

# PREVENTING CROSS CONTAMINATION

Suggestions to assist in preventing cross contamination of marijuana and marijuana product(s) in your possession.

PROTECT YOUR BUSINESS AND THE PUBLIC'S HEALTH, SAFETY, AND WELL-BEING.

## PERSONAL HYGIENE PROGRAM

A personal hygiene program should be required as a primary force against the potential introduction of contaminants to marijuana and marijuana products. All personal hygiene items should be changed and disposed upon entering and exiting a new facility to mitigate the likelihood of cross contamination.



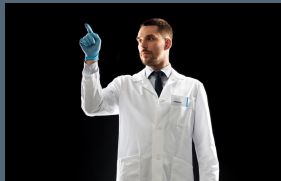
Shoe cap



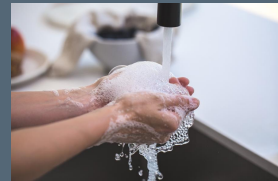
Gloves



Hair cap



Lab coat or protective garment



Washes hands

## PROPER STORING TEMPERATURES AND POSITIONS

Sample(s) should be stored in proper positions and temperatures to prevent bacteria build up or material leaking from containers. The proper position and temperature should be confirmed with the testing facility and the licensee.



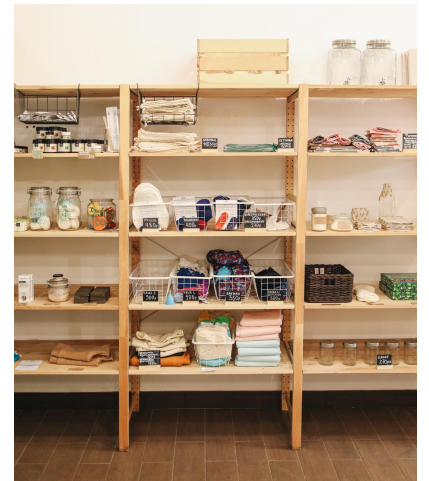
## CHECKLIST FOR ENTERING AND EXITING

Checklists will ensure all establishment types are interacted with in a consistent manner and will protect samplers and entities from placing blame if and when an unfavorable result is returned by a testing facility.



## CLEAN EQUIPMENT AND SAMPLING CONTAINER STORAGE AREA

Using a solution of 1 tbsp unscented, liquid chlorine bleach per gallon of water, regularly clean and disinfect equipment and storage areas. Storage units should always be kept clean and tidy. Containers used for transferring samples should be decontaminated immediately when first returned by a testing facility.



## CONSIDER MULTIPLE PACKAGING LAYERS FOR SAMPLES

Immediate and multiple bagging will prevent contamination that may be introduced by movement of materials. This method is used in grocery stores for the prevention of food-borne illness with movement of raw meat from the warehouse to shelves.

