

Nevada Cannabis Advisory Commission – Public Health Subcommittee

Meeting Minutes August 25, 2021*

The Nevada Cannabis Advisory Commission's Subcommittee on Public Health held a virtual public meeting via Zoom. on August 25, 2021, at 10:00 a.m.

Public Health Subcommittee Members Present via Zoom:

Jennifer Pearson, Chair

Teresa Hayes

Benjamin Chew

Jillian Nelson

Lauren DiPrete

Chair Pearson 00:05

Welcome, everyone to the first public health subcommittee meeting for the Cannabis Advisory Commission for the state of Nevada. I am Jennifer Pearson; I am the committee chair. I believe I'm using all the right terminology here. So, this is the first meeting of run like this. So, you know, please let me know if I run afoul of any sort of meeting rules, but I'm going to plow ahead and run this as efficiently as possible. I know we are all busy people. And I don't want to use our time, effectively. We do have two hours open to for this first meeting. So, the agenda has been circulated. I believe it's available on the Cannabis Advisory Commission website. There is also a list of topics that we're going to discuss concerning consumption lounge, lounge regulations also on the site. So, if people are watching on YouTube, or if they're attending, they can go find that online. The first thing I have to do on the agenda is just to get to know the folks on the subcommittee a little better. So, I am going to start, you know, we kind of briefly said hello during the first full Cannabis Advisory Commission meeting. But I'd like to get to know you all a little bit more. So, if you could just provide a little bit information about your background, especially in cannabis. That would really help me as we're thinking moving forward, how to kind of divide and conquer when it comes to making this recommendation. So, I'll kind of model what I'm thinking here. So, my name is Jennifer Pearson, I'm an associate professor at UNR in the School of Public Health. I have a background in public health, I have both a Master's of Public Health and a PhD in public health. I have, I believe over 110 Scientific peer reviewed publications in peer reviewed journals out there so far, and about \$4 million in grant funding from the National Institutes of Health. So, I'm really a straightforward scientist. This is what I do. I've got a lab on campus here where I can do human administration of tobacco and nicotine, not cannabis, though, I would love to be able to do that. I'm also deputy editor of the journal on nicotine and tobacco research. So, you can tell from how I'm talking that I am mostly from a tobacco and nicotine research background. So, I mostly do tobacco regulatory science, but I'm moving into cannabis because there's a lot of questions and a lot of methods, especially that are shared between the two fields. And now that cannabis is a legal product. There's, you know, a lot of a lot of like background to transfer Cately to cannabis. But a lot of it doesn't. So, I'm also really here to learn a lot. And I really appreciate other people's, you know, much deeper background and cannabis than I have. And I'm hoping to develop that over time. So yeah, I'm looking forward to working with all of you, I'm really excited to be able to, you know, work with the states and the great ways

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to maximize benefits and minimize harms of cannabis commercialization. So, I, that's me. And so, next up, Commissioner Chew, we're just going to go alphabetically, can you give us a brief? Hello?

Member Chew 03:40

Sure. Hi, my name is Ben Chew. I have a bachelor's degree in chemistry from Caltech and a PhD in chemistry from Cornell University. I specialize in analytical chemistry. I have worked in corporate America worked for WR Grace, and for Ashland chemical out in the Midwest in Ohio, where I was in charge of the corporate analytical research group there. After that, I did move to a little startup in Cincinnati, and then moved out to Las Vegas for an opportunity out here in the cannabis industry. So, I'm currently the lab director for DB labs out here in Las Vegas, and we test all of the products that are being sold, soy flour, edibles, everything that's out there for not only just for potency, but also tests for microbial contamination, pesticides, everything that the state requires from it from a safety perspective. So, I've been doing this for about six years now. So, I've seen a lot of different products out there and very interested in the public safety side of things. So that's why I volunteer for this committee and to see what's going on with everything else here. So, thank you.

Member DiPrete 05:15

Yeah, Lauren DiPrete, thank you so much. I work at the Southern Nevada health district, I used to do the routine restaurant inspections for a while. And now I currently run the environmental health response for foodborne illness in Southern Nevada. So, coming from an outbreak perspective prevention perspective, I also am a principal investigator on a research cooperative agreement through the CDC on ways to improve food safety, improve outbreak prevention and response, that sort of thing. So, I'm hoping to come to this group with a perspective on outbreak control prevention methods, and then also as an REHS for making sure that the things that we put forward make sense to the folks on the ground who have to enforce these things. And make sure that, you know, it's things that are doable and have an impact. And I do also have my master's in public health as well. So, looking forward to working with this group.

Chair Pearson 06:29

Awesome. Thank you, Commissioner Hayes.

Member Hayes 06:34

My name is Teresa Hayes, and I'm keeping my video off, mostly because it helps with my internet connection. I am the Environmental Health Program Manager for the Nevada Division of Public and Behavioral Health. I have more than 15 years in public health. The last nine have been with the state of Nevada and the last four as the program manager. I don't have a whole lot of experience with cannabis. We have been dealing with the hemp rule, so, SB 209 and now SB 114 will have to be manipulated into language that cover both labeling and testing. And I'm hoping that through this, I can learn enough about this to make some good decisions going forward.

Chair Pearson 07:23

Wonderful, thank you and Commissioner Nelson.

Member Nelson 07:32

Sorry, can you hear me now? Sorry. Good morning. My name is Jillian Nelson. And I am the Vice President of Evergreen Organics. We are a edibles production manufacturing facility based in Southern Nevada. I started with the company in 2015. And have been there through our medical era and our transition into recreational edibles. And I'm

still here today. And I'm very much looking forward to helping the industry move forward. And you know, being able to contribute with my experience to the public health committee.

Chair Pearson 08:05

Wonderful, thank you everybody. This is a great variety of backgrounds and interests. I love listening to you all thinking, oh, good, this person can focus on this, and this person can focus on this. And this. This is great. I'm excited to work with all of you. So now I'm going to turn to public comments. So, I see we have some attendees on Zoom. So, I believe how this works is that if you would like to make a public comment at this point, you can press star nine to raise your hand and that will let us know that you want to make a public comment. Of course, Amber, if I'm doing anything wrong, please break in and let me know. But I believe push star nine. And that will indicate to us that you want to make a public comment and then we can call your name and open up your line. Oh, I see. Andrew Mieure

Andrew Mieure 09:43

I just wanted to thank the subcommittee and the CCB for taking on the regulations here. I know it can be a convoluted situation and I've been working in cannabis hospitality specifically for about seven years now. And I just wanted to thank everybody that I'm moving forward with this. It's been a long time coming. So that was basically just my pop public comment right now. Like I said, there's a lot of things we're still figuring out. And I'm excited to kind of see what the subcommittee comes up with here. So, I'll be in this meeting. And the next one, seeing what happens. So, thank you all for your time, energy and effort towards this very important subject matter moving forward. I know a lot of eyes are on us, nationally, and we're going to be doing some big things here. So, thank you so much.

Chair Pearson 10:31

Thank you for that. I see Sherman Hom.

Sherman Hom 10:47

Okay. Hi. Yes, so my name is Sherman Hom. And I also would like to thank this public health subcommittee. For your efforts, the regulations in the state of Nevada. I am the director of Regulatory Affairs for Medicinal Genomics, a cannabis genomics service company, but I'd like to share with you that I've been in the cannabis industry for 10 years. It all started when I was with the New Jersey State Department of Health. I was a project manager that started or led a team that started the first cannabis testing lab at the state, and then I moved into regulations where I put together a compendium of all states' medical cannabis, required testing, and then I'd be in then I also was the project manager for validating the microbial testing of cannabis in New Jersey. And since May of this year, I've been with Medicinal Genomics, and I'm interested in all things required testing for cannabis in from the microbial contamination. I just like to introduce myself. I do have one question at this time. The will this subcommittee be reviewing and possibly be open to modifying the required microbial testing for cannabis in Nevada?

Chair Pearson 12:37

Um, I'm not sure if I'm supposed to respond to that now or at the end of public comment. So, I've written your question down. Well, let's move on then to the next agenda item, which actually will address the last public comment question also, which is committee long term goals. So, I created this agenda item, because, you know, we've been tasked with immediately looking at public health related regulations for consumption that just because you know, the legislature passed that law, we need to get that done immediately. But before we jump into that, I want us to take just a few minutes to think long term about what we as a committee would like to do. So, I thought I could pick your brains for a moment. Given our kind of wide variety of backgrounds, I think we're going to have different things that

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we think are important to focus on in the future. And I would just like to have those things in the back of my brain as we move forward. So, I will start. So as a public health person, I think about the health of the population in general. So, you know, when I'm looking at CCB regulations, when I'm looking at kind of a preambles to all of the cannabis related laws that have been passed in Nevada, I'm really thinking, well, what's the point here? What are we trying to achieve from a public health perspective? If, and, and so I really want us to think about long term. What are our public health goals for cannabis regulation? What do we want to keep an eye on using, for example, surveillance like epidemiology to make sure that we're on the right track. So, for example, when we think about adolescent or youth use, you know, a good way that we can tell that, that we're making progress in reducing tobacco use among adolescents is that we look at the average age of first use. And so that average age of first use has been getting older and older over time, as we do a better job at, you know, keeping tobacco and nicotine products away from youth. I want us to think about the same thing for cannabis, you know, we want the average age of initiation to be as close to the or perhaps even above that legal age of use, right? We don't want the first time a kid to use to be at age 11, the earlier they start using, the more likely they are to have problems in the future. So that's one example. Another example is what proportion of adolescents think it's easy to get cannabis. So, if we're seeing that number, increase, they're like, Yeah, that's really easy to get our hands on it, then we're going to need to think about what is it about how we regulate cannabis? Or are there other laws and regulations in the state of Nevada that are making it, you know, are, are increasing access to cannabis for people under age. So that's the type of stuff that I would like us to, you know, after we get this canvas knowledge stuff nailed down, take a bigger step back and ask what are we? Why are we here, what's important to us, so that we know if we're if we're succeeding or not. And then also on kind of a smaller level I'm very interested in in revisiting, labeling and dose, dosage recommendations, especially on edible cannabis, I think we could be doing a lot better when it comes to that. And also thinking about advertising regulations, especially for outdoor advertising, I think we can also do a lot better when it comes to that stuff. So, concerning the public comment question, just to address that briefly. You know, reviewing required microbial testing, is certainly something we could review. And it might be something that that is important to either the members of this committee, to the Cannabis Advisory Commission, or the CCB. So, you know, this is an opportunity for when public comments really important, right? Like, we need comment, both from the committee members, but also from the public, what's important to you guys, I think we'd love to hear that as well. So, all that being said, do other folks on the committee have any ideas? I know you haven't had quite the same opportunity to think about this as I have. Commissioner DiPrete? Looks like you've um, yeah,

Member DiPrete 18:13

Um, yeah, I would like to add to that, from my perspective, I would really like to utilize this group to take a look at and make recommendations on ways to prevent outbreaks that can be associated with any type of cannabis lose use or in lounges. I mean, certainly, there are going to be a lot of correlations between foodborne outbreaks and outbreaks that could be occurring at lounges or through edibles or you know, joint, anything that's going into your mouth, that sort of thing. So, I think that would be a really useful focus because I know, as regulators, we don't want an outbreak. As you know, operators, nobody wants an outbreak associated with their facility or their products. And Las Vegas as a whole are such a big tourism community. outbreaks, hitting the news are detrimental for everyone. So, I think that's something that we can all kind of rally around and look for ways to prevent and address any kind of illness that comes associated with cannabis use and go from there.

Chair Pearson 19:19

Yeah, absolutely. What are some other thoughts from commissioners on this topic?

Member Nelson 19:32

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If I could jump in. I definitely second your opinion with regard to reviewing dosage requirements of edibles. I think that's something that while it is very important that we have restrictions on these things to prevent people from accidentally over consuming. I think there's a little bit of a hybrid model available to actually see what is effective for the industry because I think there's a little bit of a disconnect right now, based upon what my experience If it's been, what we currently have to produce under and what the consumer demand is, I really think that that's important. And then also too, I think that there are some inefficiencies in the current state that require it that maybe just make it not necessarily the best for the edibles industry, or the cannabis industry in general, I think being able to kind of tackle these inefficiencies are pretty important because as the cannabis movement continues to gain traction and grow, we Nevada, it really needs to be on the edge of this, especially if, you know federal legalization is on the horizon. And we want to be an example of what you know, obviously is effective, but you know, what can help the industry move forward and, you know, transition easier to a national level?

Chair Pearson 20:51

So, when you say in efficiencies, do you mean in labeling requirements or more broad,

Member Nelson 20:59

I would say in labeling and package requirements right now, compared comparing Nevada to other states, in particular, Nevada definitely has a lot of restrictions to help, you know, make sure that things are child resistant, and not getting in the hands of people that shouldn't, you know, ideally, kids that shouldn't consume these products. But looking at what's happening in other states, I think we've maybe just gone a little bit overboard on this. And there is a way that we can ensure that our packaging doesn't, you know, end up doesn't allow for children to get into it easily. But also allows adults and especially adults with disabilities, or you know, limited mobility, they can also get into the products easily because in my experience, we've kind of made it to where people with limited dexterity have a little bit of a hard time accessing edibles, and oftentimes those are people who are medical patients and who want to play need their medicine. And

Chair Pearson 21:59

yeah, I think we can definitely take lessons learned from other states and then improve upon them. Right like, and here's a great example of where keeping an eye on what's actually important about why we're recommending certain regulations is, to me the most important when we think about planning, right, so like, what's the purpose? And then is the regulation? It's the current regulation achieving that? If yes, is that the best possible way it could be done? Or are there better ways to do it? And if it's not achieving what we want, for example, childproof, you know, or tamper proof packaging, are there better ways to do it? I think that's, you know, a wonderful idea. Yes. I have my own personal experience with edible packaging, no one should have to google something to figure out what how much you should consume of an edible like, Googling? Absolutely not. Right. Like, if you think about any other kind of serving size recommendation, you'll have to Google, how much? How many? How many grams of fat I should have today? Right? Like, that's just let's not do that. So, plenty of room number four. Thank you. Yes, I just realized I unmuted myself. Does anyone else have any recommendations or things that are kind of on your brain for long-term thinking for this subcommittee? Yes. Okay. But Ben you go ahead.

Member Chew 23:40

Sorry. Yeah, I do think it is worthwhile to examine some of the action limits for some of the regulations we have for testing, as a laboratory reads is take what the state has determined to be, you know, what they consider the safe levels for. But I think some of these have been patched together from looking at other states. And I think it needs a little review as to, you know, what, you know, from a toxicologist point of view as to really what is considered a safe level

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or not, or an unsafe level for that. As an analytical chemist, I can tell you how to measure it. But I can't tell you, well, is that number actually safe or unsafe? So, I think we need the opportunity to interact with other people in DPBH, Southern Nevada health district, pulling those resources would be a good thing.

Chair Pearson 24:40

Yeah, exactly. So, kind of look at our standards and then do a kind of a science update, you know, are these appropriate or do they need to be changed given the state of science? You know, that's something that's very doable, I think. Yeah, absolutely. Commissioner Hayes

Member Hayes 25:01

From a public health standpoint, as regulators, we will have staff out in these facilities. So, we're going to have to look about air quality, both in the facility and outside the facility so we can protect our staff while they're regulating inside and not annoy the neighbors when we're outside. We also have to be concerned about health notices, who may be consuming this, whether or not they're breastfeeding, or, you know, have some sort of, you know, medical issue, what kind of messaging can we get out to them, so that they are aware of what they're doing. We also have to make sure that the ready, eat, ready to eat products are indeed ready to eat, safe labeled appropriately, in the right amount for each individual person. And, of course, you know, as we get into the regulating part, what kind of permit and who will do be doing the regulating CCP inspectors health inspectors from DPBH, you know how that works. So, I think that's a balance between your skill set and our skill set and food safety, and bringing those two things together.

Chair Pearson 26:23

Yeah, thank you. Absolutely. And that's actually a nice kind of segue in to speaking specifically about the consumption lounges. So, you know, moving from kind of thinking more broadly about long term to now just what's right in front of our faces. I circulated a list of topics, and I'm going to attempt to share my screen so that other people who are watching can just go.

Member DiPrete 27:00

Commissioner Pearson, before we jump into that, can you just take a moment and kind of share how this group here interacts with the larger group interacts with the regulations interacts? Like, from my understanding, I just want to make sure we're all clear. We submit recommendations to the board, and then the board can enact those. And then if any of those changes or recommendations, affects the current regulations, then there's another full process for REG change, is that right? It's not like this group here is making a decision. And then tomorrow, that's the decision that's enacted. Right, and kind of go through that process.

Chair Pearson 27:42

Yeah, that's my understanding as well, we are making recommendations, which the CCB can take or not take or partially implement. And then yeah, absolutely. There might be some a bit of a domino effect, you know, so correct. Yes. Thank you. And I should ask other Are there any other comments or questions that the commissioners would like to add before we move on to specifically discussing topics on the consumption lounges? Okay, so I encourage the public as we're moving on, you know, we have another opportunity for public comments. If you listened to us just a second ago and was thinking about long term things that you think would be important for us to focus on and you have some ideas, please do? share those ideas at the end of this meeting during public comment. Go back to sharing my screen. Go. All righty. One moment. There we go. So, you should be seeing a Word document that says consumption lounges topics for discussion. Is that right? Okay, great. So, um, I thought that for this meeting, since we're just getting off the ground, what we could do is generate a list of questions or kind of topic areas that we think

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we should focus on, specifically, specifically concerning public health regulations of consumption lounges. So, I came up with a list after looking at the law that was passed and just kind of thinking about related concerns. Or I guess also opportunities from that I can imagine from other industries, But I recognize that this is probably not exhaustive. So, what I was hoping we could do is, look at this, add more questions or domains that we should consider. And then we can talk about, okay, how do we move forward, pulling together recommendations for these different broad topic areas? So how does that sound for folks hoping to go for efficiency? Yes. So, the first area that, you know, is really top of mind for me, coming from, you know, the world of tobacco is air quality. And so, my number one concern when it comes when I think about air quality regulations are the employees because they're the ones that are going to be consistently exposed. And there really is this in this situation, for most people, the dose does make the poison. So, you know, exposure to things like pm 2.5 can increase the risk of, for example, cardiovascular event, I'm actually sitting in my office right now in about like, 85 parts per million concentration of, because of the smoke, I brought in an air quality monitor, and I can feel the effects in my office. So, you know, there are short term effects. So most mostly, they are comfort, related, but not for everybody. And then relatedly. We also need to think about neighboring homes and businesses, how do we mitigate? You know, the environmental effects of things like odor from the consumption of mileage? So, are there any additional sub questions in this area that you would like to discuss? Yeah, Commissioner Chew?

Member Chew 32:11

I, yes, um, I guess I was doing some Google searching on this one. And I did come across the Nevada Clean Indoor Air Act. And that was passed way before. Marijuana was legalized, and the slot of consumption lounges. And so, if I read this correctly, it's technically not carved out as to where you can smoke. Now, there could be one argument that that was talking about tobacco. But I don't think that there's a significant difference between secondhand smoke, whether it's coming from tobacco products versus marijuana. So, one question would be with the Clean Indoor Air acts, could you even smoke in a consumption lounge without explicitly carving this out?

Chair Pearson 33:08

So, when you say when you say smoke, do you mean smoke tobacco or smoke? Cannabis? Or

Member Chew 33:15

I guess either way? Yeah. And so. So, then the question is, well, if you're going to allow smoking of cannabis products in a lounge, under the Clean Indoor Air Act, if somebody wants to go smoke a cigarette afterwards, do you have to send it off side? And so, there's some things with that that are questionable as to how the regulations are carved out in here. And whether or not it requires something explicitly an explicit change to the Indoor Air Act to allow for vaping or smoking of any products within indoor area.

Chair Pearson 34:08

Does any other Commissioner have a comment on that?

Member DiPrete 34:16

So Southern Nevada Health District has another department that I'm not in that works really intensively with the Nevada Clean Indoor Air Act. I can touch base with them and see what the current interpretation of the act is in regard to cannabis and, I don't want to speak out of turn because I'm not heavily into it, but I can check in with that program and see how it's being interpreted and enforced now with cannabis, if that helps the group.

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Chair Pearson 34:53

So, I have I have a question to a law intern who is working with the CCB. So let me tell you commissioner Chew that I anticipate a significant amount of pushback from the public health community, if there were any weakening of the Clean Indoor Air Act when it comes to smoking tobacco or vaping nicotine indoors, significant. So, I just want to put that out there. I do not know, what a cannabis lounge would need to do in order to allow tobacco smoking, I don't even know if it's possible under the Clean Indoor Air Act. I will say that, according to the, to the law to the consumption knowledge law, people have to buy single use and then consume that product. In in, in the in the lounge, right like there, they buy it there, they consume it there so they can't bring in cannabis from outside and, and, and you know, smoke it, or vape it or whatever, right. So, I can imagine from the lounge's perspective, allowing people to bring in tobacco or nicotine vapes, you know, tobacco, smoke tobacco or nicotine vapes, it would, that their ability to enforce that would go out the window, right? Because if someone says, I'm vaping nicotine, it's like, well, that's nice, let's get out the, you know, mass spectrometer, and make sure that that's true. That's, that's not really something that you can enforce. So, I see a lot of reasons to recommend very strongly, not only just the obvious public health issues, but also practical issues, both from a public support perspective, and then also an enforcement perspective. I can also imagine loungers, especially those that are connected to dispensaries don't want to smell like tobacco smoke, right? Like, especially for their medical folks. You know, that's just that's a real off-putting odor that there's really nothing you can do to get rid of I have a smoking lab on campus here that has a negative pressure bubble inside of it. That's not supposed to let out tobacco smoke in it. It still smells like smoke outside the bubble. There's nothing I can do about it. So, you know, yeah, that's I Yeah. That's, that's where I'm coming from on that. But I think it's worth investigating. And again, I do have a question out to the legal intern. And, you know, Commissioner DiPrete, I think it would also be worthwhile to hear from folks in Southern Nevada how, what they think, what they think, what their understanding is that the situation also. Does anyone else have any like, Commissioner Chew, do you have any other thoughts or Commissioner Hayes? Anybody? No. Great. Okay. Um, so are there any other kind of air quality related questions in here that that we want to kind of consider? Well, then let's, um, let's move on to the health notices that. So, this is pretty a pretty broad area. So, to me, this area more focuses on folks who are who are who are patrons. So, there are there is kind of a, an area here for health notices for employees as well. But from like a public health perspective, it's to me the people who I'm thinking about when I'm thinking about health notices are mostly pregnant and breastfeeding people. I'm thinking about people who might be at risk of breathing problems or cardiovascular events because secondhand smoke exposure does exacerbate those things. I'm thinking about people who show up having had a lot of drinks, a lot of alcoholic drinks, and thinking about people who are planning on driving afterwards. And yeah, that's, that's, that's what I'm thinking about. And I'm just thinking about in general, a person who is cannabis naive. So, you know, think about like, a tourist who's like, Ooh, I'm going to, you know, go to a cannabis lounge and I haven't done this since I was 16. Let's see. And you know, might not be the most sophisticated user. So, you know, I thought up some kind of categories of statements that we might consider. Or I guess I should say, like, kind of not statements that like topic areas that we might consider. Are there any other topic areas when it comes to health notices for patrons that we might want to consider?

Member Hayes 40:46

Hi, this is Teresa, I think that's a pretty comprehensive list to at least get started with.

Chair Pearson 40:52

Right. Cool. Now, how about for employees? So, this is where I'm really going to have to rely on folks. Oh, I'm sorry. Oh,

Member Nelson 41:05

sorry. I think and I'm sorry, if it maybe it's already on here, but perhaps a health notice with regard to people who are taking other medications and possibly warning them of reactions and inviting them to consult with a physician before consuming cannabis?

Chair Pearson 41:24

Probably pharmacy. That's a great. That's a great point. Yeah, totally fine. polypharmacy is a great point. Um, let's see. And yeah. I'm also seen, gosh, I don't know if this is allowable. I saw a comment in the public in the Q&A, which is a good point. But it's not exactly public comment time. So, I'm just going to pretend like I came up with this idea. What about a statement about overconsumption? I think that's a that's a great idea. Yes. Definitely. I could have used a statement about overconsumption about 15 years ago, that was a great. So, um, these are good. So, I, let's, you know, you can still have kind of patron related statements brewing, but I am moving on to be what health notices only require for employees. These, um, I really could use your all's expertise because this is not something that I am really well versed in, yes, Commissioner DiPrete.

Member DiPrete 42:56

So, I can tell you from my perspective, I think on the employee side of things, something that we focus on in food are the infectious diseases that can be spread through the foodborne route or people oral route that would apply here. So, on the food side of things, we have a list of five diseases, that if any of the employees are diagnosed with these illnesses, and they there's an employee health policy, they know not to show up to work. Same thing with certain symptoms, if they have these symptoms, they know not to show up to work. So, I don't know if that's something that we might want to recommend to have posted in the back. Especially because I think that there will be kind of a variety of what these lounges will look like Vegas industry is incredibly creative. And I could imagine like some really cool outlandish kind of stuff that's available to eat or consume. So, I think that it might be helpful for us to talk about how Hepatitis A can spread or have Norovirus can spread. And make sure that the employees and staff who are making these products or these edibles are aware, so that's something that we can certainly share from the food side of things.

Chair Pearson 44:16

Yeah, that's great. Thank you. I see someone else's hand. Not okay. So of course, this isn't the last time that we can add to this list, but just looking at the time let's look at ready to consume. So, the type of stuff that I was thinking about here again, what I'm kind of keeping in mind, who I who I want to help the most when they're coming into the consumption lounge. It's really for me, it's the naive or pretty naive consumer. So, you know, not just providing a, hey, there's 10 milligrams of THC in this thing, but like, what does that even mean to a person? Right? You know, a number is nice, but it's just 10 a lot of sound a little like that, you know, they might not really understand. So, I'm trying to think about like, what types of information should be disclosed, both in you know, how much active you know, not just THC and CBD, but the, you know, think about other components of cannabis. Should there we put some sort of limit on the total amount of, of whatever it is from cannabis, I'm just going to say THC here, just for simplicity's sake. But you know, imagine someone's going to a, a tasting menu, for example. And they're going to be trying multiple, like a multi course meal or something like that, where there are cannabis infused foods and each course. Should a 300-pound man and 110-pound woman have the same dose? Probably not. Right. So, you know, how do we think about that? Or should we? Should we provide recommendations or regulations on that? I'm not sure. But I can certainly foresee a situation where if, if the conceptual lounge isn't careful, they could really either have a have a patron who's underwhelmed, or a patron who's you know, on the floor feeling terrible? Should we also recommend standards for preparation of products that are being prepared at the consumption lounge? Should those

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standards be different than what already exists for, for example, edible products or other products that might be laid out on site? So those are the things that I was considering? Yes, Commissioner Hayes.

Member Hayes 47:16

So, from, you know, a restaurant slash manufacturing food, you know, vision, when you standardize a food, you get better results. And so, if they're going to make product A and product B, based on weight and dosage, we could probably develop something that so as long as you're sticking with this recipe, you know, it's going to work, and it's going to match this label, and making sure the map labels match. So, because we have three different sets of rules, we have 21 CFR 101, for labeling, probably have some sort of tobacco warnings, and we have drug interactions, we're going to have to look at all three sets of regulations to come up with something that you know, fits this product. And so, you're going to have to look at them one by one, because of the reaction between the food and the cannabis product.

Chair Pearson 48:17

Okay. Thank you, Commissioner Chew

Member Chew 48:23

Hi, yes. So, I know that, you know, all products are tested, before they can be sold. So, in that, in that testing, you are measuring the potency, everything has to be cleared through all of that. So, I'm trying to understand the business model for the consumption lounge in which I'm assuming they would have to take already tested materials, have that available there for people to purchase. And then presumably, they're packaged in some sort of single dosage units, I guess? So, I don't know if that changes, you know, whether or not you have 100 milligram chocolate bar. And the dosage is normally 10 milligrams of that, are they going to be allowed to sell the entire chocolate bar? Or does this cause a shift in the industry? That well, you have to make the single serving items for this. And then typically, that point, I would think they would be prepackaged as individual items. And whether or not the staff at a consumption lounge would necessarily be opening those packages for people. I mean, sort of like when you go to, you know, a bar, right? They open up the bottle for us, you can't walk out with this, right? So, at that point, you know, Wherever the contact is, for the health of the person opening that, putting it onto a plate or whatever, are they just a take a scissors open up the package, and you'll sit down somewhere over there. And so, there's a little bit I'm kind of thinking about their as to, you know, I don't, I don't think there should be much food preparation being done on sites, because they can't be infusing something there that never gets tested before it goes out to the public. So, then that's what's one thing there. The other thing I was thinking of was just, you know, as you mentioned, on the earlier one about overconsumption, you know, cannabis hits people differently. And for some people, that same amount of testing dosage could be very, very strong, and overwhelm them. Others, yeah, they're not going to feel it at all, and even take more to get what they want. So, putting an absolute limit on how much can be done, I think that can be a little bit tricky. You know, both from, as you mentioned, you know, from the, if people want the experience for this, and they're not going to get it, or if somebody could be laid out, you know, and falling asleep, you know, after half an hour in traffic took something else. Definitely. That's not much fun either. So, but I think it's more training of the employees as to what to watch out for how to guide people through this to say, you know, if you've never done this before, start with a small amounts, and see what happens. Because I think that's what you're going to see, for especially the tourists coming through here, who have never done this, I think it's a good responsibility to have is to say, hey, just, someone's going to hold your hand through this, your first time through this. And make sure you're getting what you think you're going to get off of this.

Chair Pearson 52:07

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Yeah, that's a great point. I something that I'm just imagining that's just horrifying to me is, you know, a, a woman who's not who's cannabis naive or relatively naive, consuming too much at a consumption lounge in Vegas, where she becomes incapacitated, and then is at higher risk for sexual assault, right? Like that type of stuff just like puts a dagger through my heart. You know, because people don't die from cannabis. You know, overdose, right? Like, that's not really that's we're not concerned about that so much. But like, putting them in a situation where they are incapacitated. Publicly, is very concerning to me. But I like the idea of training employees. Yes, thank you. I see lots of hands. I thought, who was who was first, I think it was Jillian or Commissioner Nelson. Maybe.

Member Nelson 53:07

I believe Commissioner DiPrete was ahead of me.

Chair Pearson 53:10

Thank you. Okay, for sure. We should have Yes.

Member DiPrete 53:15

It doesn't matter. But thank you. Um, I just wanted to bounce off a couple of ideas that were thrown out. One, I love the idea of giving context for the dosages. And I think that's a worthwhile discussion to have in the future. Even if it's just like a statement saying effects can be felt at this dosage, you know, or can start being felt at a certain dosage or something just to give someone like a baseline. Because if you say take a little bit, they don't know what that means, right? So even if it's just like, effects, start here, continue further at your own risk sort of thing. As much as the science can support us in that. So yeah, I think we should certainly have a discussion about that. And then also, before I forget, I want to bounce off of your idea about a woman or vulnerable person being incapacitated in public. I think that's a big thing that that we should send recommendations on. And maybe in the next top, I think your next item talks about training for staff, maybe there's a sexual assault training that all staff have to take so that they know what to look for what to do if they see someone out there like or if facility should have a plan in place, right, of how to protect someone in that state. Maybe requiring some kind of training or plan from the operators could help us with that as well. And then my third thing was more of a question so that I can wrap my brain around what we're trying to make recommendations for. Is there anything in the consumption lounge law that says it can't be a full-blown rest? drott Serving whatever their heart desires.

Chair Pearson 55:06

So that's a great question. Did I hear somebody?

Member Hayes 55:11

Hi, Miss Teresa. I, I was under the understanding that these would be a culinary experience with food prepared on site. There, there may also be, you know, packaged ready to eat products. But this is food prepared on site. That was my understanding when I was listening to legislative sessions.

Chair Pearson 55:34

Yeah, that was mine. But Commissioner Chew's point of, you know, I don't know how that how that works with testing requirements, I guess perhaps a producer could, you know, make like a sauce that is put on something that people consume? That's made that doesn't have cannabis in it? You know, so the sauce is tested. And then the food is made at the consumption lounge and the sauce is added to the food, I suppose something like that. But you know, that I think this is a question perhaps for the CCB folks and for the via legislative intern is you know, exactly what is allowed and what is not allowed? And how does that interact with testing requirements?

Member DiPrete 56:27

I don't Yeah, because I think, I think that makes a big difference. And what we recommend it if it's ready to eat product, that you're just It looks like a dispensary except you get to hang around and eat what you bought. Or if it looks like a sit down could be fine dining could be you know, whatever, a prefix menu or you know, the milligrams of the whole meal. So yeah, I think that will require some pretty in-depth conversation as far as consumption amounts, as well as food safety on that side of thing, right. If you've got raw chicken in the in the fridge, that's going to require some more precautions. So definitely some more conversations around that. Although I do see it being possible. Like if, if the ingredients have been tested. Although I guess, if you mix being I was just going to say it's the cannabis ingredient has already been tested. As long as you don't combine it with another cannabis ingredient. If there's only one source of cannabis in the product that you're serving, I don't see that that would need a secondary testing after cooking and serving.

Member Hayes 57:40

Yeah, that's what I was saying about standardized recipes. And so, it's that final product testing, that would be important. And if you're going to make a sauce, you know, to put over a noodle, you know, if you made that sauce the same way every single time and had regular testing, or if you did it in batch you could have testing on that batch. And then you would have to not change that because it's not final product testing is very important, because chemical reactions happen after that. And well it sits on the shelf. So, all of those things have to be considered.

Chair Pearson 58:22

They're all great points. Commissioner Nelson.

Member Nelson 58:29

Okay. So, with regard to the THC limit of serving at a consumption lounge, the current regulation limit, 100 milligrams per package and 10 milligrams per serving. I'm a little concerned that if we limit the 10 milligrams per serving exclusively to what can be sold to a person at a consumption lounge that it's really going to do a disservice to a lot of the cannabis consumers who read it who regularly patronize dispensaries. And I fully agree to the other Commissioners' point with regard to we need to have low dose options. And obviously like public education and staff training on recommendations for people who have never tried cannabis before. But if we're going to only allow people to consume 10 milligrams at a table or do some sort of baseline off of what their bodyweight is, I'm not sure if that is actually what would really motivate people to go to these lounges. Most people who consume cannabis consume some very frequently and they need they know what their doses are. So, they do consume multiple servings in one sitting I know people. The funny thing is it was a bodyweight comment. I know 100-pound girls who eat 50 milligrams in one sitting, and I also know like, you know, 250-pound guys who get knocked out by 10 milligrams. So unfortunately, there's really no hard science on how to predict them. One tolerance to cannabis. And while for sure we need to have like five milligram and 10 milligram doses available for newbies to cannabis or to people who are unfamiliar with it, we should allow people to order in line with what they normally consume. And also too, I just want to make sure that medical cannabis patients would have access to higher doses of edible products when visiting a store. Because these people, in some cases, especially those who have been consuming cannabis for a long time, they can consume upwards of hundreds of milligrams per day. And I do believe that it's very important that they should be able to consume their medicine and the same sort of environment that's made available to retail consumers. Also, to with regard to disclosures to patrons. One thing that I'm not sure if I've seen on here is the delayed onset of edibles and the onset of THC after consumption. And it's funny, just because like it's kind of a joke in the industry that edibles creep up on you. But for somebody who's never consumed it before, they wouldn't, they wouldn't really know

about this. So being able to make sure that people know that, hey, like when you consume this edible, you might be experiencing effects within 30 minutes or onward of two hours, like Be careful. That's really important, in my opinion of something that needs to be made aware of our patrons need to be made aware of when going to consume an edible at a consumption lounge.

Chair Pearson 1:01:32

Yes, great. Thank you. Commissioner Chew?

Member Chew 1:01:37

Yes. So, in regard to, you know, as you said, this business model of whether or not you'd be able to, to prepare items on site, during the same recipe, within the industry, there are requirements for these recipes to get checked out to have a homogeneity. Discussion is doing if you pull different parts of that sample, are you getting the same dosage across there. And it can be tricky for some places to do these things consistently. And I know, you know, Jillian, who's in the production side of things like she knows how tricky sometimes that can be. And you know, the laboratory, I have certainly seen mistakes being made out there. Or something did come in, you know, either very much underdose, or on the high end of things. Because a calculation was incorrectly done. When you say it's the same recipe, you're not necessarily starting with the same exact oil to begin with, so that oil would have been tested. But whether that oil is 80%, THC, 40% THC, and whether or not it is actually physically separating on you to get high spot hotspots and low spots on there. That can be tricky. Sometimes. So yes, I know, I understand the reason for having standardized recipes. But I think if this is going down this way, there's some additional training is going to be needed for the people actually doing these preparations. And certainly, you know, when you start doing a cooking process for this you can start changing that THC, there's something else you may have heard something that activates it. Or you can cause the other things to happen that were just unexpected.

Member DiPrete 1:03:50

How long does the testing process take? I'm just wondering if we have a seven-day shelf life, including Data Prep on some of these sauces, is it feasible to have them make the sauce ended up for testing and then get the results back and be able to serve it before that seven-day shelf life.

Member Chew 1:04:09

So, for an edible, the fastest one, and it's because of the microbial testing that we do the fastest you can get that turnaround is about two days. There are limitations in terms of the shelf life for products with the water activity has to be less than .85 or the PH has to be less than, I can't remember, 4.6 I can't remember the exact number on that one. But that is considered something to be shelf stable. And so, because of that they have actually ruled out the possibility of making something that is perishable. That requires refrigeration I believe. So, whether or not this opens up this whole other thing category of foods that can be done in here. There was that. And then there's the fact that THC is not necessarily stable in with other matrices that are presence. So, depending on what else is there, it may start reacting with its, you know, even while sitting on the shelf and changing on you over time. So, it all it really depends on the matrix that it's in. And that's something very difficult to predict ahead of time. It's, you know, it's light sensitive. So, it depends on what you've done to it and how you're storing it. on there.

Chair Pearson 1:05:45

Yeah, I think we definitely need some clarity on what exactly was intended in the law. As far as consumption of ready to consume, compared at the lounge products, Commissioner Nelson.

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Member Nelson 1:06:04

I did just want to highlight Ben made some really great points about THC and standardized recipes. And from our experience, THC can burn, you can actually be that you have a sauce or something and you put that in a sauté pan and keep that up and you overheat it, the THC could actually be destroyed. So, and then also to Ben's point as well. homogenization is very difficult. We make 1000s of edibles every day. And the homogenization is not, it's not, it's not a perfect science, when you're making 1000s of something. And, you know, in our, in our experience, you know, say we have a cookie that weighs about 50 grams. And that cookie is dosed with 20 milligrams of THC. Just because you create a recipe and do the math that something is going to, you know, it should, it should work out perfectly. But that's not always the case, there is a deviation of what that dosing is going to be at the very end of when the product is tested. And right now, the NCCR allow a 15% deviation for tested products to you know, if we do something for 10 milligrams that could come out at the high end of 11.5 at the low end 8.5. But with a standardized recipe in a consumption lounge that can't be verified if products are being made on site. And so, if you know we have these regulations that production facilities are held to shouldn't consumption lounges be held to the same standard to guarantee consumer safety. I guess my point is don't.

Member DiPrete 1:07:51

That's helpful. It sounds like we'll definitely have more conversation on this topic.

Chair Pearson 1:07:55

Yeah, this is this we need some clarity on what we're really like, what's the reality? What are we actually looking at here, and then we can then that can put some kind of guardrails on what we're actually discussing, because right now, it's very complicated. I mean, it's going to be complicated anyway. Right. But hopefully, it'll be a little less complicated once we get some guidance from legal folks. Thank you. This is like wow; this this section has really gotten a lot larger. Is there anything else you want to put on the ready to consume products? Discussion area before we move on? To? Boy, what is it about occupational health and training? All right. Okay, well, then occupational health and training human on this a little bit smaller. So again, this is something that I could really use all of your feedback on, since this is definitely not something that I consider myself an expert or anything wildly experienced in. So, the stuff that I just kind of originally came up with and chatted with a few people about this as well was just thinking about what certifications or licenses to folks need who are working at these consumption lounges. So, you know, a health card if they're serving food, beverage or cannabis edibles, an agent card and a Food Handler Card, various OSHA certifications, we just came up with sexual assault training, though I think it's really, it's not the kind of sexual harassment prevention on the workplace. Of course, that's important, but it's more identifying people who are potentially at risk of being I mean, sexually or physically just more general physical assault as well right like getting robbed, for example, leaving the cannabis lounge so when you created that You are at risk of being mugged, for example. So, I mean sexual or just sexual assault or just like violence prevention training. So, how about anything else? Yeah, Commissioner Chew?

Member Chew 1:10:25

Yes, I think a lot of this, you know, there's some parallels to just being a bartender type of thing, where you know, you are, it's your responsibility to make sure people are not over consuming. If they are, you don't let them go to their car and drive away. You know, you got to be able to, you know, have a bouncer or whatever, come here, take the keys away and call a cab. And, you know, because the question then becomes, you know, where does the liability for this fall, if the owners of a bar or lounge, you know, allow someone to go out there and get into a car, and, you know, they die or kill somebody else? You know, where's that liability. So, I think it's a little bit of training on that side of it, as well as to, you know, the parallels that you got there. Now, whether or not, you know, you got to add into there, you

know, just what the edibles being, you know, taking in later, you know, you got to make sure somebody doesn't just, you know, pop, you know, three or four gummies and walk out the door, because it's going to hit them later. So, so a little bit of that. I think there's some parallels there. As far as, you know, other things on here. I mean, you can, you know, this Nevada, OSHA, you know, as you said, for secondhand smoke, that would have things there. Also, some of the Southern mental health districts would have things on that one. So, I guess it's the other parallel I see is, you know, the usual, there is smoking allowed in the casinos. So how do those businesses deal with employee time? You know, on the lounge floors? You know, and how do they keep that, you know, so same thing with, you know, like a blackjack dealer at a table where everyone's smoking? Oh, how do they control the secondhand smoke for the dealers and, and things like that?

Chair Pearson 1:12:21

Yeah. Unfortunately, I can tell you that it isn't adequate for protecting their health. One thing to think about when we think about secondhand smoke exposure is, you know, there's the average kind of, for example, PM 2.5, in a room, you know, but then there is what's happening around, for example, you know, for tobacco, a blackjack dealer, right, they're being surrounded by smokers. So, what's happening on average in the room, and what's happening, actually, at the point of that person are different things. So, I agree that it's worthwhile to look at what the casinos and bars allows him to do. But at the same time, I don't think that they are, I'm not considering them gold standards when it comes to protecting employee health, you know, so I think we can do better. And I really want to do better, especially since we have the extra added complication of not wanting servers to get high, right. So, we need our servers to have their full faculties. So that, you know, they're able to operate, and also people should be able to choose when and if they want to, you know, experience the effects of cannabis. So, there's a lot to think about here. Commissioner Nelson.

Member Nelson 1:13:40

I just had a question as if there is any other regulations out there, regarding the tobacco or cigar lounges that are seen throughout the state and their air quality can if there's anything that we can kind of just like copy and paste from what they have. And then also to with regard to limiting employees time on the lounge floors? I think that's obviously something that we can do. I just want to obviously investigate if there's any other ways that can guarantee that people will be safe, like if businesses require that their employees wear masks or respirators, if those are adequate options that protect them from secondhand smoke. Mind you, I don't know if that's actually an option or not. It's just something that I was brainstorming. So, I apologize. Not if it's not worthwhile, but I think it's something that should at least be looked into.

Chair Pearson 1:14:32

I know I there's all options around the table, I think when it comes to employee health. And I really do think that that, you know, consumption, lounge, license holders, owners, etc. would be very incentivized to make sure that their employees are in control of their full faculties, you know, when they're working there. Also, Commissioner Chew

Member Chew 1:15:03

I think, you know, one of the sprinkler and how people might do this, you know, there's a thought of well, do you set up separate smaller rooms that you allow for smoking? Or vaping, the products there, then that kind of brings up the question of, you know, all these COVID restrictions that we have that are coming in? And how do you control that spread on something like this, if you, you know, it's one thing to have a very large open room with a good air circulation, you can pull it off there. But if you are going to, you know, if you're going to design this space, and say, okay, you know, here's this point 5% of this thing, we're going to put all of the smokers and leave everyone out there

who are just doing the edibles out there. That does that increase the risk for, you know, for these pandemic, sort of, you know, issues to hits in the smaller areas?

Chair Pearson 1:16:06

That's a That's a great question. And perhaps a question for Commissioner DiPrete, you know, when we're thinking about, um, it's not foodborne, obviously. But when we're thinking about respiratory, the airborne illness, outbreaks. Do you have any thoughts on that?

Member DiPrete 1:16:29

Well, I, I love to think that we don't have to build that into the regs, because hopefully, we won't be in a pandemic forever. Certainly, increased ventilation is helpful. I think SNHD doesn't do air quality. I don't know if Commissioner Hayes' program does handle air quality. But I would be curious to see like, how successful some of the newer ventilation options are, because I think of when smoking was, I think of like, the downtown casinos that were smoking all the time. And you could walk in, and you already knew you were in a smoking casino. But then some of the newer ones like ARIA, or I guess they don't allow smoking, but even some of the newer ones that do allow smoking that have the better ventilation systems, you can tell a difference. So, I mean, it might be optimistic, but maybe, you know, separating the smoking consumers from the eating consumers, and then also having requirements on some of the top-of-the-line ventilation might be hopefully enough to protect staff without having to pull them off the floor when they could be making money.

Chair Pearson 1:17:41

Yeah, yeah, I would like to do as little as possible to restrict the amount of time that a person could, if they want to work, you know, I don't want to put restrictions on that I what I hope is that the environment is healthy enough that they are able to work there without problems for as long as is, you know, allowed by law. Right. That's, that's, that's the ideal. So, Commissioner Hayes.

Member Hayes 1:18:16

So, for the most part, when we do a plan review on a food facility, the building department does the ventilation portion of the building. I think this is a part where we would have to go out and look at the International Building Code and collect a few experts from air quality and ventilation engineering in order to get the best advice.

Chair Pearson 1:18:41

Yeah. So that that's a good segue. So, I talked to a couple of my colleagues at UC San Francisco who are specifically looking at this. Dr. Max Springer and Dr. Suzyann Schick, they're both at UCSF and have both at least given me initial thumbs up that they are willing to come and speak to us and let us pick their brains. So that's, that's good, because they are a public health perspective. You know, they're there. They're it. They're not engineers, but maybe we could, you know, shake the trees, and get some engineers as well. So going back to this list of occupational health and training, you know, we're kind of going back to kind of that first air quality concern, but I you know, I think air quality is throughout, probably one of the largest concerns we have. What's the concern, largest area of potential regulatory interest that we have, but is there anything else that we want to add to the Occupational Health and training list? All right, I want to make sure that we have oh, okay. Commissioner DiPrete?

Member DiPrete 1:20:07

I'm sorry, I just can we add under the, oh, maybe this doesn't apply for training. But we've found in our research for food safety adherence that written plans are successful in getting folks to follow the rules. So, I'm wondering if under

like the sexual assault, violence prevention, one, if we could talk in the future about having a requirement that there's a written plan, like an employee, see someone who's incapacitated, these step one is, contact this person, step two is pull them to the back to a safe room. Step three is, you know, just so that each facility has a plan for what they would do, I should do something that talks about,

Chair Pearson 1:20:51

yeah, that's great. Thank you. So, I'm looking at the time, it's 11:22. I want to go over this last inspection section, and then discuss how we're going to move forward collecting information and sharing information with each other as to you know, what we're what we're going to recommend, and then I also want to make sure there's time for public comment. So, I think in maybe the next like, 15 minutes, we'll kind of wrap up, they talked about inspections, and then wrap up and then that will give, you know, roughly 20 minutes to take public comments and, and wrap up. Commissioner Hayes.

Member Hayes 1:21:33

I would say that employee training, and establishing what qualifications you need in order to inspect one of these facilities would be a priority. And also figuring out who inspects what portions? If there is a food component and a CCB component, can we provide the CCB that education so that they can do their own inspections? Do you want to pair up in this in ascending teams? Um, you know, to build on each other skill sets? I think those are important topics.

Chair Pearson 1:22:20

Great. What are some other inspections level of areas of, of potential regulations? Inspector to beat

Member DiPrete 1:22:36

just to chime in on I think, Commissioner Hayes brings up a great topic on who's inspecting what and we did this fall to just throw it in there when we do go more in depth in these discussions, I think if we want an HD to handle the food side, if this does turn into a kitchen, if we get that clarification that this can be, you know, TCF temperature and time controlled for safety foods. And we want to let the regulation have estimates do some of it, we'll have to have a talk about permitting, right, because I don't know that SNHD would do routine inspections on facilities that we don't hold a permit on. So that would be a conversation to have if we decide to go that route. And then the hopefully if the safety has to do with the air quality. And I think that's the conversation that we're already going to have going through might have to do some of the first steps first before we really have a good handle on ways to protect inspectors here, but I imagine it will be very similar to the employees that will be protecting Yeah, I think that was all my comments

Chair Pearson 1:24:03

Great. Anything else? For the inspection side? And again, for the public, you know, please don't hesitate to during public comments suggest other areas. And I did see a question you know; will this be shared? My plan is to post this online. Yeah, posting. Yep. Thank you. CCB actually already. That's good. Okay, well, last call commissioners. Anything else you want to throw on this list before we talk about how we're going to tackle it? Air Quality Health notices and disclosures for you to consume products occupational health and training inspection. All right, see nothing. So, the next meeting that we have scheduled is I'm trying to get something on the books for I think it's like, three weeks from now. And so, what I propose is that we choose a couple of these that we think we'd like to knock out first. And I would like to propose air quality, because I think that's going to be a behemoth. And maybe one other section, and we focus on those two. And so, then we could use the next meeting to gather and share information. And, you know, I don't know that we have to come up with exact recommendations for these domains next time, because I'm sure we're going to want some time to digest. But we can at least make some progress towards that. And

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then we could also have some time to get some clarity on you know, what exactly is what are the regulations, you know, concerning the Clean Indoor Air Act, for example. Michigan debris

Member DiPrete 1:26:11

I love that idea. It might also be helpful if we could schedule some of those experts for the next call, is we could get a presentation on air quality and or a presentation from the legal intern to talk about, you know, the interpretation and amount of Clean Indoor Air Act, I can follow up with my side and bring some information to the next meeting. But yeah, I like the idea of having some expert presentations next time and then we can have a discussion about how we want to work with that information.

Chair Pearson 1:26:40

Yeah, yep, that's I agree with you. What are the other Commissioners feelings on that plan? Like in it, I've seen various nods of positive feelings all around great.

Member Hayes 1:26:56

Sounds like a good plan. Okay.

Chair Pearson 1:26:57

So I've been making some progress on air quality so I'm willing to take the lead on kind of gathering that information but I might also ask some of you who you know interact with you know, people who are already doing these regulations and casinos for example to reach out to your contacts and see if you can find some folks to share their experiences is that alright with everyone if I take the lead on kind of shaking it and getting air quality all worked out wonderful, thank you for the these other sections health notices were to consume occupational health and training inspections. What's the next area that you would like to focus on? What are your What are your feelings I kind of lean towards the ready to consume stuff because I feel like there's a lot of stuff that we need to understand before we can make decisions. So, we might need to do some groundwork there. I just see kind of see more that needs to happen there what are what are your thoughts and strong feelings? That's fine.

Member Hayes 1:28:31

I is Theresa I agree that we need to discuss the difference between differences between a ready to eat product and a product processed on site Yeah. And you know those are two very different roads

Chair Pearson 1:28:53

what is Yeah, I like that question ignore the typos okay um so there's some legwork that needs to be done here. You know, there's also legwork that needs to be done in all of these sections, but may I will propose that we will focus on air quality at the next meeting. But then also do some running down or Friday to consume products get these some of these questions answered about you know, what's what so we can share that information. And then yeah, so that's what I recommend for the next meeting. We'll focus on air quality good information about that, and then we'll get some clarity on ready to consume Yes, Okay, wonderful. However, that doesn't mean that we should leave the rest of this stuff just sitting, right, because we really need to get this stuff nailed down pretty quickly. So, I am wondering if I can delegate kind of general control of the sections to one or two of you. So that you can kind of be that the go to person, of course, will all contribute to and help. But I would like to have one person who's kind of the, like, lead for domain, especially given you have different areas of expertise. Yes, Commissioner Chew

Member Chew 1:30:36

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all right. Um, so I guess I can try to track down with CCB as to what they believe this model is going to be for what is going to be consumed on the premises. I know, there's like an attendee list, I see a couple people in charge and CCB on it. So, I think they're listening to this right now. But I can try to pull together with them as to what they under their understanding of what is going to be legally allowed to be served. So, let's get to that point.

Chair Pearson 1:31:12

That's great. I, I appreciate that. So are the rest of the commissioners, okay with Commissioner Chew kind of running down getting clarity on what exactly the lounge bill envisions for ready to consume products?

Member Hayes 1:31:30

Is it possible to give a short, you know, presentation, or a short outline on what they would like to cover in this? And you know, get out of it that way, we, at least, you know, have a path to follow

Chair Pearson 1:31:47

Yeah. Commissioner Chew is going to, He's going to nail that down for us. Thank you. Thank you so much. Um, that's great. How about for, you know, for the future kind of just working independently while we get these first two topic areas figured out? The rest of the commissioners, are there areas that you would like to focus on

Member DiPrete 1:32:22

I can do either the notice that the health notices for employees, because there's a lot of that that carries over from food that we can pull from so to be or, and if we need help with the Occupational Health and training, I think that kind of ties into so.

Chair Pearson 1:32:42

Yeah, yeah, that would be great. Your expertise would be well, it doesn't make sense to me to do this, I'm just going to keep notes on my own. Just kind of really writing things down. That would be great. So, if you could start just, you know, thinking about what are the health notices for employees? And then also, you know, any of the low hanging fruit in Section four, you know, what is it from food that we that could easily be transferred over? What is it from alcohol survey that can easily be transferred over? And then you know, what's not low hanging fruit and we can all talk about it, but maybe you could come with some ideas as to what you think would be appropriate. But not next time, but time after next time. Great. Thank you. Other Oh, pusher hates

Member Hayes 1:33:42

I didn't really mean to have my hand race.

Chair Pearson 1:33:43

Okay. Well, commissioners, Nelson and Hayes Are there any areas in here where you're like, I have a pretty I have a strong idea as to where we could move forward or not the big idea.

Member Hayes 1:34:02

I can start looking into education and training for regulatory employees.

Chair Pearson 1:34:10

Oh, great inspections fabulous.

Member Nelson 1:34:19

So, I could help on Section Two with regard to the disclosures for patrons. And then also to I'd like to volunteer any assistance to Ben with regard to the consumable edibles. I do have some experience there that may be worthwhile. So

Chair Pearson 1:34:38

yes, absolutely. Yeah. I think we'll really going to rely on you to have some, some good feedback for section three. Absolutely. So how about you know, YouTube can kind of work independently to you know, we'll rely on Ben to work with CCB and get some clarity on what exactly is allowed. It's not allowed but Commissioner Nelson, you know, if you could come with some ideas as to how to address these other questions, that would be great. And I should say I've also I've just started looking at these health notice health notices and information both for to save Nevada. And I also was looking at Canada, because Canada has some nice, just straight forward stuff, like just putting this out there. I don't love notices that tell people who are walking into a consumption lounge to talk to their doctor because it's like, they're not going to, you know, they're here. So, like, let's give them some information they can work with. And Canada does a pretty good job of that. So, you might want to say, have a follow up on our website. So, thank you to all of you. I think this is great. So, any last thing any of the commissioners want to say or suggest before we turn this over to public comment? Okay, I'm going to stop sharing my screen and mute myself and open it up to public comment. All right, so I see a hand raised. So just to let people know, you can raise your hand if you're on zoom by using the handy button on the bottom of the Zoom that's just says raise hand and we'll make sure that you have an opportunity to speak. And then if you're on the phone, you can press star nine, and that will indicate to us that you would like to speak please do keep your comments to around three minutes. So, I saw let's see, was it Powell? I think I saw your name first. What's your public comment?

Scheril Murray Powell 1:37:05

Yes. Hi, this is Scheril Murray Powell, Esquire. I'm a cannabis agricultural and dietary supplement attorney. I've been in the space for over 16 years. And I just wanted to say that I really appreciate the work that you're doing. I'm also a business development manager for creative services. So, we work with permissions on their screening practices. So, we're also available to help with that. And I'd love an opportunity to present but I love the direction that you're going into with consumption lounges. I think it's creating a safe space for people to consume the thoughtfulness with regards to air quality and OSHA concerns, I think that's going to take you a long way as far as getting acceptance by the larger community. So well done on your, on your development of your plan. And I know you're just initially talking about the how you do it, part of it, but great, great job implementing and, and taking steps to make sure that everyone has a safe place to consume and also to be social in a way that doesn't harm other people, and allows for the industry to grow and continue to drive revenues into the state. So, thank you for the opportunity to speak. Again, I'd love an opportunity to present on the screening side when it's appropriate. And thanks for your work.

Chair Pearson 1:38:34

Thank you for that comment. I also see Andrew Mieux, what your public comment?

Andrew Mieux 1:39:00

So, I love the direction that you guys are going I just wanted to make sure that the subcommittee tackles cleanliness standards of devices specifically, I've served roughly 70,000 guests nationwide. And a big thing that comes up with people serving cannabis specifically is obviously the devices and how those are cleaned. A typical three compartment sink can work in some situations, but that's not the be all end all. You know there are UV cleaning methods. There are tons of other methods that we can use moving forward to ensure safety of the guests. I know with some cafes and

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social consumption venues in California they were seeing issues with the patrons and the customers not trusting that the devices were cleaned properly. Even at one point, you know, somebody had posted photos of a mouth infection that they got, they claimed that they got from a device. So, these are things that do have legal and public health implications moving forward. So, I think we need to have a good foundation of how operators are showing how their devices are clean. That's a big one. dosing standards as well, like you guys are talking about figuring out a standard dose right now is a huge situation. So, some help on that may be needed. And then my other big one was employee training. So I know like that with the TAM programs and the alcohol awareness training that we have already in the state that requires the council and commission to actually review the training material before a company is allowed to train their staff on it, I really want to avoid operators kind of taking training into their own hands, in a say an operator just trains on whatever it might be, and then claims that it's good enough, I think that there needs to be some type of third party verification of training. And some way that we can verify that that training is being done properly, with maybe a certificate for trainers, specifically, that are doing that job to make sure that we are providing our patrons with the safest possible experience. So, I like the way that the alcohol regulations already have for training provided. And I think that we can take a lot from that.

Chair Pearson 1:41:26

Thank you very much. I just want to also encourage people, if you have specific ideas, it's really helpful to us to have that stuff submitted in written form. So, you can email it to CACmeetings@ccb.nv.gov. If you email your specific ideas, there will see them and it's super helpful.

Chair Pearson 1:42:19

Mr. Rutledge, what's your comment?

Scott Rutledge 1:43:13

Hi, Scott Rutledge for the record, with our gentleman partners representing the chamber of cannabis. Wanted to just thank the committee for the work today. And then as I posted in the comment section, I would recommend inviting a professional chef or otherwise who has experienced in preparing ready to consume infused food and beverages to the subcommittee in the preparation for supporting the legislation through various testimony and partnership with us, Chairman Yeager and drafting the legislation. We had a numerous conversations with professionals who've done this work. And so, I think that they could shed some light on how this has actually been effectuated. As, as Mr. Muir has noted, in serving a number of 10s of 1000s of individuals, while certainly the regulated marketplace for these types of offerings, is new. The fact is, it has occurred for quite a while, and I think there are some individuals who have done some of this work that could provide some insight. And then I would also just point out that I believe it was very clear in the legislation that ready to consume products would be an offering at these venues. I think the idea that packaging pack prepackaged materials that would be products that we opened at a venue is certainly an option for some of these businesses, but certainly doesn't meet the full intent of the legislation. And then finally, on the SOP requirements for food preparation, I know that there were questions and concerns about testing. If you have proper SOPs in place then in terms of preparing these food items, you could have pre two tested oil, sauces, butters, etc. That again, you would have to have clear SOPs in place on what a proper amount of a tablespoon of oil with, you know, X amount of THC could be used, etc. So, I think there's a way to do it. Certainly, understanding the issues that come with when you bring heat when you when heat is involved or other ways of cooking that could affect the THC. But I think these are things that can be addressed in, in the standard operating procedures. Thank you.

Chair Pearson 1:45:32

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Thank you, I just want to say to folks listening, also, if you know, if you have any recommendations for people who you think have specialized knowledge, who should come speak to the subcommittee, please do share that information through the email address that I shared earlier, which again, is CAC meetings@ccb.nv.gov. And that also includes just any additional, you know, comments you want to want to make to any to the committee or to any of us.. Um, Ms. Igeleke?

1:46:24

Yes, this is Chrislove Igeleke. Deputy city attorney with the City of Las Vegas, I just wanted to say thank you to the entire subcommittee for putting on this forum today. I think you all have a great variation of experiences and backgrounds that I'm sure will be an asset to this important area of the cannabis industry. And just you know, I look forward to the future meetings and the progress that's to come with the continued work with the CCB. Thank you.

Chair Pearson 1:46:48

Thank you. Anything else? Well, then, I will call this subcommittee meeting to a close. Thank you, everyone for your active participation. I think we made some really great progress today. And we were in the process of scheduling another meeting and like I said, about three weeks. So yeah, let's, let's get to work. Back to work. And thank you so much for your attention, everyone in the public. That suits everyone. Have a great day.

Meeting Adjourned