchase Limit

- (1) 28.5 grams of non-concentrated cannabis.
- (2) 8 grams of cannabis concentrate as defined in Business and Professions Code section 26001, including cannabis concentrate contained in cannabis products.
- (3) 6 immature cannabis plants.

Medical Patient/Caregiver Daily Purchase Limit

- (1) 8 ounces of medicinal cannabis in the form of dried mature flowers or the plant conversion as provided in Health and Safety Code section 11362.77.
- (2) 12 immature cannabis plants.
- (3) an amount of medicinal cannabis consistent with the patient's needs as recommended by a physician and documented in the physician's recommendation.

Method of Delivery

GGR shall designate at least one electric or hybrid vehicle as delivery-only equipped with a secure alarm system and permanently affixed with a Global Positioning System ("GPS") All cannabis goods for delivery shall be transported in a locked box secured to the vehicle with its contents not visible to the public. (16 CCR § 5417(b)). At no time will the GGR delivery driver leave cannabis goods unattended in a vehicle unless the vehicle is locked and alarmed. The GGR delivery driver shall not carry cannabis goods in excess of

\$5000 total value at any time. (16 CCR § 5418). GGR delivery drivers shall not consume cannabis or cannabis products during deliveries or during their work shift. (16 CCR § 5419).

Sales Records & Delivery Receipts

GGR employees shall maintain accurate written records of every sale made to verified patients and customers. The Operation Manager shall maintain all business records in accordance with 16 CCR § 5037 and shall be made available for inspection at the request of any regulatory agency within the manner proscribed by its regulations.

Delivery Route

When making deliveries to patients and customers, GGR delivery drivers shall only travel from GGR's licensed premises in Hayward to the delivery address; from one delivery address to another delivery address; or from a delivery address back to GGR's licensed premises in Hayward. GGR delivery drivers shall not deviate from the delivery path described in this section, except for necessary rest, fuel, or vehicle repair shops, or because road conditions make continued use of the route unsafe, impossible or impracticable. (16 CCR § 5421).

Shipping & Receiving

GGR will only purchase cannabis goods through third-party licensed distributors or GGD. Green Grizzly's employees shall only accept shipments of cannabis goods between the hours of 6:00am and 10:00pm. (16 CCR § 5422).

IT Systems

Green Grizzly will utilize the METRC track and trace software system and an electronic point of sale software system compatible with METRC to record and track all transfer of cannabis goods and sales of cannabis goods throughout the operations of all three business units (GGM, GGD, GGR) and between Green Grizzly and its licensed business partners. Upon approval and issuance of a Type 12 provisional and/or annual license by the Bureau of Cannabis Control, Green Grizzly will gain access to the METRC system by requesting credentials and integrating METRC with its POS system. Any transactions with commercial cannabis businesses operating under temporary state licenses without access to METRC will be documented in writing using Green Grizzly's shipping manifest and sales forms.

Taxation

Each business unit has separate tax requirements summarized below.

- GGM: sales reported to CDTFA, receive and hold cultivation tax separately.
- GGD: sales reported to CDTFA, receive and hold cultivation tax separately, remit cultivation tax upon passing testing, collect and remit excise taxes
- GGR: sales tax reported and remitted to CDTFA, pay excise tax to distributor

Project Consultants

Green Grizzly's CEO Jeff Teicheira has assembled a team of Bay Area professionals with in-depth knowledge and experience in the cannabis industry to help Green Grizzly navigate the complex regulations and laws governing the cannabis industry in California under Prop 64.

Legal: Natalia E. Thurston, J.D., M.B.A, Director of Legal Services at CBD Professionals, has served as a legal advisor to California's cannabis industry in business law matters since 2010. In her vigorous legal representation of cannabis businesses across California, Natalia brings to the table a strong educational background coupled with extensive industry expertise. Natalia is an Oakland resident originally from San Francisco who is a graduate of Sarah Lawrence College, SF State University (M.B.A.), and UC Berkeley Law (J.D.) and is licensed to practice law in the State of California.

Accounting: Patrick Finnegan, principal of Patrick Finnegan and Associates, is a licensed CPA specializing in Sales and Use and Excise Tax audits with 21 years as a Senior/Lead Tax Auditor with the California Board of Equalization's Excise Taxes Division, the division responsible for cannabis tax implementation. Patrick represents clients before the Board as well as IRS and is a subject matter expert on IRS Section 280-E. He has offices in Oakland and Folsom and represents clients located throughout the state.

Architect: Brian Washburn, principal of Brian Washburn Architecture, is a licensed architect with projects from skyscrapers to small tenant improvements. With a Bachelor's in economics from Yale University and a Masters in architecture from the University of California, Brian brings financial understanding to all types of development projects.

Insurance: Green Grizzly will procure all lines of commercial insurance required in order to safely operate its microbusiness including but not limited to worker's compensation, commercial vehicle, and general commercial property liability insurance policies and required bonds through Jon Bartholomew, an insurance agent with Swarts, Manning & Associates, a firm specializing in providing insurance coverage and risk mitigation services to the commercial cannabis industry.

Security: Green Grizzly will engage security consultant Mike Nagyhazy, CEO of LEPC, Loss Prevention, <http://www.lpexecutiveconsulting.com/> to review its security plan and to perform a thorough security inspection with recommendations adopted prior to commencement of Green Grizzly's operations at the facility. The founder and CEO of LPEC, Mike Nagyhazy, is a trusted loss prevention and security executive with over 17 years of experience in retail, corporate, supply chain and health-related environments. Mike has led nation-wide teams with direct oversight of critical incident response, policy implementation, security equipment platforms, physical security strategies, vendor partnerships, and multi-million dollar budgets. Bringing experience from Target Corporation, Mervyns, Harbor Freight Tools, and 24 Hour Fitness, Mike adapts seamlessly to various environments, and truly enjoys the challenge of customizing loss prevention and security programs for various businesses.

Standard Operating Procedures

Green Grizzly's Standard Operating Procedures are consistent with the requirements for the safe operation of a commercial cannabis microbusiness as codified under Hayward's Municipal Code and state law under MAUCRSA. The guiding principal in Green Grizzly's operating procedures is to protect the health, welfare and safety of its employees, nearby businesses, and residents.

Security Procedures

The three guiding principles behind Green Grizzly's security philosophy are:

Green Grizzly at all times shall prohibit individuals from remaining on the premises if they are not engaging in activity expressly related to the operations of the licensee.

Limited access areas are accessible only to authorized personnel.

Other than limited amounts of cannabis for immediate sale, all finished cannabis and cannabis products will be stored in a secured and locked room, safe, or vault, and in a manner reasonably designed to prevent diversion, theft, and loss.

Transactional Security

All transactions between licensees and between Green Grizzly and its customers, patients and licensed vendors will be recorded in point of sales software and recorded in METRC. The software and hardware will be protected by encryption, passwords, firewalls, and any other technologies identified by IT professionals. Piotr Kornas is President of Kornas.us an IT consulting firm identified by Green Grizzly as a vendor for building and maintenance of the IT infrastructure.

Personnel Security

Green Grizzly's security personal will be managed by its onsite Operations Manager. It is the responsibility of the Operations Manager and Green Grizzly's employees to ensure that its cannabis operation will not place a burden on the provision of public services disproportionate to other industrial or commercial uses due to potential security risks.

It is of the utmost importance that all Green Grizzly personnel, and any authorized licensees visiting the property, be fully secured and protected from potential risks. If deemed necessary as a condition to its safe operation, Green Grizzly will hire private security guards to guard the premises and to patrol the area during hours of operation by contracting with a third party private security firm with a valid Department of Consumer Affairs "Security Guard Card".

Green Grizzly will have exceptional security policies in place for the protection of its personnel and neighbors. The foundation of this aspect of the business will be the retention of Security Consultant Mike Nagahazy to evaluate the business in its entirety for security risk and mitigation options.

- All personnel will be trained in security procedures by a security professional.
- Access from the lobby to the rest of the business units is through a key code locked, commercial grade door with buzzed access.
- Trained personnel will allow entry only to authorized vendors after verifying government issued identification and employee badges.
- Green Grizzly's Operations Manager will maintain a vendor log with the information required by the Bureau of Cannabis Control and GG's employees will log the entry and exit of its authorized vendors.
- At least two hold-up buttons will be placed in the business to alert local authorities to any robbery or other emergency.
- Defensive driving and driving safety courses are required for all GGD and GGR drivers.

Personnel Security Training

All GGM personnel will be trained on the proper procedures for all equipment. Anticipated trainings will be on using the deep freezer, extraction machines, packaging systems, label systems, and safe lifting practices. All drivers will receive special instruction in defensive driving and what to do if robbed while driving for work.

GG will participate in the Great California Shakeout, held annually in October to prepare personnel for the realities of life in earthquake country. Staff will also be instructed annually in the proper use of a fire extinguisher. All fire and medical equipment on site will be clearly marked for ease of finding in an emergency.

Personnel for all state licensed commercial cannabis businesses must have badges with the company name, employee name, and a photo. Every staff member of Green Grizzly will receive such a badge and also instruction in how to identify a correct badge by colleagues in the industry. Before granting access to any non-GG individual, Green Grizzly staff will ask to see the badge.

Site Security

The premises are accessible by a single commercial grade locked access door which will be enhanced by a buzzed access system. The door has a metal mesh-lined window for visual access to outside.

While onsite, all cannabis goods will be separated as medical or adult-use and stored in limited access, locked storage rooms with commercial-grade locks and doors or within safes contained within the locked storage rooms. All transactions will be recorded by video surveillance and records in the form of shipping manifests, chain of custody, and Track and Trace.

Limited Access Areas

Given the nature of the business, there will be no retail customers on-site. Any licensee or licensee representative will be held in the lobby unless access to the interior of the premises is required at which point the licensee's representative will be escorted by Green Grizzly personnel. Before granting access, the state-required employee ID badge of the and

employee ID badge of the visitor must be presented for examination for authenticity. All interactions with third-party contractors shall be done with video surveillance and examination of employee ID badges. In circumstances of confusion, a confirmation call to the headquarters of the vendor may be warranted.

Because Green Grizzly is a vertically integrated microbusiness, there are distinctions between the business units established by the governing law and regulation. In order to assist Green Grizzly personnel, there will be distinct areas for manufacturing, distribution, and retail. Each of the three business units will have separate storage units that are separately coded on a commercial grade door lock.

Video surveillance and lighting

A video surveillance scheme covering the entirety of the interior space and the exterior space will be in place in accordance with all state regulatory requirements. The video will be of adequate resolution, in required fixed locations, and maintained for 90 days in full compliance with the requirements set forth in 16 CCR § 5044. The video will continuously monitor the premises and will notify Green Grizzly of any failure in operation.

There is only one door for ingress and egress to the proposed location. Significant video and lighting resources will be dedicated to this door. Additionally, Green Grizzly will have an interior lighting plan that illuminates all aspects of the premises. Green Grizzly will work with the landlord and the neighborhood to set up exterior lighting that will minimize light pollution (such as downcast lighting, motion sensors) while maintaining a lighted perimeter to the building.

Fire alarm system

Green Grizzly will operate in a warehouse that is fully compliant with all fire code requirements. Additionally, if available, the warehouse fire and carbon monoxide detectors and fire pull stations will be integrated with the overall alarm system thereby allowing immediate notification to the Hayward Police and Fire Departments by offsite security personnel.

Building alarm system

The equipment proposed in this installation is standard for intrusion alarms installed for a commercial application. The system is designed to minimize the amount of time an intruder is in the commercial space before the authorities are notified.

The proposed intrusion system will provide automatic and manual detection of an Alarm Condition in the facility through the use of Door Contacts, Motion Detectors, Glassbreak Detectors and Holdup Buttons. When the space is unoccupied, and the alarm system is armed, the alarm system can be activated through Door Contacts, Motion Detectors and Glassbreak Detectors. When the space is occupied, during operating hours, the system can be activated via the holdup buttons. The intention is to have all alarm signals will be monitored at Bay Alarm's Central Station in Concord, CA. allowing for notification of Hayward Police and Fire.

- The main control panel is the central hub for the intrusion alarm. The panel Communicates with our Central Station via a Cellular Communicator.

- The Alpha Numeric Keypad is what allows the user to interface with the system. System Programming, Arming and Disarming is done through this device.
- The Siren near the panel sounds when an alarm condition is activated.
- The Motion Detector is activated when an intruder passes through its field of view.
- The Glassbreak Detector is activated when it detects the sound frequency of a Glass panel as it is broken.
- The Door Contact is activated when the connection between the magnet and transmitter is broken when a door opens.
- The Holdup Button is activated when the plunger on the button is depressed.
- The DMP Remote Application is a mobile application allows the user to interface with the system via a smart device or personal computer.

Transit Security

During transit, all cannabis goods will be secured in locked containers attached to the vehicle. The maximum value of cannabis goods in any retail vehicle is limited to \$5000. All drivers for both GGD and GGR shall be trained in security protocols to minimize the risk of carjacking and auto theft.

Customer Security

Green Grizzly is not open to the public. Therefore the greatest security threat to retail customers and patients is disclosure of personal information. Green Grizzly will maintain its commercial website with the highest recommended level of security in the form of password protection, firewalls, etc. Green Grizzly has identified Kornas Corp. (www.kornas.us) as a skilled technology company to ensure both hardware and software security. The identity of all customers will be held privately by GGR with particular attention to any medical information and address information.

Inventory Control Procedures

Cannabis Tracking

To ensure accuracy, all Green Grizzly business units will utilize point-of-sale and inventory software for real-time recording of all activities. This software will be fully integrated with METRC's Track and Trace technology. All transfers of cannabis or cannabis goods between licensees or via retail sales to customers or patients will be recorded by employees in the POS and METRC system before transfer. If the POS system or METRC system is down or the transfer occurs with a temporary licensee, the transfer will be documented through written invoices, sales receipts, and shipping manifests.

All business units will securely store cannabis inventory for retail sale in separate and locked storage areas designated for medical and adult-use cannabis. As part of its Inventory Control Plan, GGM will record the location and disposition of all cannabis and cannabis products and compare the on-hand inventory to the Track and Trace records on a monthly basis. If a discrepancy is found, GGM will conduct an audit. If this reveals a

discrepancy greater than 5% or provides evidence of suspected theft or diversion GGM will immediately notify the Department of Public Health, Manufactured Cannabis Safety Branch at (855) 421-7887 or MCSB@dph.ca.gov.

GGD Inventory Procedure

GGD will perform inventory reconciliation every 14 days. GGD will maintain the following information:

- Manufacturer or cultivator's name and license number, who provided the batch
- The date of entry into GGD's storage area
- UIDs and batch number associated with the batch
- A description of the goods with enough detail to easily identify the batch
- The weight or quantity of units in the batch
- The best-by, sell-by, or expiration date of the batch
- Location on the premises where the batch is kept

Any discrepancy between the inventory of stock and the inventory log or Track and Trace system, that is outside the normal weight loss caused by moisture loss will result in a full audit of the batch in which the discrepancy was found.

GGR Inventory Procedure

GGR's Operations Manager will maintain accurate records of all GGR inventory. GGR shall provide the BCC and Hayward with all record of inventory upon request. GGR shall keep a record of the following information for all GGR inventory (16 CCR § 5423):

1. An easily identifiable description of each item in GGR's inventory;
2. An accurate measurement of the quantity of the item;
3. The date and time the cannabis goods were received by GGR;
4. The sell-by or expiration date of any cannabis goods, if any;
5. The name and license number of the licensee that delivered the goods to GGR; and
6. The price GGR paid for the cannabis goods including taxes, delivery costs, or any other costs.

GGR's Operations Manager shall perform a reconciliation of inventory at least once every 14 days. GGR's Operations Manager shall verify that GGR's physical inventory matches GGR's records pertaining to inventory. The result of the inventory reconciliation shall be retained in GGR's business records and shall be made available to the BCC and Hayward upon request. If there is a "significant discrepancy" (off by more than \$5000 or 2% off average monthly sales) or evidence of theft, diversion or loss GGR will report to local law enforcement and the BCC. (16 CCR §§ 5034, 5036.)

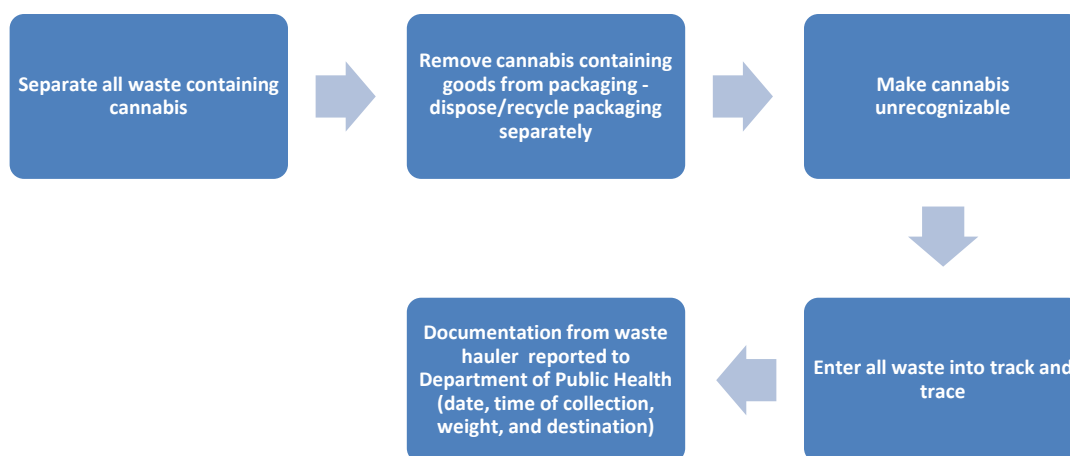
Waste Management Plan

Green Grizzly's Operations Manager is responsible for overseeing its Waste Management Plan in accordance with 16 CCR § 5054.

If flower or cannabis products are identified by the Operations Manager or Green Grizzly's staff through the Inventory Control Plan and QA procedures as damaged, tampered with, mislabeled, expired or spoiled, those goods will be disposed of in accordance with the following procedures:

- Items disposed of will be recorded as cannabis waste in the POS/METRC systems.
- Cannabis waste will be placed by Green Grizzly' staff in a secured waste receptacle identified as "Cannabis Waste." Cannabis waste will be stored in the secured waste receptacle in a secured limited access area restricted to Green Grizzly's employees until the waste is collected by its third party waste hauler.
- Green Grizzly will utilize a third party vendor, Farmer's Waste Services, to collect, transport and dispose of cannabis waste at a solid-waste landfill facility.
- The Operations Manager shall obtain documentation from Farmer's Waste Services that indicates the date and time of each collection of cannabis waste.
- The Operations Manager shall obtain a copy of the certified weight ticket or other documentation prepared by Farmer's Waste Services that confirms receipt of the cannabis waste at the solid waste facility.

Figure 1 - Cannabis waste handling procedure



Water & Hazardous Waste Stream

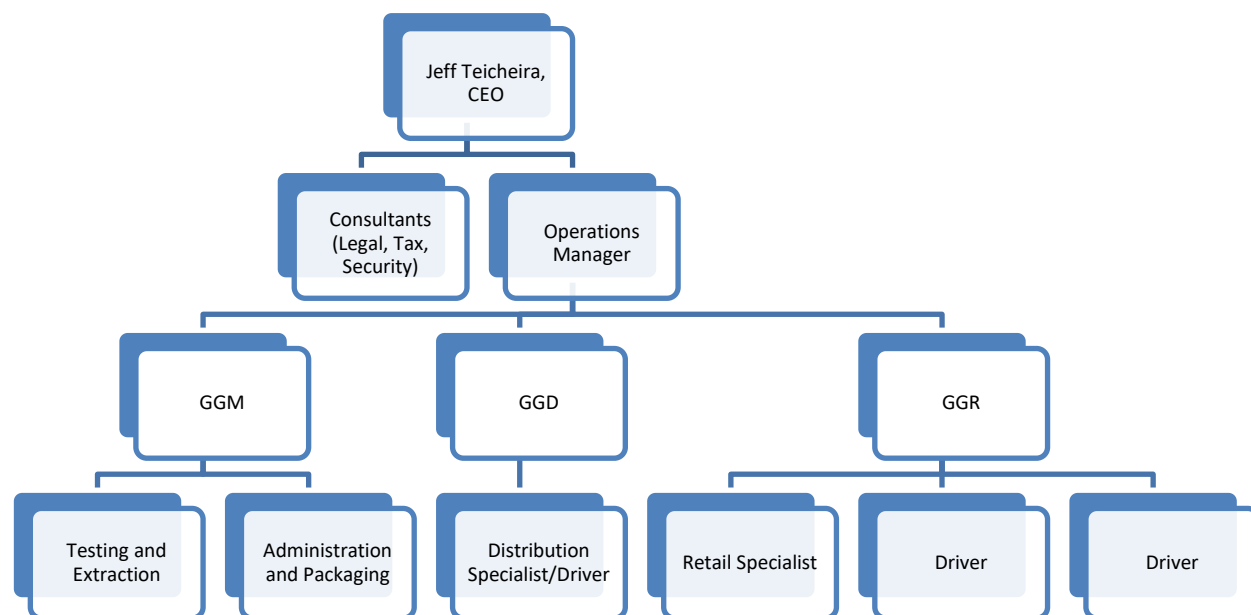
Water is not an ingredient in Green Grizzly's manufacturing process and the three business types are very low water users. The most significant use of water will be through equipment cleaning and toileting activities. No net increase in water consumption over other warehouse uses is anticipated. At every opportunity, Green Grizzly will minimize water consumption through utilization of low-flow technologies.

Wastewater will not contain hazardous materials and will not require pre-treatment before discharge to the City of Hayward sewer system. GGM will be using closed loop processes with carbon dioxide as the solvent. There are no other solvents or chemicals involved in the operations of the three business units.

Labor and Employment Practices

Jeffrey Teicheira, Green Grizzly's founder and CEO, was born, raised, and educated in the East Bay. With Bay Area roots, Jeff founded Green Grizzly with the goal of creating economic opportunity by providing jobs and community benefits to local East Bay residents. This goal is incorporated into Green Grizzly's local hiring plan, fair labor and employment practices, and community benefits program.

Organizational Chart



All Green Grizzly personnel, regardless of the business unit, shall be at least 21 years of age. All personnel must wear a photo identification badge while at work. This badge will be laminated or plastic-coated, including the name "Green Grizzly", Green Grizzly's license number, the employee's first name, an employee number exclusive to that employee, and a color photograph at least 1"x1.5" that shows the full front of the employee's face.

Green Grizzly will maintain personnel records for at least seven years including the employee's full name, social security or individual tax payer identification number, date employment begins, and date of termination of employment if applicable. Green Grizzly will also maintain a record of all training given to employees, the dates of the training, and the identity of the employee.

As part of the hiring process, each applicant will be asked to complete an employment application including providing documentation required to prove their legal right to work in the US. The application materials and documentation will be kept as part of an employee record that will include all documentation and employee notices required under California's labor and employment laws for each employee. Upon hiring, each employee

will receive an orientation that includes the provision of an employee handbook outlining the rules and policies of Green Grizzly and its employees.

Employee time will be recorded and tracked in accordance with California law.

Employees will be trained in operation protocols as appropriate based on the business unit and role.

Hiring Plan

The San Francisco Bay Area has a plethora of qualified candidates with cannabis industry experience to draw from due to the Bay Area being at the center of the industry. The Green Grizzly hiring plan envisions beginning with 8 employees in the following business roles:

- CEO: Jeff Teicheira (only salaried officer of the corporation, \$75k per year).
- Onsite Operations Manager (salary: \$50k per year)
- GGM Personnel
 - Manufacturing Specialist 1 (runs equipment); initial hourly wage: \$20 per hour
 - Manufacturing Specialist 2 (packaging, labeling, inventory, wholesale order fulfillment) initial hourly wage: \$20 per hour
- GGD Personnel
 - Distribution Specialist 1 (takes and fulfills orders; delivers orders to retailers)/\$20 per hour
- GGR Personnel
 - Retail Specialist 1 – takes orders, fulfills orders, schedules drivers/\$20 hour
 - Delivery Driver 1 – delivers orders (\$20 hour)
 - Delivery Driver 2 – delivers orders (\$20 hour)

Green Grizzly intends on using its best efforts to promote local hiring practices by forming alliances with Hayward non-profits that assist with job placement to advertise job opportunities and to recruit and hire residents of Hayward for employment opportunities.

Labor Peace Agreement

Labor Peace Agreements apply when a company reaches 20 or more employees. Given that the square footage of the facility is under 2000 square feet, Green Grizzly does not anticipate growing beyond 10 employees. However, if Green Grizzly employs 20 or more individuals or the existing employees request one, a labor peace agreement will be adopted.

Local Hiring Preference

GG believes that hiring locally bolsters community engagement and increases retention rates and morale. Word of mouth is the best marketing strategy and a happy, local employee is a sound investment. Green Grizzly will endeavor to hire local employees and use local contractors whenever possible.

Training and Continuing Education

During the on-boarding process, all employees will be provided with an employee handbook that details Green Grizzly policy on company values, non-disclosure and conflict of interest, anti-discrimination, compensation, leave policy, technology policy, and discipline policy. The employee will read and sign a confirmation document prior to beginning work.

Personnel will be trained by the CEO or the Operations Manager on the processes and procedures specific to the role for which they were hired. For example, the GGM employees shall be trained on the following:

Within 30 days of the start of employment:

- Health and safety hazards;
- Hazards presented by all solvents or chemicals used at the licensed premises as described in the material safety data sheet for each solvent or chemical;
- Emergency procedures;
- Security procedures;
- Record keeping requirements; and
- Training requirements.

Prior to independently engaging in any cannabis manufacturing process:

- An overview of the cannabis manufacturing process and standard operating procedure(s);
- Quality control procedures;
- Hazard analysis and control procedures, as appropriate;
- Proper and safe usage of equipment or machinery;
- Safe work practices applicable to an employee's job tasks, including appropriate use of any necessary safety or sanitary equipment;
- Cleaning and maintenance requirements;
- Emergency operations, including shutdown; and
- Any additional information reasonably related to an employee's job duties.

Refresher training for all employees will be given every 12 months.

GG will maintain a record that contains, at a minimum:

- A list of all personnel at the premises including names and job duties
- Documentation of training topics and dates of training completion for all personnel
- Training topics and dates of refresher training completion for all personnel
- Any official documentation attesting to the successful completion of required training by personnel.

Living Wage

A "living wage" in the Bay Area is considered \$15 per hour in 2019. Hayward's minimum wage is \$12.25 per hour. The \$20 hourly rate for GGM, GGD and GGR personnel is 61% above Hayward's minimum wage and 25% above the Bay Area's recommended living wage; rates that should be attractive to potential applicants. The Operations Manager will conduct annual performance reviews of all Green Grizzly hourly wage

employees and will adjust compensation on an annual basis in accordance with the performance reviews.

Independent contractors will be hired on an as-needed basis to fulfill increases in demand. Independent contractors shall be paid a minimum of \$15 per hour for contract work.

Non-Discrimination

Green Grizzly is an equal opportunity employer, does not discriminate, and will take affirmative action measures to ensure against discrimination in employment, recruitment, advertisements for employment, compensation, termination, upgrading, promotions, and other conditions of employment against any employee or job applicant on the bases of race, creed, color, national origin, or sex. All employees shall be paid on the basis of experience and performance with annual accounting by the CEO to ensure that there is no disparity between similarly situated employees.

Community Benefits Proposal

Green Grizzly wishes to become part of Hayward's economic growth story by bringing a new and vital business to the community. Green Grizzly intends to pledge its commitment to the Hayward community through charitable giving programs including donating a portion of its proceeds to the newly established Hayward Community Foundation. Green Grizzly intends on offering financial support to the Hayward Community Foundation, a charitable fund recently approved the City Council to collect proceeds donated from its cannabis businesses to benefit local charitable organizations and community groups.

Green Grizzly's legal counsel, Natalia Thurston, has a long history of helping commercial cannabis clients establish charitable giving programs such as Oakland Beautiful, a non-profit started by Oakland dispensary Magnolia Wellness. Oakland Beautiful's charitable activities involve neighborhood clean-up days, facilitating health consultations for low income residents, establishment of a food bank, and collecting donations such as back packs and school supplies for distribution to children in need. Green Grizzly intends on engaging in similar charitable activities including organizing community activities for low income youth such as free movie nights and supporting Hayward youth involved in arts and athletics through financial sponsorship of those activities.

The City of Hayward's four guiding priorities

The City of Hayward has adopted 4 guiding priorities for the growth and development of the community. Green Grizzly endeavors to align with all four of these priorities.

Safe

GG will be a Safe corporate citizen by ensuring all activities are done safely including safe driving practices, child-resistant and tamper-evident packaging, consistent and diligent security protocols, and continual engagement in local community events. Youth outreach programs focused on entrepreneurship and substance-abuse awareness are planned as part of the community engagement strategy.

Clean

GG will be a Clean corporate citizen by engaging policies that reduce waste, employ sustainable technologies, and maintain clean and attractive premises and vehicles.

Green

GG will be a Green corporate citizen by committing to achieving ever better environmental performance in all business units. This includes efficient driving practices, using efficient fleet vehicles maintained at the highest level, and employing the best sustainable technologies to manufacturing, labeling, and packaging of product.

Thrive

GG will Thrive. Building on an existing brand and years of experience, Green Grizzly is poised for success in Hayward. The City will thrive as Green Grizzly engages the Russell City neighborhood by supporting local arts and educational programs through non-profits such as the Hayward Arts Council and Downtown Streets.

The proposed location for GG's operations is the industrial Russell City neighborhood. The community of businesses in the area City's strategic initiatives are complete communities (community cohesion), complete streets (lower speeds and traffic deaths), and Tennyson corridor.

Health Education and Prevention Strategies

Educational outreach on the benefits of medical cannabis, how to choose a product, safe ingestion practices, and what to do when a person has had too much will be provided as a unit to the Skilled Nursing Pharmacy, Eden Area YMCA, California State University, East Bay, Chabot College, and other interested groups such as senior centers and community medical resource centers. Because Green Grizzly is a non-storefront business, outreach would be provided as downloadable guides from the website and upon request, in-person offsite trainings. A customer liaison will be available during business hours to answer any product questions and refer all emergent medical questions to appropriate medical professionals.

Economic Benefits

GG intends to hire as many local residents as possible. Green Grizzly strongly believes in supporting and sustaining local economies through hiring of local community residents whenever possible including hiring under-represented individuals, veterans, and persons with disabilities. Green Grizzly wishes to establish a sustainable and profitable business with expanding market presence and a reputation for excellent customer relations and service to the community.

Alignment with City of Hayward Strategic Initiatives:

The Complete Streets Strategic Initiative is of great interest to Green Grizzly because, as a company with drivers on the road, driver safety and safe streets are a paramount concern. Road diets, separated bike lanes, and increased lights and signage at crosswalks also keep drivers safer. Green Grizzly will support the city's Strategic Initiative for Complete Streets through media outreach, driver training, and other cooperative ventures with the City of Hayward and the Hayward Chamber of Commerce.

On our own, in support of Complete Streets, Green Grizzly drivers will train on safety techniques for safe driving on urban roadways and highways and security when driving a vehicle carrying significant value.

Neighborhood Benefits or Improvements

The area surrounding the proposed location is an industrial park with limited social interaction between neighbors. However, there are a series of grants on the City of Hayward's list that appeal to the Green Grizzly management team's interests: legal services for immigrants (International Institute of the Bay Area), HIV early-intervention program (Tri-City Health Center), and music and arts programs provided by the Hayward Arts Council. Green Grizzly would be thrilled to sponsor any of these grants.

Looking to a larger community than the neighborhood surrounding the premises Green Grizzly finds another ally. The larger business community, accessible via the Hayward Chamber of Commerce, focuses on diversity and inclusion in city business which to Green Grizzly is hugely appealing. Should Green Grizzly be successful in obtaining a permit, Green Grizzly will join the Chamber of Commerce and as a Mexican-American owned business, venture to join the Leadership Hayward program to learn more about the greater Hayward community and GG's role in Hayward's continued success.

Community Outreach and Support

As Green Grizzly's founder and CEO, Jeff Teicheira is committed to getting to know the Hayward community through attendance at all community meetings and by introducing himself to the neighbors. During the development of the business and throughout the permitting process, Jeff will be the contact person for communications with the surrounding community. Jeff can be reached via email at greengrizzly420@gmail.com to answer any questions or concerns.

Green Grizzly

Development Application

Application No. C1043 Microbusiness (Type 12)
City of Hayward

Attachment 1

ATTACHMENT

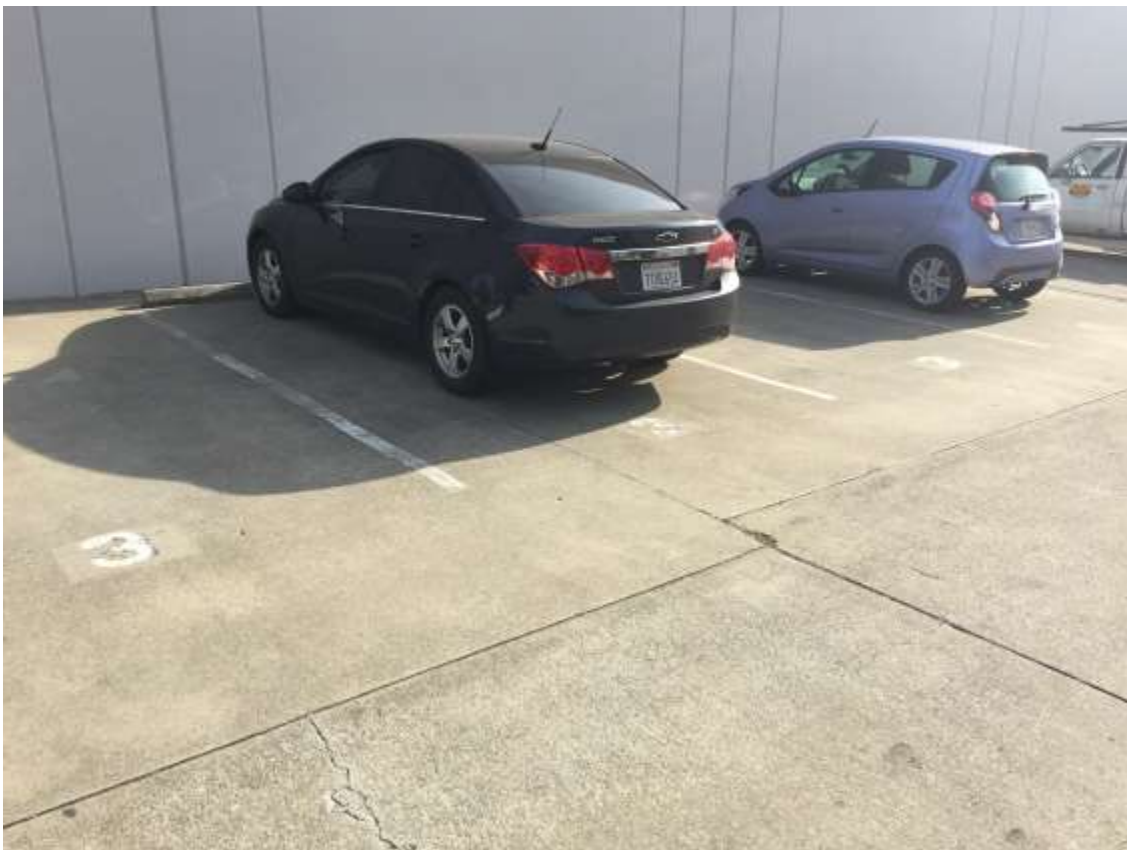
Green Grizzly Development Application

Project Location: 2416 Radley Court, Unit B, Hayward

EXTERIOR BUILDING PHOTOGRAPHS





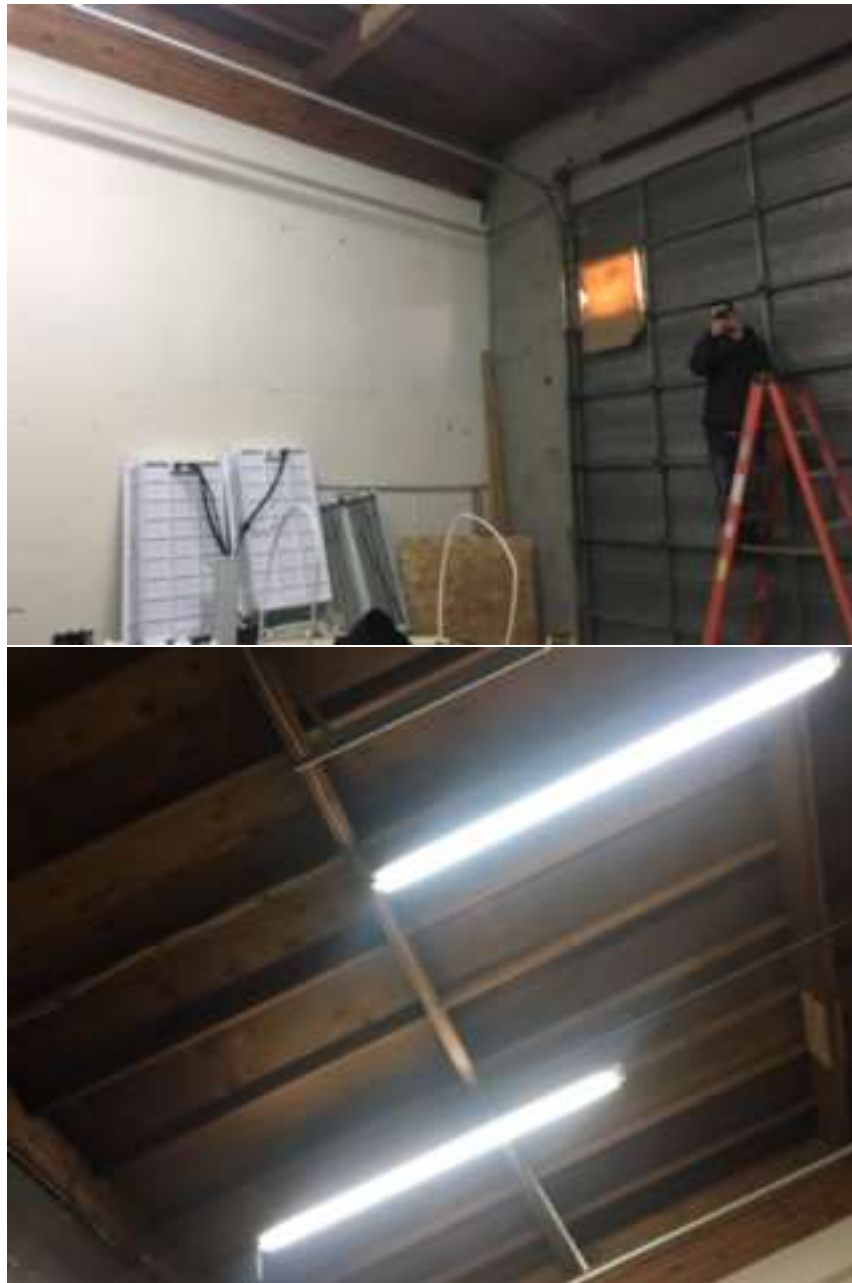


ATTACHMENT

Green Grizzly Development Application

Project Location: 2416 Radley Court, Unit B, Hayward

INTERIOR BUILDING PHOTOGRAPHS







Green Grizzly

Development Application

Application No. C1043 Microbusiness (Type 12)
City of Hayward

Attachment 3

15000 INC.

Attachment V

2901 cleveland ave., suite 204

santa rosa, ca 95403

phone: 707.577.0363

fax: 707.577.0364

March 27, 2019

To Whom It May Concern:

We have reviewed the attached odor mitigation plan, dated March 27, 2019, for Green Grizzly, Inc. of Hayward, CA.

It is our understanding that the attached plan meets, or exceeds, the requirements of the city of Hayward for cannabis odor mitigation.



Sincerely,

Matthew Torre, Registered Professional Engineer
15000 Inc

ODOR CONTROL & MITIGATION PLAN

July 8, 2020

Green Grizzly

2146 Radley Court
Hayward, CA 94545

Report prepared by

15000 Inc.
6085 State Farm Drive #130
Rohnert Park, CA 94928

Policy

Document a process to limit objectionable odors from the project area utilizing building system components and adopted odor control plan.

Under California Occupational Health and Safety Act (“CalOSHA”) and Bay Area Air Quality Management District (“BAAQMD”) regulations, cannabis businesses do not have a specific set of regulations that govern their operations. However, Jeff Teicheira of Green Grizzly (the “Applicant”), will nonetheless maintain a high standard for the air quality plans for all aspects of its proposed Cannabis Microbusiness Facility (Type-6, Type-9, and Type-11) at 2146 Radley Court, Hayward, CA 94545 (“Facility”).

Generally, the Applicant will meet and/or exceed the standards set by the City of Hayward, Ordinance No. 17-22, Section 10-1.3605, California Labor Code §§6300 et seq., and Title 8, California Code of Regulations §§ 332.2, 332.3, 336, 3203, 3362, 5141 through 5143, 5155, and 14301, as published in the CalOSHA Policy and Procedures Manual C-48, Indoor Air Quality as applicable to other facilities.

Pursuant to State of California (“State”) regulations [California Energy Code, Section 120.1(b)2], mechanical fresh air ventilation must meet a minimum of 0.15 cubic feet per minute (“CFM”) per square foot of conditioned floor area. Since existing State air quality regulations do not contain provisions specific to cannabis businesses, the Applicant will comply with these general State standards when designing the ventilation systems and air filtrations systems for the entire Facility. Each separate operation within the Facility building will have its own individual “air-scrubber” systems, as described below.

Purpose

To minimize and eliminate the off-site odor of cannabis caused by normal business practices.

Scope

Exterior of facility and surrounding areas.

Responsibilities

Business Owner/Operator (BO/O) is to provide, implement and supervise an odor mitigation plan.

General Procedures

Implementing and maintaining building systems to effectively minimize transmission of odor between building and surrounding areas.

- BO/O shall supervise installment and maintenance of an air treatment system to ensure there is no off-site odor of cannabis overly detectable from adjacent properties or the community. Air treatment systems consist of carbon filtration on the exhaust side of the ventilation system and negatively pressurizing the facility in relation to the exterior ambient condition.
- Staff members should immediately report any odor problems to the BO/O, who will take corrective action, implement upgrades to the system, upgrades to the facility or to the internal handling process of product within the facility to further deter odors.
- If such upgrades require the approval of any Agency Having Jurisdiction (AHJ), the BO/O shall seek and gain such approval prior to implementing new systems and/or procedures.

It is critical to the success of our organization that our various plans remain transparent to the community so all stakeholders are aware of the importance of mitigated cannabis odors.

This mitigation plan and all associated records will be made available to the public for review and documents can be requested at our facility. All requests for documentation shall occur via written request only (email is acceptable).

The Facility will have the following onsite functions: Product storage, Administrative processing areas, Manufacturing, Distribution, and Delivery. The company will provide packages within state-approved containers for distribution to distribution centers and/or retail outlets. The handling of product will require a properly engineered odor control system in order to mitigate the release of odors to the surrounding properties and community.

Active Measures

All cannabis products will be securely stored in secure rooms with video camera surveillance. The Non Volatile Manufacturing Extraction will be tied into separate exhaust fan systems with activated carbon filter for odor control. Exhaust will be terminated at a minimum of 10'-0" from property lines and fresh air intakes into the building.

Air Pressure & Carbon Filter Control

The manufacturing room (ice water hash) and processing rooms will be kept at negative pressure by means of an exhaust system with activated carbon filters for odor mitigation. The exhaust discharge shall be designed to discharge the exhaust away from any neighbors or pedestrian traffic.

Each filter will be provided with a magnahelic differential pressure gauge to measure the pressure drop across the filter, with pre-filter and final filter set points marked to indicate useable lifespan of the filter.

Exhaust fans will be electronically interlocked with the space conditioning systems and or makeup air to ensure constant negative pressure within the space whenever the HVAC systems are in use.

Best Available Technology

The combination of activated carbon exhaust air filtration and building pressure control represent the current best available technology. This building shall be provided with MERV-8 filters on the fresh air intake side to limit particulate intake to the space and to enhance the overall quality of the supply air to the occupants.

Air System Design

The Facility shall have no operable windows or be kept locked and sealed at all times. All doors shall be sealed with proper weather stripping, keeping circulating and filtered air inside the facility.

On site usage of cannabis products is strictly prohibited while on the property. This will assist in mitigating odors to the surrounding neighbors.

Monitoring, Detection and Mitigation: Method for Assessing Impact of Odor

The importance of cannabis odor mitigation is very well understood, and we shall make decisions that best to prevent the issue of odor to the surrounding areas. If odors are detected outside the facility this plan shall serve as a guideline to provide corrective action.

The manager/supervisor of the Facility shall assess odors on a daily basis (see *Monitoring* for expanded responsibilities).

Monitoring

The manager/supervisor shall assess the on-site and off-site odors daily for the potential release of objectionable odors. The manager/supervisor on duty shall be responsible for assessing and documenting odor impacts on a daily basis. The microbusiness is located in a tenant suite, within an industrial warehouse park.

The closest adjacent businesses include;

- Uni Tile & Marble: 21105 Cabot Blvd., Hayward, CA 94545
- Net Express: 2415 Radley Court #6, Hayward, CA 94545
- Paradise Herbs & Spice Co., Hayward, CA 94545
- Turf Star: 2438 Radley Court, Hayward, CA 94545
- Van-Mulder Sheet Metal Inc.: 2437 Radley Court, Hayward, CA 94545
- Hi Tech Termite Control: 21063 Cabot Blvd. #6, Hayward CA 94545

Mitigation

Should objectionable off-site cannabis odors be detected by the public and we are notified in writing, the following protocols will take place immediately:

- Investigate the likely source of the odor.
- Utilize on site management practices to resolve the odor event.
- Take steps to reduce the source of objectionable odors.
- Determine if the odor traveled off-site by surveying the perimeter and making observations of existing wind patterns.
- Document the event for further operational review.

If employees are not able to take steps to reduce the odor-generating source, they are to immediately notify the facility manager, who will then notify the BO/O. All communication shall be documented, and the team shall create a proper solution, if applicable. If necessary, we shall retain our certified engineer to review the problem and make recommendations for corrective action/s.

Staff Training

All employees shall be trained on how to detect, prevent and remediate odor outside our facility and all corrective options outlined herein.

Odor Detection Documentation

The Odor Detection Form (ODF) shall be provided to those who suspect objectionable odors emanating from inside the facility. ODFs are available per request, on-site.

We shall maintain records of all odor detection notifications and/or complaints that will include the remediation measures employed. The records shall be made available to the AHJ or the general public on request. All requests shall be in writing (email is acceptable).

Odor Detection Form

Name of Reporting Party:

Phone Number:

Email Address:

Date:

Time:

Location of Odor:

Weather Conditions:

Date/Time of Notification:

Notification Method:

☐ Email ☐ Online ☐ In Person

Administrative Use Only

Mitigation Response Taken:

Date/Time Measures Employed:

Were Mitigation Measures Successful?

Signature/Date/Time:

Green Grizzly

Development Application

Application No. C1043 Microbusiness (Type 12)
City of Hayward

Attachment 4



FIRE PROTECTION REPORT GREEN GRIZZLY

**2416 RADLEY COURT, UNIT 3
HAYWARD, CA**



**PREPARED BY
REAX ENGINEERING
JANUARY 15, 2020
REVISED APRIL 1, 2020**

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1 Introduction

1.1 Overview

This project, located at 2416 Radley Court in Hayward, CA, is a tenant improvement (TI) for a cannabis manufacturing facility in an existing 1,800 ft² space within a 22,200 ft² building. This report is an analysis of the fire protection and life safety features of the facility, including those specific to the extraction and post-processing operations involved in manufacturing. The extraction system will be non-solvent based and therefore poses a low fire safety hazard to the building, as compared to volatile or solvent-based systems. The single-story, Type II-B, non-sprinklered building is predominantly an F-1 occupancy with ancillary Group B occupancies.

This report has been prepared for the Client (Green Grizzly) by a qualified person, firm or corporation (Reax Engineering) approved by the building official, and as required by the Hayward Fire Department in accordance with comments on Application No. 201901980 from the City of Hayward Planning Division.



Figure 1: Project location at 2416 Radley Court, Hayward, CA

1.2 Qualifications

Reax Engineering has extensive experience in cannabis growing, manufacturing and distributing in California, Nevada and Oregon. James R. (Ronnie) Thomas, PE, MSc has been involved in both development and peer review of various cannabis-related occupancies. He has presented on the fire and life safety aspects of the cannabis industry to the Society of Fire Protection Engineers Annual Conference as well as other regional and local entities. Ronnie is active both as a design engineer and 3rd party reviewer for private clients and municipalities with cannabis projects. He earned his MSc in Fire Protection Engineering from Worcester Polytechnic Institute and is a licensed Fire Protection Engineer in California and Nevada.

1.3 Applicable Codes, Standards and References

This review is based upon the requirements of the following codes and standards:

- 2016 California Building Code with City of Hayward Amendments (CBC)
- 2016 California Electrical Code with City of Hayward Amendments (CEC)
- 2016 California Mechanical Code with City of Hayward Amendments (CMC)
- 2016 California Fire Code with City of Hayward Amendments (CFC)
- 2016 California Fire Code Intervening Amendment Chapter 38 (2018)
- NFPA 13 Standard for the Installation of Sprinkler Systems (2016)
- NFPA 54 National Fuel Gas Code (2015)
- NFPA 70 National Electrical Code (2014)
- NFPA 86 Standards for Ovens and Furnaces (2015)

Additionally, the following literature was consulted where the codes may not address certain aspects of this evaluation:

- SFPE Handbook of Fire Protection Engineering, 5th ed. (2016)
- NFPA Fire Protection Handbook, 20th ed. (2008)
- An Introduction to Fire Dynamics, 2nd ed., Dougal Drysdale (2009)
- Fundamentals of Fire Phenomena, James G. Quintere (2006)
- Chemical Process Safety Fundamentals and Applications, 10th ed., D. Crowl and J. Louvar (2009)

2 General Building Fire and Life Safety Summary

2.1 Occupancy Description

The occupancy classification of the tenant space is Group F-1 for the manufacturing process with accessory Group B and S-1 occupancies. The overall building is classified as Group F-1.

2.2 Control Areas

The number of control areas separating the tenants in the building is currently unknown. However, the project does not involve the use of hazardous materials in the production process. Therefore, it would not significantly impact the current division of control areas, if any, within the building.

2.3 Occupancy Separation

The tenant space utilizes a nonseparated, mixed-use approach since it is classified with a main occupancy of Group F-1. Per CBC Section 508.3.3, no separation is required between nonseparated occupancy Groups F-1, B, and S, thus no fire-rated barriers are required for rooms in the tenant space.

2.4 Occupant Egress

The tenant improvement plans were reviewed for general occupant load and required exiting features. The following presents an overview of the building and the ability for occupants to safely egress the facility.

2.4.1 Occupant Loads

The following occupant loads were calculated based on the aggregate area of each function (use) in the tenant space. Occupant load factors are per CBC Table 1004.1.2.

Function of Space	Occupant Load Factor [ft ² /person]	Occupant Load [persons]
Accessory storage areas	300 gross	1
Business areas	100 gross	3
Laboratory, non-educational	100 gross	3
Mercantile: storage, stock and shipping areas	300 gross	3
Lobby	15 net	8
Total Occupant Load:		10

2.4.2 Exits and Exit Access Travel Distance

One exit from the tenant space to the exterior of the building is required per CBC Section 1006.3.2 (#2) and Table 1006.2.1.

The occupant exit access travel distance from the most remote portion of the facility to the exterior door is measured at approximately 90 ft. This distance is compliant with the maximum requirements for Groups F-1 and S-1 (400 ft) per CBC Section 1017.2.2, and Group B (300 ft) per CBC Table 1017.2.

Requirements that limit the common path of egress travel do not apply since the tenant space is compliant with CBC Section 1006.3.2 which permits occupancies with limited occupants and short travel distances to be served by a single exit.

2.4.3 Intervening Rooms

Occupants are generally permitted to egress through an intervening room or space if that space is not of a greater hazard, are accessory to one another, and provide a discernable path to an exit. Exit access cannot be through a room that can be locked to prevent egress.

2.4.4 Exit Signage

Exit signage and illumination will be provided in accordance with CBC Section 1013. Exit sign placement is required to be readily visible from any direction of egress travel. The egress path should be marked by readily visible exit signs to clearly indicate the direction of egress travel in cases where the exit or path of exit travel is not immediately discernable. Intervening means of egress doors should also be marked by exit signs. Internally illuminated exit signs are required to be listed and labeled in accordance with UL 924 and be illuminated at all times. Rooms that require only a single exit do not require exit signage.

2.5 Fire Suppression

The existing building is not required to be provided with a fire sprinkler system in accordance with CBC Section 903.2.4. No hazardous materials or processes are involved in the non-volatile manufacturing room. The unit occupied by Green Grizzly is of a lesser hazard than the adjacent printing and woodworking tenants. Therefore, this tenant improvement should not require the space or the building to be provided with a fire sprinkler system.

2.6 Fire Alarm

An automatic fire alarm system is not currently provided in the building, and is not required for the space as the building is not new (907.2), is only of a single story and the occupant load is less than 500 (907.2.4). No gas or vapor detection is required for the extraction processes as only water is used.

2.7 Portable Fire Extinguishers

Portable fire extinguishers will be installed in accordance with CBC Section 906.1(1) and NFPA 10 for ordinary (moderate) hazards.

2.8 Knox Box Access

A Knox Box will be provided per CFC Section 506.1. The key box specified must be large enough to hold all keys necessary to gain access to all areas of the building and premises. Fire Department “Alert Decals” are to be placed on all exterior doors that have accessible locks.

2.9 Fire Apparatus Access

Access to all exterior walls of the building is provided within 150 ft of the fire lanes as required by CFC Section 503. The existing roadways have unobstructed vertical clearance and meet the minimum width requirement of 20 ft for fire vehicle access. An existing fire hydrant is located adjacent to the building. A site plan that shows these features is provided below.

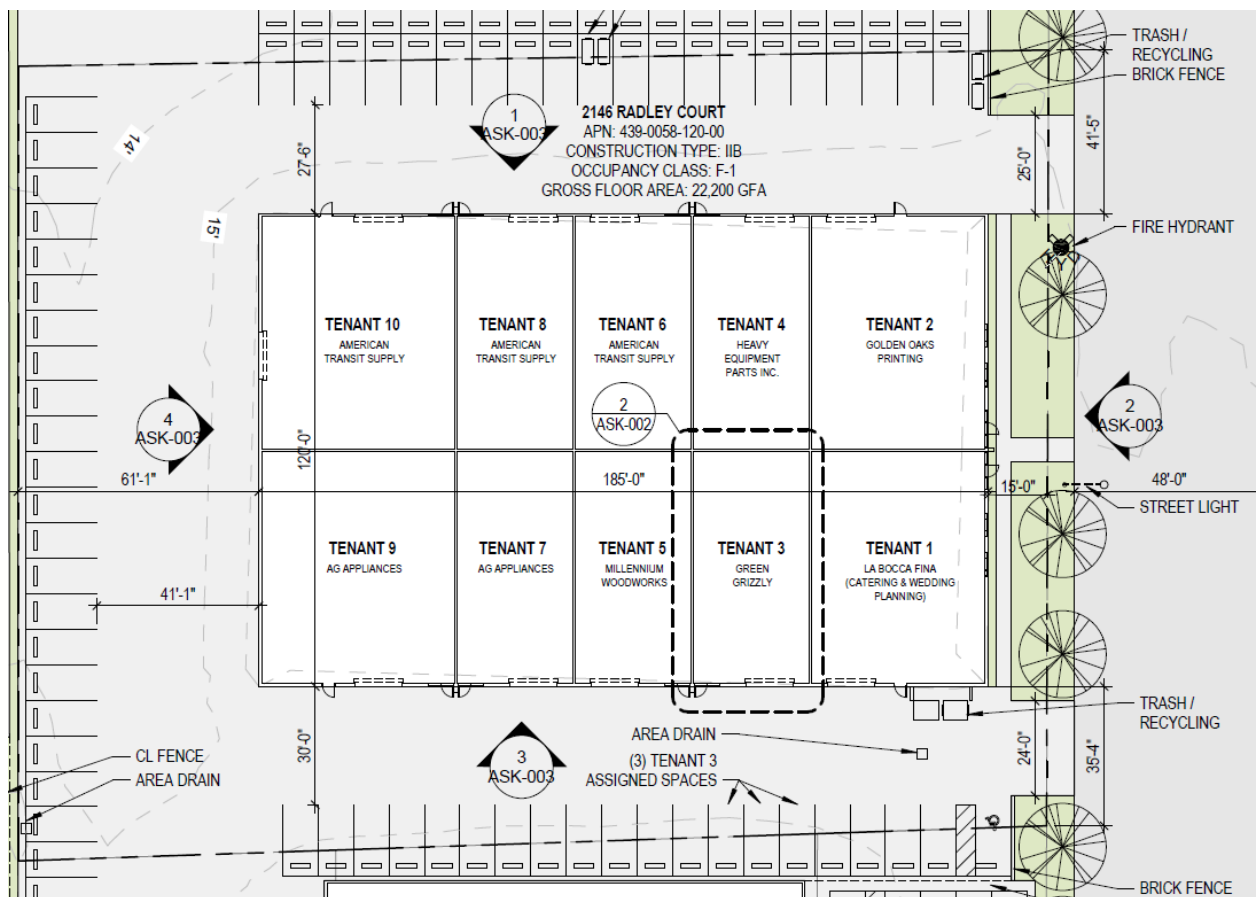


Figure 2: Site plan of 2416 Radley Court showing fire department apparatus access and available fire hydrants

3 Processing and Extraction

The following sections outline the steps involved for the facility's cannabis manufacturing process. The equipment used and process safety considerations are also provided. No grinding of plant material will be performed as the process involves whole plant material as it is received into the facility.

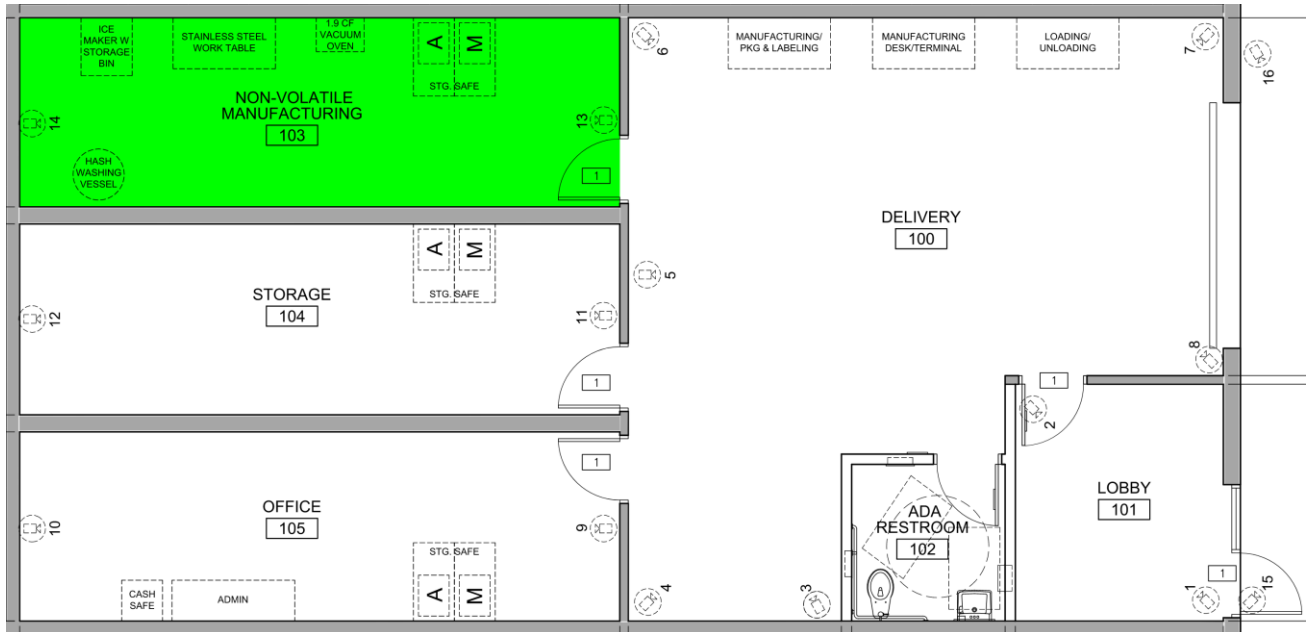


Figure 3: Location of non-volatile manufacturing room within facility

3.1 Ice Water Extraction

Ice water extraction (IWE) is a non-solvent based method of processing cannabis, making it much safer than solvent-based methods. By agitating the plant matter in the ice water, the cannabinoids in the trichomes (also known as resin) separate and fall to the bottom, which are then collected for creating hash product. Detailed steps of the IWE process are as follows.

1. Add ice to bottom of 65gal washing vessel.
2. Add trim/bud to the 65gal washing vessel.
3. Add ice layer over the trim/bud inside washing vessel.
4. Fill washing vessel with water and let it soak the material for 15-20 minutes.
5. Stir the material inside the washing vessel for 5-10 minutes mixing the water, ice, and material.
6. Drain the washing vessel into the other part of the stainless-steel vessel.
7. Water drains from vessel, through micron filter bags (Boldt bags) collecting resin as it flows through.
8. Scoop resin out of filter bags and place it on silicone mat on the stainless-steel work bench table.
9. Form resin into a patty and place the formed resin patty into the freeze dryer.
10. Hash is dry and complete after freeze dryer.
11. Now the dry hash can be placed into rosin press for a few minutes, the hash patty is pressed

using heat and pressure to make a sticky wax consistency.

12. Vacuum oven can be used also at this point to heat the hash or rosin, altering the consistency to meet your desired and preferred finish.

3.2 Hazardous Materials

The IWE process is water-based and does not involve hazardous materials that would require special fire protection consideration in accordance with the CBC and CFC. The materials do not present a potential danger to public health, safety or welfare and do not require a HMIS or HMMP for the facility.

3.3 Equipment List

The following equipment specifications were reviewed will be installed for IWE and processing at the Green Grizzly.

- Manitowoc IRT0500A-161 Ice Maker with Storage Bin
 - UL listed
 - Hermetically sealed system with R410A CFS-Free refrigerant
 - 120V grounded circuit
 - 17.9 cubic feet
- Bruteless Bubble Hash Washing Vessel
 - 304 Stainless steel
 - FDA approved
 - 65-gallon capacity
- Harvest Right Pharmaceutical Freeze Dryer with 7.2 CFM Pump
 - Stainless steel
 - 110V
 - 10.8 cubic feet
- Across International Vacuum Oven 5-Sided Heat & SST Tubing
 - UL/CSA/ISO compliant
 - Stainless steel chamber with thermal insulation
 - Heats up to 480°F
 - 1/2" tempered glass safety window
 - Built-in circuit breaker
 - Overheat shutoff protection
 - Secondary over-temp protection dial
 - 110V
 - 7 cubic feet overall, 1.9 cubic feet chamber
- Pneumatic Rosin Heat Press Dual Element Heating
 - 8"x6" heating plate
 - Heats up to 415°F
 - Manual safety override
 - 110V

3.4 Processing Equipment Safety

The above equipment does not pose significant fire hazard and does not trigger any additional requirements for fire protection in accordance with the CBC, CFC, and CMC. Manufacturer's instruction for installation and maintenance will be followed. Required clearances around the equipment will be kept free and clear at all times.

Product information, including instructions, cut sheets and other pertinent information was reviewed and provided in the Appendix of this report.

4 Further Requirements

- Disallow smoking in the facility. The smoking or carrying of a lighted pipe, cigar, cigarette or any other type of smoking paraphernalia or material is prohibited in the areas indicated in CFC Section 310. Where smoking is permitted, suitable noncombustible ash trays or match receivers shall be provided on each table and at other appropriate locations. Lighted matches, cigarettes, cigars or other burning object shall not be discarded in such a manner that could cause ignition of other combustible material.
- Ground all static-producing equipment.
- Any security device or system that emits any medium that could obscure a means of egress in any building, structure or premise is not permitted (CFC Section 316.5)
- Do not use open flame or high-temperature devices in a manner which creates a hazardous condition.
- Store materials in an orderly fashion, separated from heaters or heating devices by distance or shielding so that ignition cannot occur (CFC Section 315).
- Reporting of emergencies, coordination with emergency response forces, emergency plans and procedures for managing or responding to emergencies is required comply with the provisions of CFC Section 401.
- Conduct emergency evacuation drills at least annually in accordance with CFC Section 405.
- Clearly mark or otherwise identify individual containers in accordance with applicable federal regulations.
- Do not store or use gasoline or other flammable vapors or liquids in the vicinity of appliances. Never use flammable oil-soaked cloths or combustible cleaning solutions for cleaning.

5 Future Modifications

All future modifications and expansions will be documented in amendments/addenda to this report. The document will be prepared by a design professional licensed in the State of California working within the area of their expertise. As appropriate, licensed design professionals will be included in the design of all renovations/expansions.

6 Conclusion

The preceding information summarizes a compliant fire/life safety code analysis for the facility. Combined with sufficient employee training, safe practices and good housekeeping, the facility meets or exceeds code requirements for the distillation process.

If you have any questions or concerns, please contact me at (530) 448-2334 or thomas@reaxengineering.com.

Prepared by:



James R (Ronnie) Thomas, II
CA FPE License # 1985
Reax Engineering



Appendix: Equipment Manuals, Listings and Approval Documents

Equipment specifications and/or associated cut sheets for equipment are found below. Each has been reviewed for the purposes of this report and were found to comply for the application and location of the equipment.

\$ 3,625.00

Add Stainless Steel Valves* 1 Valve ▾

Add additional valves for inputs

Add Washing Paddle* -- Choose Add Washing Paddle -- ▾

Stainless steel & polyethylene

Add Check Valve Fitting* -- Choose Add Check Valve Fitting -- ▾

One way fill valve

Add Sight Glass* -- Choose Add Sight Glass -- ▾

Trichome viewing port

★★★★★1 Review

Size

30 Gallons

44 Gallons

65 Gallons

Quantity

1 ▾

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The best in hash washing vessels. PurePressure's new 304 stainless steel, FDA approved Bruteless seamless sanitary construction helps you make better hash and manage fluid transfer with ease. The Bruteless washing system automates the fill and drain process, saving you time and money. The skim port allows you to drain off chlorophyll-rich water, keeping it away from your high quality ice water hash. Each Bruteless washer comes with a stainless steel 1.5" ball drain valve, stainless steel 90° drain valve attachment, 3 stainless steel port covers, 4 port gaskets, and 4 stainless steel port cover clamps for complete customizability. The 44g and 65g Bruteless have an additional, larger 2" port to attach a 2" [Bruteless Sight Glass](#) easily as well!

- Bruteless vessels are 100% FDA food grade compliant and feature sanitary welded stainless steel. Extremely easy to clean with no nooks or crannies for bacteria/mold to grow.
- A removable 304 stainless steel false bottom protects your trichomes during the wash process, keeping your ice and work bags 3" above your hash. Integrated baffles create a turbulent-free zone at the bottom of the Bruteless hash washer.
- Antimicrobial closed-cell foam insulation wrapped in a neoprene sleeve provides superior protection against thermal loss. Dramatically reduces ice usage by up to 50%. Insulation is removable for cleaning.
- Each Bruteless hash washer offers either 4 or 5 strategically placed separate drain/fill/viewing ports, depending on vessel size (the 30 gallon has 4 ports, whereas the 44 gallon and 65 gallon offer 5) that you can use to skim, fill, drain, attach hoses or a sight glass, a thermometer, and more. This enables you to fully customize your set up however you'd like!

Every Bruteless bubble hash washer comes with one [1.5" stainless steel ball valve](#) and matching size stainless steel lid. Optional food grade [stainless steel and polyethylene washing paddle](#) is also available for purchase. Each barrel is hand ground and polished to help prevent contaminants.

- [View detailed ROI information here](#)
- [Care Instructions Document](#)

Capacities (fresh frozen, wet weight)

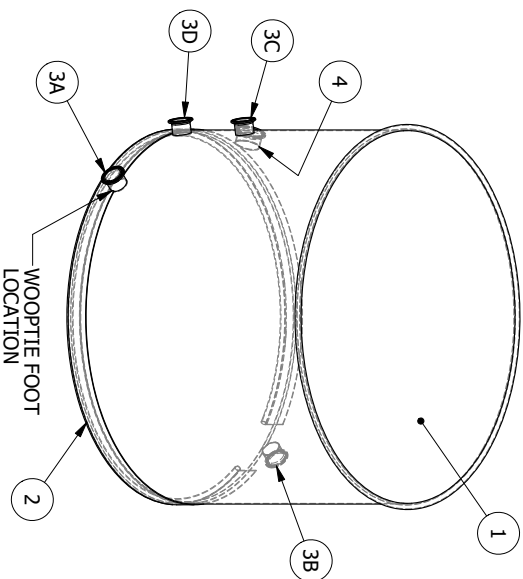
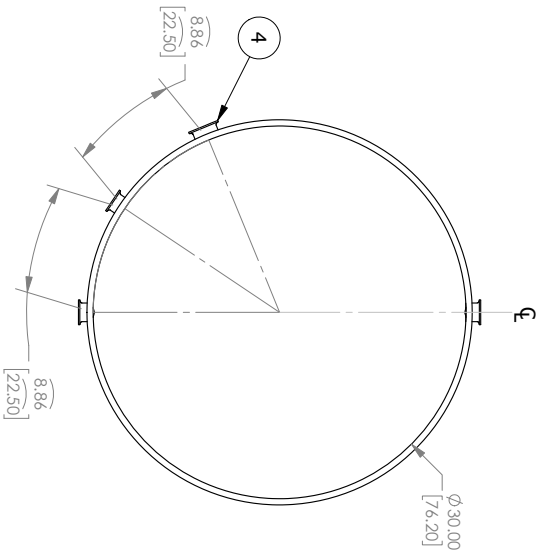
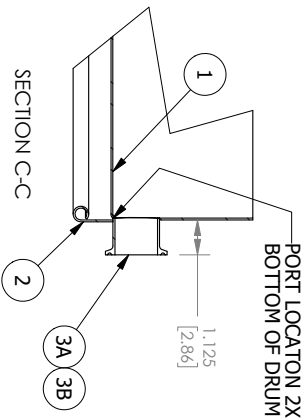
- 30 Gallon: up to 5,000 grams
- 44 Gallon: up to 10,000 grams
- 65 Gallon: up to 15,000 grams

Washer Dimensions (with spec sheets linked)

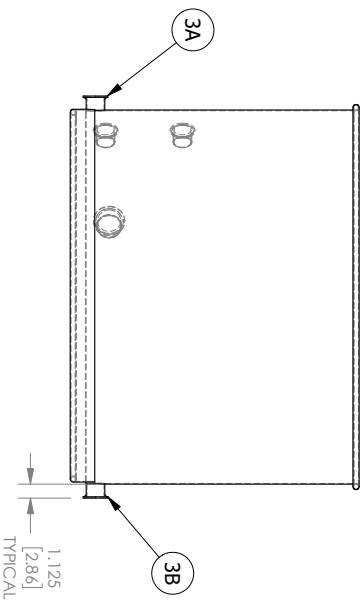
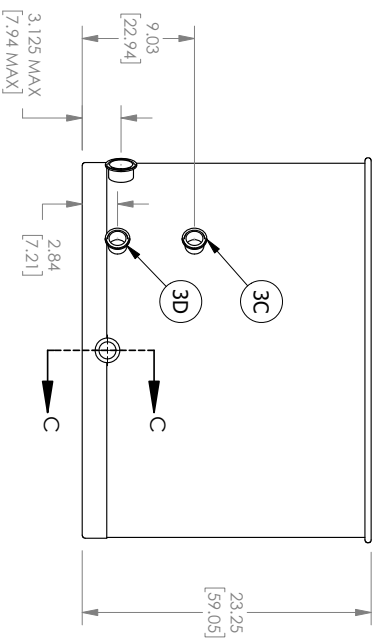
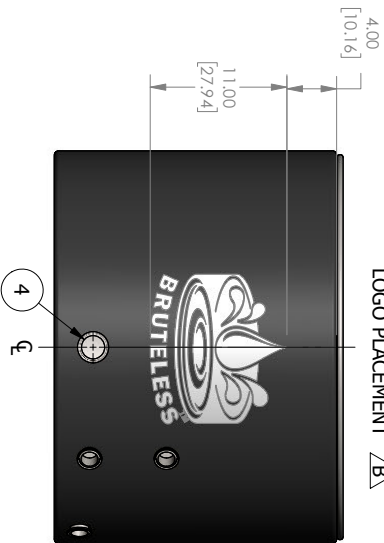
- [30 Gallon: Height: 28.5" - Diameter: 18.75"](#)
- [44 Gallon: Height: 28.25" - Diameter: 23.5"](#)
- [65 Gallon: Height: 23.25" - Diameter: 30"](#)

What is a sanitary weld?

"What is a sanitary weld, you ask? It's a weld that is 100% penetrated and has a smooth face where it will contact the product. This ensures easy and reliable cleaning and no crevices or oxidation to harbor bacteria and crud. This weld joint is very common in the food and beverage, pharmaceutical and dairy industries."



LOGO PLACEMENT 



ITEM NO.	PART NAME	QTY.
1	Washer Drum, 65Gallon	1
2	Drum Footer	1
3	1.5in Tri Clamp Ferrule	4
4	2in Tri Clamp Ferrule	1

REVISIONS			
REV.	DESCRIPTION	DATE	DRAWN
A	SUBMITTAL	7/24/2019	K.MANUEL
B	LOGO MOVE	7/26/2019	ALEX C.

PART #: PPH094		UPPER DIMS. ARE IN INCHES		PART NAME: Washer Drum, 65Gallon	
DESCRIPTION: WASHER DRUM, 65 GALLON W/ INSULATION		LOWER DIMS. (CENTIMETERS)		PRODUCT: BRUTELESS	
MATERIAL: 16GA 304 S.S.		TOLERANCES:		DRAWN: K.MANUEL	
FINISH: 2B FOOD GRADE FINISH		26.25 UNLESS NOTED OTHERWISE		7/26/2019	
		PUREPRESSURE		SHEET: 1 OF 1	
		2625 S. I-70 RD.		REV: B	
		DENVER, CO 80223			

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- Ultra-Low Freezers
- Distillation
- Cold Traps
- Regulators and Gauges
- Freeze Dryers
- Mantles & Stirrers
- Filtration
- Homogenizers
- Presses
- Furnaces
- Induction Heaters
- Ball Mills
- Acrylic Glove Box
- Digital Microscopes

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& Exhibit, 04/22-26 2019,
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Oregon Convention Center
Portland, Oregon, USA

Materials Science &



Technology Sep 29 - Oct 3, 2019, Oregon Convention Center
Portland, Oregon USA



Ceramics 2018 Expo, 5/1 - 5/3, 2018, Cleveland, OH



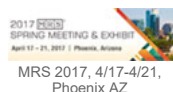
AVS 65th International Symposium & Exhibition
2018, 10/21-10/26, Long Beach, CA.



MRS SPRING 2018 - Fall, 11/25-11/30, BOSTON, MA



MRS 2017, 11/26-12/1, Boston MA



MRS 2017, 4/17-4/21, Phoenix AZ



MRS 2016, 11/27-12/2, Boston, MA



MRS 2016, booth# 131, 3/28-4/1, Phoenix, AZ



MRS 2015, booth# 213, 12/1-12/4, Boston, MA



MRS 2014, booth# 308, 12/2-12/4, Boston, MA

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Patented technology preserves the freshness, potency, color, and nutrition of any organic material.

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CAPACITIES

OPTIMIZED FOR
HERBS & EXTRACTS

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TEMPERATURE

STAINLESS STEEL
CONSTRUCTION

COMPLETELY
AUTOMATIC



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MRS 2013, booth# 305, 12/1-12/3, Boston, MA



2012 MRS FALL MEETING
MRS 2012, booth# 802, 11/26-11/30, Boston, MA



MRS 2011, booth# 824, 11/29-12/1, Boston, MA



TMS 2013, booth# 500, 3/3-3/7 in San Antonio, TX



TMS 2012, booth# 113, 3/11-3/15, Orlando, FL



ACS 2012, booth# 1800, 8/19-8/21, Philadelphia, PA



APS 2012, booth# 537, 2/27-2/29, Boston, MA

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OVERVIEW

Patented technology keeps the product fresh, and preserves the potency, color, shape and nutrition of any organic material.

Perfect for freeze drying herbs, oils, medicines, remedies, pharmaceuticals, and compounds.

FEATURES

- The freeze dryer has built in intelligence. It automatically and perfectly manages the freeze drying process
- The ideal vacuum pressure and drying temperature is maintained for each material—preserves freshness and potency
- 10.25 square feet of tray space—nearly twice the capacity of Harvest Right's standard Large freeze dryer
- 6 liters of ice capacity

DIMENSIONS

Overall product dimensions: 22.5" W x 25.5" D x 32.5" H
Perfect for a countertop, cart or table.

WARRANTY

1 Year limited warranty.

POWER

110 volt outlet.

SHIPPING INFO

The large stainless pharmaceutical freeze dryer ships in one package with a total weight of 274 lbs.
Package dimensions are: 29"W x 38"D x 48"H. Item will be delivered to physical addresses, no PO boxes.

MAINTENANCE

Simply filter and replace oil. Takes one or two minutes.

VACUUM PUMP & OIL FILTER

The freeze dryer itself requires little to no maintenance. However, all freeze dryers come with a high quality vacuum pump, which requires some maintenance, mainly adding and draining oil. There are 3 cups of oil in a vacuum pump that need to be changed regularly to keep a freeze dryer running efficiently. This is a simple process, and requires little effort.

Each freeze dryer also includes a stand-alone oil filter. The filter cleans the oil and allows you to keep reusing your oil as if it were new. Using filtered oil in each batch is a great way to save money and be more eco-friendly, while also helping your vacuum pump perform as efficiently as possible.

SPECS

Each vacuum pump has been factory tested to guarantee 25 microns (25,400 Microns = 1 Inch of Hg) or better, and listed CFM performance.

TECHNICAL SPECIFICATIONS:

CFM: 7.2
Motor: ¾ HP, 1725 RPM
Voltage: Standard 115V 60Hz
Plug: US 110V
Intake Port: ¾ JIC flare
Intake Port: 21 oz (680 cc)
Dimensions: 10½" H x 16" D x 5¾" W
Weight: 35 lbs



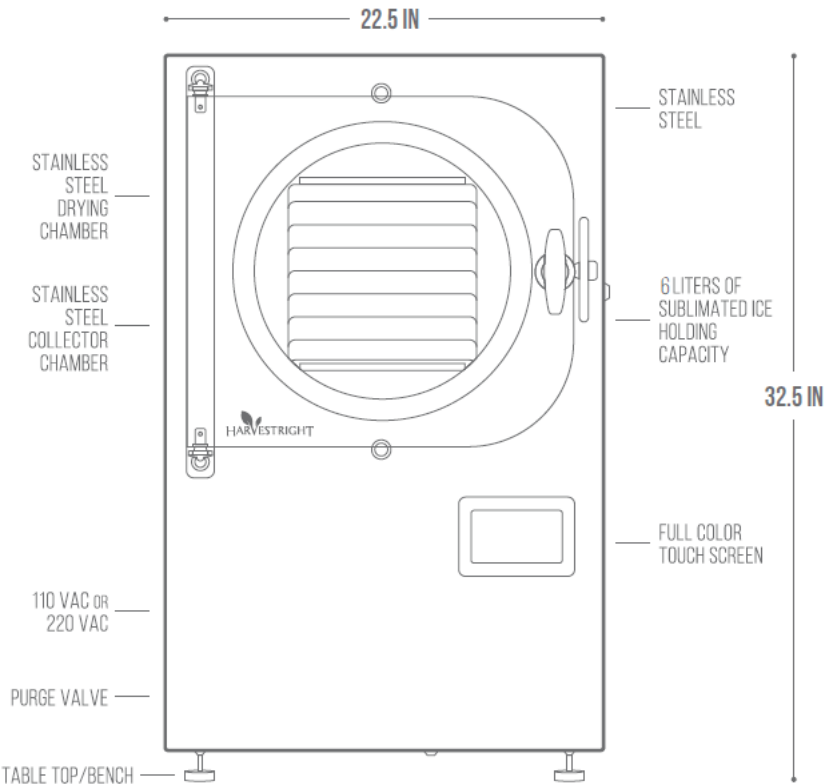
DIMENSIONS: 10½" H x 16" D x 5¾" W

TECHNICAL SPECIFICATIONS

DIMENSIONS 22.5" W x 25.5" D x 32.5" H

AMPS 17 AMPS MAX DRAW AT 110 VAC AND
10 AMPS MAX DRAW AT 220 VAC

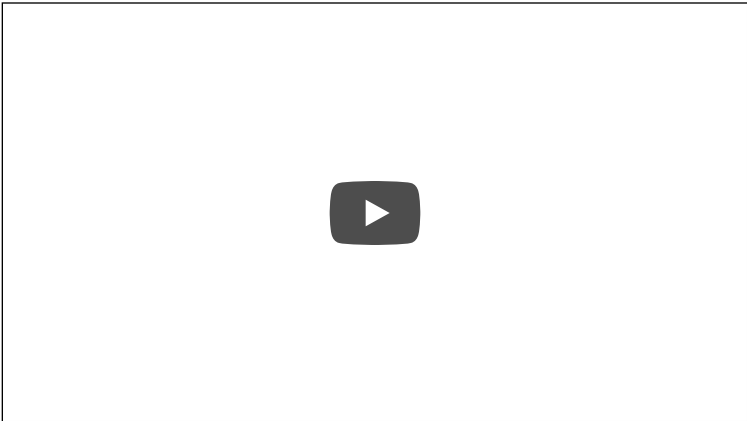
MIN. TEMP. RATING COLLECTOR COOLS TO -46°C



Harvest Right Freeze Dryer Overview

Harvest Right - Home Freeze Dryer Overview

How to Setup Your Freeze Dryer



60 Educational Vidoes from Harvest Right



HOW IT WORKS



STEP 1
Fresh or cooked foods are placed on the shelves where they are frozen to -40°F or colder.



STEP 3
When completely dry, food is removed from the freeze dryer and sealed in moisture and oxygen proof packaging to ensure freshness until opened.



STEP 2
Once the food is frozen, the freeze dryer creates a powerful vacuum around the food. As the food is slightly warmed, the ice in the food sublimates and changes directly from a solid to a gas. That water vapor is then discarded.



STEP 4
When you are ready to eat the food, simply add water. It will regain its original fresh flavor, aroma, texture and appearance!



Related Items

- 

Harvest Right
PHARMACEUTICAL
- 

Harvest Right -40C Large
Freeze Dryer w/ 6 cfm JB
Pump - 110V
- 

Harvest Right -40C Large
Freeze Dryer w/ 6 cfm JB
Pump - 110V
- 

Harvest Right -40C
Standard Freeze Dryer w/
6 cfm JB Pump - 110V

Medium Freeze Dryer w/ 7.2 cfm Pump	\$3,675.40	\$3,180.45	\$2,195.60
--	------------	------------	------------

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- Ball Mills
- Acrylic Glove Box
- Digital Microscopes

* Marked fields are required.

Power option *

Select

Shelf option *

Select

Door sealing gasket *

Select

Vacuum setup *

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Accessory *

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Delivery liftgate service *

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1

Price

\$1,990.00

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Item #: AT19-UL

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Meet Ai



FIVE ALUMINUM SHELVES INCLUDED WITH OVEN PURCHASE. SST (stainless steel) tubing refers to internal tubing and compression. external tubing not included.

Introducing the new Ai UL/CSA certified AccuTemp 1.9 cubic foot vacuum ovens, **this certification is required by many municipalities, and it also provides a higher standard of equipment safety and lifespan.** Also come standard is the secondary over-temp protection dial, all stainless steel tubing/compression fittings, stainless steel vacuum/vent valve, oil-filled vacuum gauge, 5 sided pad heating technology and **two year warranty.** The thermal-conductive aluminum shelves provide excellent temperature uniformity inside the chamber, while our 3rd gen LCD low proportional gain temperature controllers keep your oven temperature accurate.

AccuTemp-19 series digital desktop vacuum ovens feature a 1.9 cubic foot easy-to-clean stainless steel chamber with a large dual-layer tempered glass safety window and small footprint. These ovens can greatly reduce drying time by maintaining a consistent vacuum level within the chamber.

Every one of our vacuum ovens goes through a 2-time 24-hour vacuum leak test, and is 100% quality controlled in New Jersey or Nevada before leaving our facilities.

Attention: Before initial use, run oven at 400°F without vacuum for 15 minutes to burn off any residue that may have been introduced during the manufacturing process.

IMPORTANT! NEVER LEAVE YOUR OVEN UNATTENDED WHILE OPERATING. Across International is not responsible for any loss of material inside of the oven.



Technology Sep 29 - Oct 3, 2019, Oregon Convention Center
Portland, Oregon USA



Ceramics 2018 Expo, 5/1 - 5/3, 2018, Cleveland, OH



AVS 65th International Symposium & Exhibition 2018, 10/21-10/26, Long Beach, CA



MRS SPRING 2018 - Fall, 11/25-11/30, BOSTON, MA



MRS 2017, 11/26-12/1, Boston MA



MRS 2017, 4/17-4/21, Phoenix AZ



MRS 2016, 11/27-12/2, Boston, MA



MRS 2016, booth# 131, 3/28-4/1, Phoenix, AZ



MRS 2015, booth# 213, 12/1-12/4, Boston, MA



MRS 2014, booth# 308, 12/2-12/4, Boston, MA



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E482564

Vacuum Oven, Model(s) AccuTemp-09, AccuTemp-160, AccuTemp-19, AccuTemp-32, AccuTemp-75, AccuTemp-75a



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2012 MRS FALL MEETING
MRS 2012, booth# 802, 11/26-11/30, Boston, MA



MRS 2011, booth# 824, 11/29-12/1, Boston, MA



TMS 2013, booth# 500, 3/3-3/7 in San Antonio, TX



TMS 2012, booth# 113, 3/11-3/15, Orlando, FL



ACS 2012, booth# 1800, 8/19-8/21, Philadelphia, PA



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CERTIFICATE

Certificat - Certificado - Сертификат - Zertifikat - 證書

- 1) **APPLICANT:** (who finally puts the product on the market)
ACROSS INTERNATIONAL LLC
111 DORSA AVE, LIVINGSTON, NJ 07039 USA
- 2) **CERTIFICATE NO.:** I/SETC.002620190516
FILE REFERENCE: CDT05151901
- 3) **ISET MARK:**



- 4) **CAUTION ABOUT CE MARKING** (Instruction for the Applicant who puts the product on the EU market):
 The label of the CE Marking on the left side should be not less than 5mm height. CE Marking and EC Declaration of Conformity are duties for the manufacturer or its applicant who puts the product on the market. This one is responsible to start the CE marking and certification procedure as required by the legislation in force. Only for the products which are compulsorily included into specific Directives or Regulations will be necessary to appoint a Notified Body.
- 5) **TYPE OF PRODUCT:** Ovens
MODEL(S): ACCUTEMP-09, ACCUTEMP-19, ACCUTEMP-32, ACCUTEMP-75A, ACCUTEMP-160, FO-19013, FO-19023, FO-19053, FO-19040, FO-19070, FO-19140, FO-19240, FO-19440, FO-49070
- 6) **LIST OF DIRECTIVES / REGULATIONS / STANDARDS** (as declared by the manufacturer itself)
Low Voltage Directive 2014/35/EU, Electromagnetic Compatibility 2014/30/EU
EN 60204-1, EN 61000-6-2, EN 61000-6-4
- 7) **NOTE:** The applicant is aware about the contents and information included in the ModCOM04.06 Regulation for this type of Certificate that is considered totally accepted. The latest revision of the Regulation is available and can be downloaded from the website www.iset-italia.eu. This document is not referred to any evaluation that could be considered as included in the scope of the activities covered by the standard BS EN ISO/IEC 17065:2012 or European Regulation 765/2008.
- 8) **REMARK:** Certificate is issued on voluntary application from the Client and it gives to the applicant the right to use and affix the ISET Mark (at point 3) on their products, even if it doesn't imply any assessment on the safety and compliance of the product. ISET declares that the only scope of the assessment is to verify the existence of the declaration issued by the manufacturer or an applicant under its own responsibilities.
- 9) **DATE OF ISSUE:** 16/05/2019 **EXPIRY DATE:** 15/05/2024
- 10) **SIGNATURE:** Miriam Camplone
(On behalf of the Legal representative)



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AccuTemp vacuum oven installation and calibration (English)

Ai AccuTemp 1.9 Cu Ft Vacuum Oven Installation Calibration

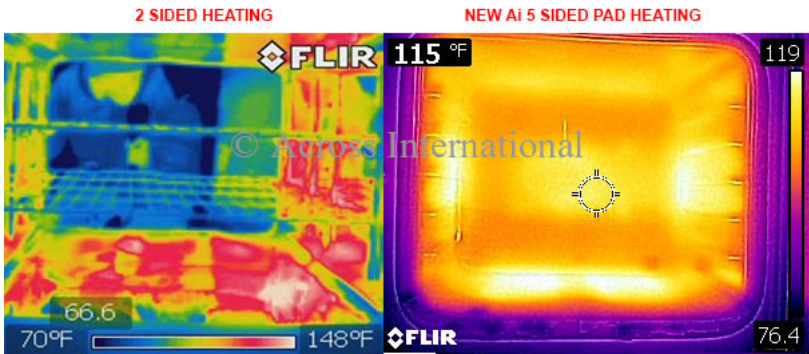


AccuTemp vacuum oven installation and calibration (Spanish)

Ai AccuTemp 1.9 Cu Ft Vacuum Oven Installation Calibratio...



TEMPERATURE UNIFORMITY COMPARISON



Features

- All stainless steel internal tubing & compression fittings provides higher ultimate vacuum, holds vacuum 10 times longer, and require minimum maintenance.
- Oil-filled mechanical vacuum gauge provides more accurate reading, longer gauge life and minimizes shipping damage.
- All stainless steel vacuum and vent valves gives you cleaner connection, more accurate control and long term durability.
- New 5 sided pad heating technology and aluminum shelves provide excellent temperature uniformity and faster heating rates (25% faster in our lab test).
- Adjustable gas back fill capability with needle valve and vent port.
- 3rd gen LCD low proportional gain temperature controllers keep your oven temperature accurate.
- Best choice for the curing and converting of oil extracts. With deep vacuum level, they can operate at temperatures which allow the degassing/purging process to occur rapidly, thus increase productivity and allow for the production of superior quality products with minimal processing time.
- Dual layer observation window with 1/2" tempered safety glass.
- 3" thermal insulation prevents heat loss and minimizes the enclosure's outer surface temperature.
- Easy-to-clean stainless steel interior for exceptional durability and ease of maintenance.
- Built-in alarm alerts you when oven has been shut down by safety circuitry due to out of range temperature.
- All ovens shipped from our New Jersey or Nevada location for quick delivery, and come with two year warranty and lifetime US-based parts and service support.
- Guaranteed US based phone and email assistance within 30 minutes from our engineers.

Manufactured in accordance with





- UL 61010-1
- CSA C22.2
- ISO 9001:2000
- ISO 12100-1:2003, ISO 12100-2:2003
- EN1050:1996, EN294:1992, EN60204-1:2006
- CE

Vacuum oven specifications

Electrical requirements	110V +/-10% 60Hz 1-PH 13.6A, 1,500 watts or 220V +/-10% 50/60Hz 1-PH 6.8A, 1,500 watts
Chamber	Size: 16.5 x 14.5 x 14" Material: Stainless steel Capacity: 1.9 cubic foot
Heater	5-sided heating (left 350W, right 350W, top 220W, bottom 480W, back 100W)
Temperature control	Controller: 3rd gen low proportional gain, microcomputer PID controlled with LCD display Range: ambient to 480°F Display units: Fahrenheit or Celsius Uniformity: +/- 5% of setpoint Dwelling timer range: 1 to 9999 minutes Warm-up time to 100°F: 45 minutes
Vacuum	Ultimate vacuum level: better than 500 microns/millitorrs (may vary based on your altitude, click here to learn more) Mechanical gauge range: 0 to 30 inch mercury

	Vacuum port: KF25 flange x 1 Vent port: 3/8" hose barb Vacuum pump: Sold separately
Weight	Unit: 140 Lbs, shipping: 240 Lbs
Dimensions (WxDxH)	Unit: 28 x 20 x 21.75" With handle and vacuum port: 28 x 23 x 21.75" Shipping: 32 x 28 x 29"
Shelves	Included with oven purchase: 5 aluminum slide-in shelves Size: 16 x 14.25 inches Total area: 228 x 10 = 16 sq ft or 2,280 inch ² Distance between shelves: one inch
Door gasket material	Silicone or Viton
Observation window	1/2" tempered safety glass
Safety	Built-in circuit breaker Overheat shutoff protection Secondary over-temp protection dial
In-door lights	White LED
Warranty	2 years
Compliance	UL/CSA (E482564), CE
Download	Product brochure

Standard package

Part description	Quantity	Part image
Ai UL/CSA certified 1.9 cu ft vacuum oven	1 pc	
Aluminum shelf	5 pcs	
KF25 quick clamp and centering ring	1 set	
User's manual	1 pc	

Related Items



220V 0.9 CF Vacuum
Oven 5 Sided Heating &
SST Tubing/Valves
\$990.00



4.4 Cu Ft 20x20x20"
Vacuum Oven w/ 6
Aluminum Shelves
\$7,990.00

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AccuTemp Desktop Series Vacuum Ovens



AccuTemp series digital desktop vacuum ovens feature stainless steel vacuum tubing, built-in LED lights, an easy-to-clean stainless steel chamber, and a large observation window made of tempered safety glass. These ovens can greatly reduce drying time by maintaining a consistent vacuum level and temperature setting within the chamber. Every vacuum oven goes through two rigorous 24-hour vacuum leak tests and a multi-point quality inspection test before leaving our facilities in New Jersey or Nevada and includes a two-year warranty.

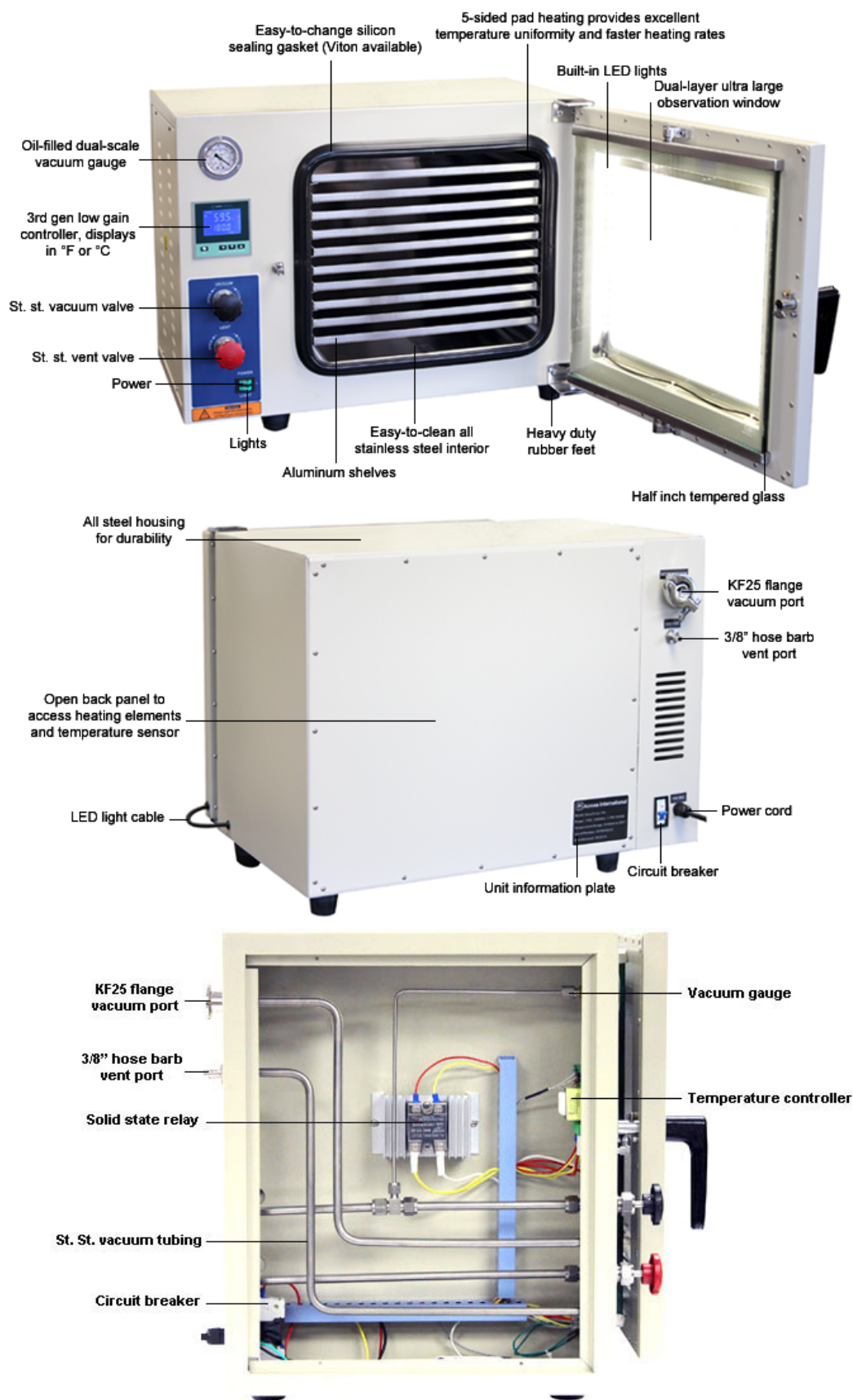
Model	AccuTemp-09	AccuTemp-19
Power Requirements	110V (11 Amps) or 220V (5.5 Amps)	
Chamber Size	0.9 cubic feet	1.9 cubic feet
Shelving Options	4 aluminum pan shelves included (holds 8)	5 aluminum pan shelves included (holds 10)
Unit Dimensions	24 x 20 x 18 "	28 x 22 x 22 "
Unit / Shipping Weight	90 lbs / 150 lbs	140 lbs / 240 lbs
Controller	Digital PID controller with LCD display in °F or °C. Designed for superior operation at low temperatures.	
Vacuum Connection	KF/NW25 flange	
Gas Inlet Connection	3/8" hose barb	
Door Gasket Material	Silicone	
Temperature Specifications	Ambient to 480 °F with an accuracy of $\pm 1^{\circ}\text{F}$. Temperature uniformity within $\pm 6\%$ of set point.	
CE Certification	Yes, included	
UL Certification	Available upon request	
Warranty	Two year manufacturer's warranty. Lifelong US-based technical support, service, and parts.	

FEATURES

- 5-sided heating technology and aluminum pan shelves. Excellent temperature uniformity and rapid heating rates.
- Adjustable gas back fill capability with precise needle valve and vent port.
- 3rd generation low gain controller with LCD display and automatic PID selection. Displays in °F or °C.
- Oil-filled mechanical gauge for more accurate vacuum level readings.
- Stainless steel interior vacuum tubing maintains superior vacuum levels.
- Built-in premium white LED lights for easy viewing of samples.
- Durable stainless steel vacuum & vent valves.



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Best Value Vacs Pneumatic Rosin Heat Press Dual Element Heating (8"x6") *DISCONTINUED*

[1 Review](#)

This item has been discontinued, Please try our selection of [Presses](#) or [Rosin Heat Presses](#) for an alternative.



\$1,450.00

Availability: **Out of stock**Expected Availability Date: **Unknown**

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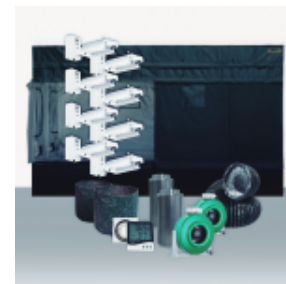
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Classic 90 - 3 x 3 x
5...

Special Price

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750W HID Coco
Comp...

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TrolMaster Aqua
2-in-1 EC + Terr
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Special Price

\$80.60

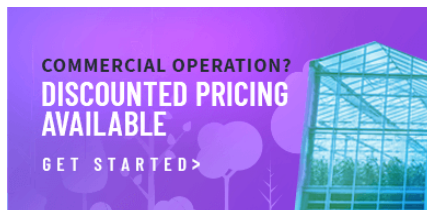
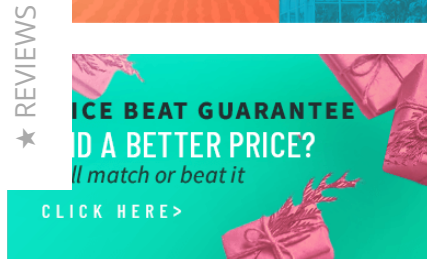
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ADDITIONAL INFORMATION

Name	Best Value Vacs Pneumatic Rosin Heat Press Dual Element Heating (8"x6") *DISCONTINUED*
Brand	BVV
SKU	ROSIN-LCB1015
Weight (lbs)	40.00
MSRP	\$1,650.00



DETAILS

This item has been discontinued, Please try our selection of [Presses](#) or [Rosin Heat Presses](#) for an alternative.

Best Value Vacs 8" x 6" Pneumatic Rosin Heat Press w/ Dual Heating Elements - 5,000 PSI

Best Value Vacs brings you a 8"x6" Pneumatic Rosin Press with dual heating elements capable of pressures of up to 5,000 PSI. This pneumatic Rosin press comes standard with digital temperature control with dual LCD readouts, from 0 to 415F (0 to 212 C). The readouts on the Dual-Heating Rosin Press are customizable to read in either Fahrenheit or Celsius.

Features

- 8"x6" dual-element heating plates for temperature stability
- Customizable temperature readouts, with dual LCD readout from 0 to 415 F.
- Features digital timer with automatic press control.
- Pneumatic press requires air compressor to use
- Delivers up to 5,000 PSI of pressure. Heavy-duty pneumatic ram for optimal press force.
- Automatic operation with manual safety override
- Delivers up to 2850 lbs downward force.

Specifications

- 90-day limited Warranty
- Electricity: 110/120V, 1200W heating, 10 Amps
- Includes air hose and adapter
- Air regulator included for enhanced control
- Instruction Manual Included

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Important Notice: Air compressor required for use.

Green Grizzly

Development Application

Application No. C1043 Microbusiness (Type 12)
City of Hayward

Attachment 7

PACKAGING REQUIREMENTS

CANNABIS AND CANNABIS PRODUCTS



The Medicinal and Adult-Use Cannabis Regulation and Safety Act (MAUCRSA) includes basic requirements for how cannabis and cannabis products must be packaged before sale. These guidelines apply to all cannabis flower, pre-rolls and manufactured cannabis products sold within California.

PACKAGING CHECKLIST

- ☐ **Tamper Evident** – A consumer knows if the package has been opened.
Example: a plastic seal, a sticker across the lid that is ripped when opened, a jar with a lid that pops up after opening, etc.
- ☐ **Child Resistant** – The package is designed to be difficult for children under five years of age to open. See below for more information about what qualifies as child resistant.
- ☐ **Resealable** (for products with multiple uses) – The package can be closed after each use.
Example: a lid, adhesive closure, box top closure, etc.
- ☐ **Opaque** (for edibles only)* – The package is not transparent; consumers cannot see the product through the packaging.
*Amber-colored bottles are considered opaque.
*Opaque bottles used for beverages may use a single, vertical, clear strip less than 0.25" wide to indicate serving sizes.

DOs

- Cannabis flower may be packaged by a cultivator, manufacturer or distributor. Manufactured cannabis products must be packaged and labeled by the manufacturer prior to transfer to a distributor as finished products.
- Protect products from contamination and exposure to any toxic or harmful substances
- If a product has multiple layers of packaging, the packaging requirements can be fulfilled using any one of those layers.

DON'Ts

- Cannot imitate packaging used for products typically marketed to children
- Cannot imitate packaging used for non-cannabis food products

CHILD-RESISTANT PACKAGING (CRP)

State law requires all cannabis and cannabis products to be in child-resistant packaging. Until December 31, 2019, a child-resistant exit package, used by a retailer at the time of sale, may be used to fulfill the CRP requirement. Beginning January 1, 2020, every individual product must be in a child-resistant package.

What qualifies as child-resistant packaging?

- Packages that have been certified as child-resistant, in accordance with the federal Poison Prevention Packaging Act (PPPA, 16 CFR §1700.1)
- A bottle sealed with a pry-off metal crown bottle cap
- Plastic packaging that is at least 4 mils. thick and heat-sealed without an easy-open tab, dimple, corner or flap

Types of CRP:

- **Single Use** ("Initial CRP") – the package is initially child-resistant, but once opened, it is no longer child-resistant. If used, the package's label must say "This package is not child-resistant after opening."
- **Multiple Use** ("Lifetime CRP") – the package maintains its child-resistance throughout the life of the package. It can be opened and closed, but still remains child-resistant.

WHAT REQUIRES INITIAL CRP?

- Flower and flower-only pre-rolls
- Inhaled concentrates (infused pre-rolls, vape cartridges, shatter, wax, etc.)
- Topicals
- Single-serving cannabis products

WHAT REQUIRES LIFETIME CRP?

- Edibles
- Orally-consumed concentrates (tinctures, capsules, etc.)
- Suppositories

NOTE: A package containing multiple servings is not required to be in lifetime CRP if each individual serving is in child-resistant packaging.

LABELING REQUIREMENTS

MANUFACTURED CANNABIS PRODUCTS



Cannabis products must be properly labeled to ensure consumers are informed about what they are purchasing and to prevent unintended use. These guidelines apply to manufactured cannabis.

LABELING PLACEMENT

Where does the required labeling go?

Most of the required labeling must be placed on the outer layer of packaging. The outer labeling requirements are divided into two categories, based on the part of the package where it belongs.

- **Primary Panel** – the part of the label most likely to be displayed to the consumer at retail; typically the front or top of the package
- **Informational Panel** – any other part of the label that is not the primary panel

If the product has multiple layers of packaging, you must also include basic labeling on the inner container that holds the cannabis product:

- Inhaled cannabis products (vape cartridges, shatter, wax, etc.) – must include the universal symbol
- Non-inhaled cannabis products (edibles, tinctures, topicals, etc.) – must include the product identity, universal symbol and net weight or volume. Edible products must also include the words “Cannabis-Infused.”

What if my package is small and I can't fit all of the required information on the outer layer?

You can use a supplemental label to include some of the required information. Examples include, hang-tags, peel-back labels, and inserts.

Note: QR codes, websites and other methods that separate the information from the product are not acceptable types of supplemental labeling.

DOs

- Display information clearly and legibly
- Use English and at least 6 point font
- Ensure all required labeling is displayed on the outer layer of packaging

DON'Ts (§40410)

- **California county names** – Unless 100% of cannabis in the product is grown in the county, the name of a California county cannot be included on the label.
- **Cannot be attractive to children** – This includes using cartoons, images popularly used to advertise to children, imitating candy labeling, and using the words “candy,” “candies” or a variation, such as “kandy” or “kandeez” anywhere on the label.
- **Cannot include false or misleading information** – This includes anything untrue or unproven, or information that leads consumers to have an inaccurate impression, or the use of the word “organic” anywhere on the label.
- **Cannot make unproven health claims** – Health-related statements, such as claims about a product's ability to treat or cure disease, may not be made unless there is significant scientific agreement and the claims are supported by a totality of publicly-available peer-reviewed evidence. Anecdotal information and preliminary study results do not meet this criteria.

Note: Health-related statements are heavily regulated by the FDA, and cannabis businesses are not exempt from federal prosecution for misleading health statements.

- **Cannot include a picture of the product (for edible cannabis products only)** – State law required edibles to be in opaque packaging to reduce the risk that a child would be attracted to the product. Photographs or other images of the product cannot be on the label for the same reason.
- **Cannot market the product as an alcoholic beverage** – More information on this label restriction can be found in the Bureau of Cannabis Control regulations §5041.1.

FIND MORE HELP ONLINE

Visit the CDPH website for more information on the packaging and labeling requirements:
www.cdph.ca.gov/mcsb

LABELING REQUIREMENTS

MANUFACTURED CANNABIS PRODUCTS



LABELING CHECKLIST (FOR OUTER LAYER OF PACKAGING)

PRIMARY PANEL — the part of the label displayed to consumers at retail; typically the front or top of the package

- ☐ **Product identity** — A generic or common name that describes the product. Examples include chocolate, fruit chew, vape cartridge, lotion, tincture, etc.
- ☐ **Universal symbol** (in black, at least 0.5" x 0.5") — The California symbol that identifies items as containing cannabis. Download the symbol at www.cdph.ca.gov/mcsb.
- ☐ **Net weight or volume** (in both metric and U.S. customary units) — The weight or volume of the contents of the package.

Edible cannabis product labels must also include:

- ☐ **"Cannabis-Infused"**— These words must be listed above the product identity, in a bold font and larger text size than the one used for the product identity.

INFORMATIONAL PANEL — any part of the label that is not the primary panel

- ☐ **Manufacturer name and contact information*** — Must be a name listed on the license certificate (either the legal business name or the registered DBA), and their phone number or website
- ☐ **Date of manufacture/packaging*** — One date may be used. Include month, day and year. (Example: MFG/PKG: 02/23/19)
- ☐ **Government warning statement for cannabis products*** (capital letters and bold font)
- ☐ **UID number** — The unique tracking number issued through Track-and-Trace
Note: This requirement will begin when you receive your Track-and-Trace login. Do not create a placeholder UID number.
- ☐ **Batch or lot number**
- ☐ **Instructions for use and any preparation needed*** — For example, the method of consumption or application
- ☐ **List of all ingredients*** (in descending order by weight or volume) — Include sub-ingredients, if any
- ☐ **Allergens*** (if applicable) — The word "Contains," followed by a list of any major food allergen in the product. The major food allergens are milk, egg, tree nuts, wheat, peanuts, soybeans, fish or crustacean shellfish. Use the specific food name when disclosing allergens (i.e. "almonds" instead of "tree nuts").
- ☐ **Artificial food colorings*** (if applicable)
- ☐ **Expiration, use-by or best-by date*** (if applicable)
- ☐ **"KEEP REFRIGERATED" or "REFRIGERATE AFTER OPENING"*** (if perishable after opening)
- ☐ **"FOR MEDICAL USE ONLY"*** (if applicable) — Manufacturers must include these words on the label if the product contains a THC concentration that can only be sold in the medicinal market.

Edible product labels must also include:

- ☐ **Sodium, sugar, carbohydrates, and total fat per serving*** (in milligrams or grams)

OTHER LABELING — may be on either the primary or informational panel

- ☐ **Cannabinoid content** (in milligrams) — Cannabinoid content may be added to the label by the manufacturer before testing or on the distribution premises after testing.
 - THC and CBD per package (for all manufactured products)
 - THC and CBD per serving (for edibles and concentrates with designated serving sizes)
 - Any other cannabinoid that makes up 5% or more of the total cannabinoid content (if labeled after testing)

* Indicates labeling information that may be placed on a supplemental label

ADDITIONAL REQUIREMENTS

Prop 65 Warning (if applicable) — Proposition 65 requires businesses to provide a clear and reasonable warning before knowingly and intentionally exposing anyone to chemicals that are known to the state to cause cancer or birth defects or other reproductive harm. For more information on Prop 65 and applicable requirements, visit <https://oehha.ca.gov/proposition-65>.

CRV Recycling (for beverages, if applicable) — Beverage manufacturers are responsible for labeling qualifying beverage containers with recycling information. For more information, visit <https://www.calrecycle.ca.gov/bevcontainer>.