

CAC Subcommittee on Public Health

August 2021

Consumption Lounges – topics for discussion

1. Air quality
 - a. What regulations are necessary to protect employees from the short- and long-term effects of secondhand smoke (SHS) exposure?
 - i. Ventilation
 - ii. Filtration
 - b. What regulations are necessary to protect neighbors from the odor?
 - c. Tobacco smoking/nicotine vaping – what are the regulations re: Clean Indoor Air Act?

2. Health notices/information/disclosures
 - a. What health notices will we require for patrons?
 - i. Statement for pregnant/breastfeeding women
 - ii. Statement for people with asthma/breathing problems
 - iii. Statement for people with cardiovascular disease
 - iv. Statement about co-use of marijuana and alcohol
 - v. Statement about driving after cannabis use
 - vi. Statement about general health effects of smoking and/or exposure to second-hand smoke.
 - vii. Statement about poly-pharmacy interactions.
 - viii. Statement about over consumption.
 - ix. Statement about delayed onset.
 - b. What health notices will we require for employees?
 - i. Handwashing displays in bathrooms
 - ii. Handwashing stations in cannabis prep areas
 - iii. Warning about SHS exposure – both unintentional high and health effects.
 - iv. Infectious disease statements/health policies
 1. List of 5 diseases (e.g., norovirus, Hep A)
 2. List of symptoms
 - a. Employees should not show up to work with 1 or 2

3. Ready-to-consume products
 - a. What is the difference between ready to eat and product consumed on site?
 - b. Does the consumption lounge law allow creation of cannabis infused foods on site? If yes, then how does that work with testing requirements?
 - i. Standardized recipes a solution?
 1. THC may not be stable with other ingredients/matrix.
 2. 15% variation in testing for THC, etc – can we achieve this for on site created products.
 - ii. Training on how to treat the tested product so that the cooking process doesn't change chemical makeup.

- c. What type of information should be disclosed to patrons?
 - d. Should there be a limit on the total amount of THC, etc in edibles served to one person at a consumption lounge? For example, should we say that a fixed menu with multiple courses should have the amount of THC, etc capped at some amount per a person's body weight?
 - i. Cannabis affects people differently – this will be difficult.
 - 1. Provide context for dosage.
 - a. "Effects can be felt for majority of people at Xmg."
 - b. Provide low dose options.
 - c. Limits to consumption would be difficult.
 - d. Provide medical cannabis license holders access to higher doses?
 - ii. Training employees on how to walk people through correct dosage.
 - 1. Concern – woman/vulnerable people incapacitated in public
 - e. Should we recommend standards for preparation that are different from what already exists or edible products?
 - f. Standardization of cannabis products made on site requirements
 - i. Need to look at food and cannabis regulations
 - g. How will testing work for products made on site?
 - h. Will we require all products to be pre-packaged, single serving ?
 - i. Will we require employees to open the package on site?
4. Occupational health and training
- a. What certifications/licenses do they need?
 - i. Health card if establishment serves food, beverage, and/or cannabis edibles.
 - ii. A valid agent card and food handler card should be required for all staff.
 - iii. A facility should also be required to have a certified food protection manager on staff during all operating hours. OSHA 10/OSHA 30.
 - b. Cleaning of devices
 - c. Sexual assault/violence prevention/driving under the influence training.
 - i. Look at regulations re: overconsumption for bartenders and owners
 - ii. Requirement for a written plan?
 - 1. Need third party verification of training?
 - d. Should employees' time working on the consumption lounge floor be limited to reduce exposure to SHS?
 - i. How do casinos/cigar bars/etc deal with employee time?
 - ii. Require respirators?
 - iii. Set up separate rooms for consumption?
 - 1. COVID/airborne illness concerns?
 - iv. Review international building code?
5. Inspections
- a. What requirements do we put in place to protect CCB inspectors and law enforcement when they enter a consumption lounge?
 - i. Employee training and licensing requirements
 - ii. Who inspects what sections?
 - 1. Can food safety training CCB employees to do food inspections? Teams?

2. Will food sides need permits like restaurants?
- iii. Air quality inspections
 1. Need to nail down other recommendations before understand how to protect inspectors.