Important

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FOCUS Cultivation Standard Requirements Summary

Management Summary
Requirements related to management’s responsibilities, training, and qualifications overall to ensure product quality, health and safety, security, procedures, training, and regulatory compliance throughout the operation.

Business Practices
Requirements related to the operation’s business practices including goal setting, internal and external business assessments, certifications, licensing and permitting, insurance, accounting, operational controls, fair labor practices, record keeping, inventory, advertising methods and crisis management.

Training
Requirements related to the operation’s employee and management training including corporate policies and procedures, GAP, GMP, handling, sanitation, agricultural expertise, emergency and crisis management, laws and regulations, quality control, hazardous materials, hygiene, quality control, food safety, product quality, testing, regulatory inspections, record keeping, sanitation and cleaning, security, interaction with law enforcement, sexual harassment, violations and enforcement, specific job requirements and worker health and safety.

Worker Practices
Requirements related to the operation’s worker practices including cleanliness and attire, hand sanitation, wounds and infections, protective clothing, prohibited items, eating and drinking, smoking and tobacco products, control of drug use, violence and weapons, and GMP, GAP signage.

Health & Safety
Requirements related to the operation’s health and safety program including physical safety, safely designed processes, safe tools and equipment, health and safety risk assessments, safety procedures, training, PPE, safety signage, accident and emergency procedures, first aid, eye wash stations, and protections from UV light exposure.

Security
Requirements related to the operation’s security program including mission, purpose, roles and responsibilities, qualifications, training, risk assessments, incident reporting, background checks, confidentiality and information security, record keeping and reporting, cash management, inventory control, safety policy, CPTED approach, physical barriers, grounds and external areas, door locks, facility access controls, restricted areas, visitor access, product controls, theft and loss prevention, alarm systems, alarm monitoring, motion detectors, panic buttons, and video surveillance. Also includes requirements for transport security including procedures, policies, qualifications, training, documentation, credentials, routes, shipments, invoices, packaging, and vehicle controls.

Product Quality
Requirements related to the operation’s Quality Management System including systems, methods, tools, and training, land or site assessment, buildings and facilities, environmental controls including appropriate lighting, ventilation, air quality, temperature, pressure, and humidity in all areas used for packaging, weighing, trimming, preparation, modification, processing, and storage. A hazard control plan (HACCP) is also required including, hazard analysis, critical control points, production hazard analysis, production flow charts, production classification and control, product specifications, control of contaminants, production records, yield analysis and reconciliation, product rejection process, quarantined materials or products, corrective action plans, and cannabis inventory.
<table>
<thead>
<tr>
<th>Category</th>
<th>Requirements</th>
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<tbody>
<tr>
<td><strong>Production Equipment</strong></td>
<td>Requirements related to operation’s equipment management including record keeping, design, calibration, surfaces, thermometers, product containers, cooling coils, utensils and tools.</td>
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<td><strong>Propagation Material</strong></td>
<td>Requirements related to operation's ability to maintain strain identity, integrity and traceability including seeds, treatment of plant materials, and genetically modified organisms.</td>
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<td><strong>Soil &amp; Growing Mediums</strong></td>
<td>Requirements related to the operation’s soil and growing mediums including soil analysis, composition profile, heavy metal analysis, sustainable sourcing, analysis for organic amendments, and use/ reuse of soil.</td>
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<td><strong>Irrigation &amp; Water Use</strong></td>
<td>Requirements related to the operation’s extraction water use plan including water sourcing, discharge, testing procedures, risk assessment, storage, use, quality analysis, irrigation records, irrigation system efficiency, leak detection, humidity control, drought management, environmental system flush, and rainwater harvesting.</td>
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<td><strong>Pest Control</strong></td>
<td>Requirements related to the operation’s pest management plan including how to protect plants from pests and disease, discourage pest populations, prevent disease and promote health growing conditions. Also required are pest contamination inspections, pest control devices, non-chemical pest controls, and domestic animals.</td>
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<td><strong>Agricultural Inputs</strong></td>
<td>Requirements related to the operation’s use of pesticides, fertilizers, and other agricultural inputs used in the cultivation process. Also included are requirements for worker safety and training, pre-harvest intervals, inputs, plant treatment records, application, measuring equipment, storage, spill control, used containers, composting, CO2 enriched environment, plant growth regulators, and pesticide phase out.</td>
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<td><strong>Environmental Sustainability</strong></td>
<td>Requirements related to the operation’s sustainability plan including energy efficiency, water reduction, land reclamation, enhancement of biological communities, and reuse of resources. Also included are requirements for carbon footprint reduction, lighting efficiency, HVAC efficiency, minimization of energy intensity, use of renewable power, efficient use of equipment, use of petroleum generators, and elimination of CO2 enrichment.</td>
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<td><strong>Harvest Practices</strong></td>
<td>Requirements related to the operation's harvest practices including pre-operation inspections, harvest procedures, cross contamination prevention, handling and packaging areas, drying, trimming, final curing, post-harvest treatments, final quality control, and biological decontamination.</td>
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<td><strong>Product Testing</strong></td>
<td>Requirements related to the operation’s product testing plan to ensure all products sold or transferred are free from contaminants and adulterants including sampling procedures, testing lab standards, allowable thresholds, microbiological testing, heavy metals, pesticide residue, potency and cannabinoid profile, contaminants and filth, test results analysis, batch monitoring and test records.</td>
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<tr>
<td><strong>Packaging &amp; Labeling</strong></td>
<td>Requirements related to the operation's packaging and labeling policies including material selection, design, inspection, approval, storage, handling and rejection process. Also included are specific requirements for product information, warning labels, exit packaging, child resistant packaging, and tamper evident packaging.</td>
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Traceability & Recall
Requirements related to the operation’s traceability and recall policy and procedures including the overall traceability system, recall program, mock recall, and compliance procedures.

Product Storage
Requirements related to the operation’s storage policies and procedures to assure cannabis and cannabis derived products are maintained in a controlled environment to preserve product identity, strength, purity, and quality, including product storage, storage access controls, quarantined materials segregation, storage area construction, cleaning and pest control.

Receiving & Transport
Requirements related to the operation’s policies and procedures including product transfers, supplier qualifications, incoming goods inspections, raw material inspections, vehicle inspections, record keeping, sealed trucks and trailers, and contract carriers.

Facility Maintenance
Requirements related to the operation’s Facilities Maintenance Plan including plumbing contamination, ventilation and exhaust fans, foot disinfectant dips, grounds maintenance, and hazardous materials.

Sanitation & Cleaning
Requirements related to the operation’s ability to maintain sanitary conditions at all times including sanitation procedures and training, master sanitation schedule, cleaning equipment and supplies, cleaning equipment identification, general cleanliness, sanitation logs, floor drain cleaning, swab testing, and product protection during cleaning.

Sanitary Facilities
Requirements related to the operation’s facilities including toilet and handwashing facilities, secondary hand sanitation stations, ware-washing sink, drinking water, and changing areas.

Waste Management
Requirements related to the operation’s waste management plan including policies and procedures, hazardous materials disposal, minimize landfill waste, sustainable packaging, cannabis waste disposal, and waste container controls.