

CAC- Public Safety Subcommittee

Meeting Materials – October 19, 2021

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Recommendations

Lauren DiPrete, MPH, REHS 10/19/21

Recommendation 1 - Log customer illness

- Require all consumptions lounges to log and report any illnesses, observed on site or reported to the lounge afterward, to the regulatory authority responsible for investigating outbreaks.
 - To include symptoms of foodborne illness, overconsumption, or otherwise
 - Log to include: Date and time of consumption, type of consumption, date and time of illness onset, illness description, contact information
 - Illness log to be available for review during inspections and as requested by regulating authority
- Why?
 - Assist in illness surveillance and investigations
 - The faster illness is identified, the faster it can be addressed and further illness transmission can be prevented

Recommendation 2- Post health policy

- Require lounges to post their employee health policy visible to employees. Policy to include symptoms of foodborne illness and diagnosed illnesses that employees would be excluded from work if experiencing.
- Why?
 - Nearly half of restaurant outbreaks are due to ill employees per CDC. Employees must know when to call out of work to protect the health of the customers.



Employee Health Policy

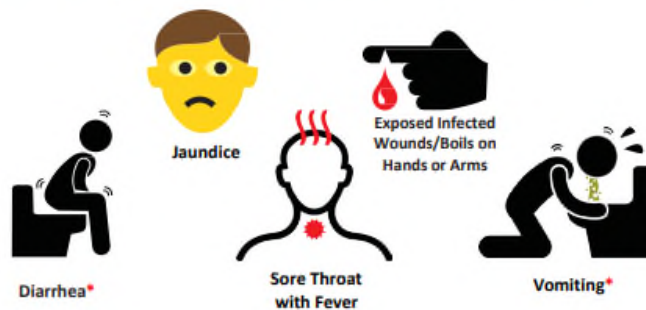
The Regulations Governing the Sanitation of Food Establishments, Chapter 2, Section 2, Employee Health, requires that a permit holder, person in charge, food handlers and conditional food handlers reduce the risk of transmission of foodborne disease transmission by:

1. Reporting symptoms such as:
 - Vomiting*
 - Diarrhea*
 - Jaundice
 - Sore throat with fever
 - Infected cuts or burns on hands and wrists

***Note: Employees should not return to work until free of symptoms for at least 24 hours (without the use of medication).**

2. Excluding employees from handling food when diagnosed with an illness that can be transmitted through food such as:
 - Salmonella Typhi (typhoid-like fever)
 - Shigella spp. (causes shigellosis)
 - E-coli 0157:H7
 - Hepatitis A virus
 - Norovirus

5 Symptoms of Foodborne Illness



Recommendation 3 - Log employee illness

- Require all consumption lounges to log employee absence due to foodborne illness symptoms or diseases.
 - Require employee illness callout log be available for review during inspection and as requested
 - Logs to include employee name, date(s) called out due to illness, symptoms, diagnosis (if known)
 - Why?
 - Nearly half of restaurant outbreaks are due to ill employees per CDC. Managers must know who is sick and should not be handling items that can transmit illness.
 - This requirement is encouraged by the FDA and CDC, and does not violate HIPAA or the ADA

Can Restaurant Managers Talk with Sick Workers? 3 Things Restaurant Managers Need To Know

Restaurant managers: Talk to your employees about their symptoms and diagnoses so you can make sure sick workers don't spread foodborne illness.

- Nearly half of restaurant-related outbreaks are caused by sick food workers.
- Managers need to know if their workers are sick so they can decide if they should handle food.



Three Things To Know

- 1 The Food Code encourages employee and manager conversations about foodborne illness.**
 - The Food Code is a science-based model code published by the Food and Drug Administration that states can use to develop or update their food safety rules to help prevent illness and outbreaks.
 - It says that employees should tell their managers about possible foodborne illness symptoms and that it is the manager's responsibility to ensure employees are aware of these reporting requirements.
 - Most state and local food codes in the United States are modeled on the FDA Food Code.
- 2 The Health Insurance Portability and Accountability Act of 1996 (HIPAA) does not prevent restaurant managers from asking employees about foodborne illness symptoms and diagnoses.**
 - HIPAA sets privacy standards for protected health information.
 - HIPAA does prevent a *health care provider* from sharing health information about an employee with that employee's manager but it does not prevent a *restaurant manager* from asking an employee about their illness symptoms.
- 3 The Americans with Disabilities Act of 1990 (ADA) does not prevent managers from asking employees about foodborne illness symptoms and diagnoses.**
 - ADA seeks to prevent discrimination and ensure equal opportunity for persons with disabilities.
 - Most foodborne illnesses are mild and short-term and are not considered disabilities under ADA.
 - If an employee does not have an ADA disability, the manager can follow the Food Code's guidance without considering the ADA. And in the rare event that an employee does have a foodborne illness that is considered a disability, employers would consider both ADA and the Food Code.

Restaurant managers and employees can work together to prevent the spread of foodborne illnesses.

Where Can I Learn More?

For access to the full article this content is based on and other helpful links, visit www.cdc.gov/nceh/ehs/activities/can-restaurant-managers-talk-with-sick-workers

Recommendation 4 - Cannabis training

- Require staff to obtain cannabis safety related training and certification to be renewed routinely.
- Training to include:
 - Clinical effects of cannabis on the human body
 - Methods of identifying overconsumption
 - Methods of preventing sexual assault and disturbances of the peace
 - Applicable state and local laws
- Methods to meet this recommendation
 - Develop Nevada-specific training, and/or
 - Utilize existing training
- Why?
 - Ensure safe, lawful consumption
 - Protect users from assault, sexual and otherwise during consumption

Recommendation 5 - Food handler card

- If the consumption lounge serves food, including beverages and snacks, require staff to obtain a food handler card or equivalent
 - Options:
 - Food handler card from local health department, though not all health departments offer this service
 - Food handler training from ServSafe or ANSI-equivalent organization
 - Why?
 - Foodborne illness sickens 48 million, hospitalizes 128,000, and kills 3,000 people per year per the CDC and is easily preventable through training and proper procedures

Recommendation 6 - CFPM

- If the consumption lounge serves food, including beverages and snacks, require the lounge to have a certified food protection manager on site at all hours of operation. Various companies offer this training.
- Why?
 - Foodborne illness sickens 48 million, hospitalizes 128,000, and kills 3,000 people per year per the CDC and is easily preventable through training and proper procedures

Recommendation 7 - Written plans

- All consumption lounges must have a written plan with instructions for how to address the following potentially dangerous scenarios:
 - Overconsumption
 - Sexual assault
 - Attempts to drive while intoxicated
- Why?
 - To keep cannabis consumption safe for all participants and the community

Recommendation 8 - Adopt appropriate food regs

- Adopt the food regulations of the local/state health authority or adopt equivalent regulations modeled after the FDA Food Code that adequately address all aspects of food safety.
- Why?
 - To ensure food safety and prevent foodborne illness. Serving Time and Temperature Controlled for Safety Foods (TCS Foods) increases the risk of illness. Thorough regulations controls the risk.

Recommendation X- Postpone TCS foods

- Temporarily restrict the use of TCS foods as defined by the FDA (dairy, meat, cooked vegetables, foods that require refrigeration etc.).
 - Final product must be shelf stable. Acceptable to allow pasteurized dairy ingredients and canna butter.
 - Or buy from approved source
- Why?
 - Allow consumption lounges to open with simpler, safer foods first.
 - Allow the regulatory agency time to develop or adopt appropriate regulations and train staff and industry on appropriate food safety.
 - Allow the service of TCS foods at a later time.
- Or have different tiers of consumption lounge permits based on activities/risk level?
- Address the specific concerns for lounges serving TCS foods

Recommendation 9 - TCS Foods

- Address the specific concerns for lounges serving TCS foods as defined by the [FDA](#) (dairy, meat, cooked vegetables, foods that require refrigeration etc.) separately.

Recommendation 10 - Devices

- Require all devices to either be:
 - Brought in by customer, staff to verify that it is empty upon arrival (and departure, if no carryout is allowed)
 - Single use model: Provided by lounge to be used on site and carried out and discarded or carried out (empty, if required) by customer
- Why?
 - No clear guidance on proper cleaning and sanitization of devices from federal agencies.
 - Reduces liability for lounges if they are not responsible for the cleaning and sanitization of devices for use by multiple parties.

Ready-to-Consume Products Discussion Points

Cannabis Advisory Commission

October 19, 2021

Benjamin G.M. Chew, Ph.D.

AB341

- Retail Cannabis Consumption Lounge – attached or immediately adjacent to a retail store (dispensary)
- Independent Cannabis Consumption Lounge – NOT attached or immediately adjacent to a retail store (dispensary)
- Allows single-use cannabis products or ready-to-consume cannabis products to be consumed on the premises of the business by persons 21 years of age or older.

Ready to Consume

“Ready-to-consume cannabis product” means an adult-use edible cannabis product that is:

1. Prepared on the premises of a cannabis consumption lounge;
2. Presented in the form of a foodstuff or beverage;
3. Sold in a heated or unheated state; and
4. Intended for immediate consumption.

Single Use

- “Single-use cannabis product” means a type of cannabis or adult-use cannabis product, other than a ready-to-consume cannabis product, that the Board has determined to be appropriate for consumption in a cannabis consumption lounge pursuant to section 28 of this act.

Section 22

A cannabis consumption lounge shall:

- (a) Install a ventilation and exhaust system which is capable of sufficiently expelling odors generated in the cannabis consumption lounge, reducing volatile organic compounds and maintaining the standards for air quality in the cannabis consumption lounge as set forth by regulation of the Board;
- (b) Train each employee of the cannabis consumption lounge concerning paraphernalia, single-use cannabis products and ready-to-consume cannabis products, including, without limitation, the proper use of paraphernalia, the potency, absorption time and effects of single-use cannabis and products and ready-to-consume cannabis products, the recognition of impairment from and overconsumption of cannabis and the safe handling of a customer who is impaired;
- (c) Submit a security plan to the Board which, without limitation, provides for adequate security and lighting at the cannabis consumption lounge and for each entrance and exit of the cannabis consumption lounge to be adequately secured, and submit to the Board such updates to the plan as the Board may require;
- (d) Submit a plan to the Board setting forth protocols and procedures to deter customers from driving under the influence of cannabis, and submit to the Board such updates to the plan as the Board may require;
- (e) **Submit a plan to the Board setting forth protocols and procedures to ensure that cannabis and cannabis products are not sold or otherwise distributed in the cannabis consumption lounge other than as authorized in this chapter, and submit to the Board such updates to the plan as the Board may require;** - DOES THIS MEAN NO SHARING? CAN CCB AUTHORIZE SHARING?
 - **Purchasing limits at Dispensaries are for POSSESSION, not CONSUMPTION**
- (f) **Dispose of cannabis or cannabis products which are left at the cannabis consumption lounge in accordance with the procedures for disposal set forth by the regulations of the Board;**
- (g) Comply with all local ordinances and rules; and
- (h) Comply with any requirements set forth by regulation of the Board.

Section 23

A cannabis consumption lounge may:

1. Sell food and beverages to customers of the cannabis consumption lounge;
2. Sell any other item which does not contain cannabis or cannabis products and is not intended for use with cannabis or cannabis products to customers of the cannabis consumption lounge; and
3. Provide live entertainment at the cannabis consumption lounge.

Can sell non-infused items. Need to have appropriate permits and inspections depending on what is being sold (restaurant, etc.)

Section 24

A cannabis consumption lounge shall **not** allow:

1. The consumption of cannabis or cannabis products at any place which is within view of a public place;
2. The entry of any person who is less than 21 years of age to the cannabis consumption lounge;
3. **The consumption of any cannabis or cannabis product in the cannabis consumption lounge that is not a single-use cannabis product or ready-to-consume cannabis product; or**
4. **A single-use cannabis product or ready-to-consume cannabis product that was purchased at the cannabis consumption lounge to be removed from the premises of the cannabis consumption lounge.**

Section 25

1. A **retail** cannabis consumption lounge may:

- (a) **Obtain from the adult-use cannabis retail store** to which the retail cannabis consumption lounge is attached or immediately adjacent:
 - (1) Single-use cannabis products for the purposes of resale; and
 - (2) Cannabis or cannabis products for the purposes of producing ready-to-consume cannabis products;
- (b) **Sell single-use cannabis products obtained** pursuant to paragraph (a) to customers of the retail cannabis consumption lounge; and
- (c) **Prepare ready-to-consume cannabis products using cannabis obtained** pursuant to paragraph (a) and sell such products to customers of the cannabis consumption lounge.

2. A retail cannabis consumption lounge shall ensure that **only** single-use cannabis products or ready-to-consume cannabis products **that were purchased from the retail cannabis consumption lounge** are consumed in the lounge.

Section 27

1. An independent cannabis consumption lounge shall enter into a contract with one or more adult-use cannabis retail stores to sell to the independent cannabis consumption lounge:
 - (a) Single-use cannabis products for the purpose of resale; and
 - (b) Cannabis and products for the purpose of preparing ready-to-consume cannabis products.
2. An independent cannabis consumption lounge which has entered into a contract pursuant to subsection 1 may:
 - (a) Sell single-use cannabis products obtained pursuant to subsection 1 to customers of the independent cannabis consumption lounge; and
 - (b) Prepare ready-to-consume cannabis products using cannabis and cannabis products obtained pursuant to subsection 1 and sell such products to customers of the independent cannabis consumption lounge.
3. An independent cannabis consumption lounge shall ensure that only single-use cannabis products or ready-to-consume cannabis products that were purchased from the independent cannabis consumption lounge are consumed in the lounge.
4. The Board may require an independent cannabis consumption lounge to submit a contract entered into pursuant to subsection 1 to the Board for review.

Single Use

- No leftovers are to leave the lounge – it would turn into a Dispensary that allows consumption
 - Can this lead to overindulging? “Need to get your money’s worth”
- Section 22 – “Items are not sold or otherwise distributed” – CCB would need to rule if sharing (edible, vape, hookah, etc.) is allowed
 - Distributed – likely intent was black market items, so allow sharing if item was legally obtained at the lounge? (e.g., only want a 5 mg dose, give half to other person; “couples packages”, “here, taste this”, other discounts)
 - Multi-serving prepackaged items – predominantly, 100 mg total/item
 - Likely would result in sharing, possibly overindulgence
 - Lounge can purchase multi-serving Prepackaged items from Dispensary, but resell in individual portions
 - 10-pack of soft chews or 100 mg choc bar purchased by Lounge, but sell individual (10 mg pieces) to customer
 - Comparable to selling a slice of pizza or a slice of cake
 - No limit to what customer can order, but becomes a conscious decision to purchase it
 - Avoids Producers having to deal with additional SKUs and packaging and labeling issues and waste
 - Can medical patients order higher dosage prepackaged item
 - Could sharing of these items lead to problems?
 - Distribution of a medical item to a recreational consumer

Single Use – vape cartridges

- Vape cartridges – may need to create another SKU for lower amounts of oil loaded into vape cartridges – packaging/labor cost increased
- If using own pen, show it is empty upon entering, purchase cartridge, discard leftovers before leaving – enforcement could be difficult as item can easily fit into pocket

Outside items brought in

- All items consumed MUST have been purchased at the Lounge (Sec 25, 27)
- A Lounge (even if attached to a Dispensary) must obtain the product and sell the single-use item to the consumer.
 - Lounge may not obtain products directly from Cultivation or Production
 - Consumer cannot buy at Dispensary and bring in.
- Reason – how do you control the source of the product? Items purchased on the black market could be tainted and cause problems
- Enforcement could be difficult – e.g., vape pens in pockets
- Note that obtaining from a Dispensary has specific labeling requirements, size limitations – does this make sense for a Lounge to have? Can they purchase a bulk oil?

Ready-to-Consume

- Prepared on-site – infused on-site (see Testing)
- No leftovers can leave
- Can this be shared?
 - If a hookah (typically sharing from a single source) is allowed, is that different from sharing a dish? Hard to enforce non-sharing
 - Dosage – if customer requests higher dosage, will this cause a problem with sharing?

Testing – previously discussed

- Prepackaged obtained by Lounge from Dispensary (Sec 25, 27)
 - Already tested by labs – no further testing required
- Ready-to-Consume (prepared fresh on site)
 - Note that oil has to pass through a Dispensary to the Lounge (Sec 25, 27)
 - Predosed 10 mg (+/- 15%, 8.5-11.5 mg/unit) oil, pre-tested by labs, can order multiple doses – [should there be a maximum dosage allowed to be ordered?](#)
 - Full standard edible testing for the oil to make it consistent with all edibles sold at Dispensary (Dispensary can sell this to customers directly if they want)
 - Customer purchases the number of doses they want, add at end of cooking process (stability, minimize microbial issues with standard food safety), no need to test final product

Recommendation #1 – Prepackaged Items

- Lounge may procure Multi-serving item from Dispensary, but resell individual pieces (max 10 mg/piece) to consumer
 - Max pieces sold is only limited by possession limit
 - Metrc may need modification to allow selling of fractional units
 - Medical items need tighter control over sharing to avoid overindulgence
- Make sure to follow standard food safety protocols
 - Handling money/food
 - Resealing original package to retain quality, cleanliness
- Already tested –no additional testing required

Recommendation #2 – Ready-to-Consume

- Producers may create premeasured easily-dispensed single-dosage (10 mg) oils (or other shelf-stable forms) that are pretested and cleared by the labs (follow all edible testing requirements)
- Producers may create a bulk diluted oil at 10 mg/mL. Lounge measures out 1 mL dosages at point of use (train employees) – could this be sold through a dispensary?
- Must be transferred to Lounge through a Dispensary
- Add dose at the end of the cooking process (no high heat)
- Allow consumer to request dosage they want
- Notify consumer what part of dish is infused
- ID potency at time of service (sticker, stick, etc.)
- Allergen information on menu
- If standard food safety protocols are followed, then no need to test final recipe
- Set expiration date for the oil (6 months? 1 year?)

Recommendation #3 – Sharing/External Items

- Allow limited sharing of items in the lounge (with considerations for transmission of germs)
- Restriction on distribution is aimed towards black market products coming from outside
- No external products, including obtained from a Dispensary, may be brought into the lounge

Recommendation #4 – Leftovers, Quantities

- No leftovers may be removed from the lounge
- Flower and vape may be sold in smaller quantities to minimize waste and over-indulgence

Recommendation #5 – Storage/Disposal

- All disposal must meet the same standards as any other cannabis facility
- All THC containing products must be made non-useable before disposal (sand, etc.) per existing regulations
- All product security requirements are the same as other facilities
 - Alarm, cameras, locked storage, including dumpsters

Recommendation #6 -

- Regulation change – allow lounges to transfer from Cultivation and Producers directly

Proposed Health Notices & Disclosure Recommendations

Cannabis Advisory Commission on Public Health Subcommittee

October 19, 2021

Recommendation #1

- Health notices and disclosures at consumption lounges should be the same or similar to the disclosures that are required at existing cannabis facilities.
 - Maintains industry consistency
 - Consistent information is beneficial to public education
 - Use NCCR 12.050 as a baseline, but some small changes to these disclosures would be advised.

Recommendation #2 – Disclosures (1/4)

Cannabis consumption lounge: Required disclosures and warnings.

1. A cannabis consumption lounge must provide with all usable cannabis and cannabis products served a written notification which contains the following warnings:

(a) “THE INTOXICATING EFFECTS OF CANNABIS MAY BE DELAYED BY 2 HOURS OR MORE AND USERS OF CANNABIS PRODUCTS SHOULD INITIALLY INGEST A SMALL AMOUNT OF THE PRODUCT CONTAINING NO MORE THAN 10 MILLIGRAMS OF THC, THEN WAIT AT LEAST 2 HOURS BEFORE INGESTING ANY ADDITIONAL AMOUNT OF CANNABIS;”

(b) “Cannabis or cannabis products may have intoxicating effects and may be habit forming. Smoking is hazardous to your health;”

Recommendation #2 – Disclosures (2/4)

(c) “Ingesting cannabis or cannabis products with alcohol or other drugs, including prescription medication, may result in unpredictable levels of impairment and a person should consult with a physician before doing so;”

(d) “There may be mental or physical health risks associated with consumption of cannabis products, including but not limited to cardiovascular problems, psychosis, or exacerbation of anxiety and/or depression. People with health concerns should consult with a physician before ingesting cannabis.”

- *Review predominant health concerns statistics relevant to consumers*

Recommendation #2 – Disclosures (3/4)

(e) “**WARNING:** Pregnant or breastfeeding people should not use cannabis or cannabis products. Using cannabis during pregnancy or while breastfeeding may be harmful to your baby’s development.”

- Statement (e) must be conspicuously posted in a minimum of 40-point font in every restroom of a cannabis consumption lounge.

(f) “Cannabis or cannabis products can impair concentration, coordination and judgment. Do not operate a vehicle or machinery under the influence of cannabis or cannabis products;”

(g) “Ingestion of any amount of cannabis or cannabis products before driving may result in criminal prosecution for driving under the influence.”

Recommendation #2 – Disclosures (4/4)

(h) “**WARNING:** This is a smoking lounge. Occupants will be exposed to secondhand smoke. Secondhand smoke is hazardous to your health.

- Statement (h) must be conspicuously posted in a minimum of 72-point font on every point of entry point to a smoking consumption lounge.

(i) “Overconsumption of cannabis or cannabis products may cause negative health effects such as nausea, vomiting, anxiety, agitation, paranoia, and psychosis. Individuals with symptoms of overconsumption should seek immediate medical attention.”

2. The text used on all accompanying material and warnings must be printed in at least 12-point font and may not be in italics.

Recommendation #3 – Signs & Postings (1/4)

Signage regarding cannabis use while pregnant or breastfeeding.

“WARNING: Pregnant or breastfeeding people should not use cannabis or cannabis products. Using cannabis during pregnancy or while breastfeeding may be harmful to your baby’s development.”

- Statement must be conspicuously posted in a minimum of 40-point font in every restroom of a cannabis consumption lounge.
- Statement should be gender neutral and avoid using terms such as “women” or “females” etc.

Require this warning to be posted in restrooms like how alcohol warning signage must be posted in bars and food establishments per NRS 446.842.

Recommendation #3 – Signs & Postings (2/4)

Signage regarding cannabis use while pregnant or breastfeeding.

HEALTH WARNING

**PREGNANT OR BREASTFEEDING PEOPLE
SHOULD NOT USE CANNABIS OR CANNABIS
PRODUCTS. USING CANNABIS DURING
PREGNANCY OR WHILE BREASTFEEDING
MAY BE HARMFUL TO YOUR BABY'S
DEVELOPMENT.**

Recommendation #3 – Signs & Postings (3/4)

Signage regarding secondhand smoke exposure.

“WARNING: This is a smoking lounge. Occupants will be exposed to secondhand smoke. Secondhand smoke is hazardous to your health.”

- Statement must be conspicuously posted in a minimum of 72-point font on every point of entry point to a smoking consumption lounge.

Similar to signage requirements found in Arkansas Clean Indoor Air Act.

<https://www.healthy.arkansas.gov/images/uploads/rules/CleanIndoorAirActRule.pdf>

Recommendation #3 – Signs & Postings (4/4)

Signage regarding secondhand smoke exposure.

HEALTH WARNING
THIS IS A SMOKING LOUNGE. OCCUPANTS WILL BE EXPOSED TO SECONDHAND SMOKE. SECONDHAND SMOKE IS HAZARDOUS TO YOUR HEALTH.

Proposed indoor air quality recommendations Cannabis Advisory Commission Public Health Subcommittee

October 19, 2021

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Recommendation #1

- **Confine all indoor cannabis smoking, vaping, and dabbing to a Designated Smoking Room**
 - Why:
 - Marijuana secondhand smoke (SHS) exposure likely has similar health consequences as cigarette SHS exposure
 - Protect workers and patrons as much as possible from SHS exposure
 - This will NOT eliminate risk, especially for workers. Additional means are necessary to protect workers.



Recommendation #2

- **To reduce risk that air pollution from the Designated Smoking Room enters other parts of the consumption lounge, require the following:**
 1. Completely separated from rest of lounge by solid partitions or glass without openings other than doors.
 2. All Smoking Room doors must be self-closing and installed with a gasket to provide a seal where the door meets the stop.
 3. Must have a separate heating, ventilation, and air-conditioning system so that Smoking Room air is not recirculated into other parts of the lounge.



Recommendation #2 continued

4. Smoking Room air must be directly exhausted to the outdoors by a filtration system so that it cannot enter the non-smoking area through windows, doors, outdoor intakes, etc.
5. Filtration system must be sufficient to remove visible smoke and adequate to eliminate odor at the property line.
6. Lounges must be in freestanding buildings (e.g., not in a strip mall) to eliminate risk that air pollution from a cannabis consumption lounge affects neighboring properties.



Recommendation #3

- **Mandate work protocols and indoor air quality standards that minimize employees' secondhand smoke exposure**
 - Consider using [EPA Ambient Air Quality Standards](#) for non-Smoking Room lounge spaces, focusing on 8-hr average and 15 min peak CO² and PM 2.5 concentration guidelines
 - Mandate monitoring/enforcement/record keeping put on the lounge itself.
 - Do NOT use current NV indoor air quality standards for smoking areas of casinos & bars as they are inadequate for the protection of public health.



Recommendation #4

- **Consumption lounges must design Smoking Rooms and work protocols such that:**
 - Need for employees to enter Smoking Room is minimized
 - Employees can monitor activities in the Smoking Room from a smoke-free room
 - Employees can fulfill regular patron requests without entering the Smoking Room (e.g., serving more products, answering questions, taking payment)
 - Employees must wear adequate PPE (e.g., KN95 masks) to minimize SHS exposure while in the Smoking Room



Recommendation #5

- **Mandate indoor air quality standards and protocols that reduce risk of cardiopulmonary or other acute health effects for workers and patrons while in the Smoking Room**
 - Ways to accomplish these goals:
 - Include exhaust hoods over all seating areas
 - Limit capacity



Recommendation #6

- **Mandate that outdoor Smoking Areas meet the following standards:**
 - Filtration system sufficient must remove visible smoke from the smoking area and eliminate odor at the property line.
 - Must not be visible from the property line
 - Must provide same protections to employees as in Recommendation #4



Recommendation #7

- **Do not allow tobacco smoking/nicotine vaping in cannabis consumption lounges**

– Why:

- Cigarette smoking #1 cause of preventable death in USA. Indoor smoking bans discourage consumption & encourage cessation. NV has poor record on indoor smoking bans. Don't concede more ground.
- Difficult to enforce onsite consumption, especially for vaped products.

