



# Alameda County Department of Environmental Health (DEH)

Requirements for design and construction of  
Commercial Cannabis Kitchens

# DEH Responsibilities

- ▶ Regulate retail food facilities by ensuring compliance with the California Retail Food Code (CAL Code)
  - ▶ Review and approve proposed plans for design and construction of food facilities
    - ▶ Plan review
    - ▶ Construction inspections
    - ▶ Final Inspection/Issue Permit
  - ▶ Inspect food facilities on a routine basis to ensure:
    - ▶ Proper food-handling practices
    - ▶ Good employee health and hygiene practices
    - ▶ Approved equipment
    - ▶ Absence of vermin activity, i.e. rodents, insects
    - ▶ Response to foodborne illness complaints
    - ▶ Response to general sanitation complaints

# Cannabis $\neq$ Food

- ▶ When cannabis is added to food, it is no longer considered “food”, and therefore is not regulated as a food product, HOWEVER...
- ▶ When incorporating cannabis into food the same risks to public health and safety are present as with any food preparation and/or manufacturing processes, THEREFORE...
- ▶ If DEH is requested by the City of Oakland to review and approve cannabis production kitchens, DEH will review the plans and construction activities using the same standards that Cal Code requires for retail food facilities, EXCEPT...
  - ▶ DEH will conduct inspections of cannabis production kitchens once permitted and in operation



# Plan Submittal Requirements

- ▶ Three sets of professionally drawn plans to scale (1/4" per foot) must be submitted for approval prior to construction; plans must include plumbing, electrical mechanical, equipment layout and finish schedules
  - ▶ A plan check fee of \$1220.00 (if plans include the installation of a ventilation hood, an additional \$578.00 is required)
- ▶ Plan submittal packets must include:
  - ▶ Equipment specification sheets (cut sheets) for each piece of proposed equipment
  - ▶ Room finish sample(s) (e.g. floors, wall and ceiling)
  - ▶ Worksheets (e.g. hot water heater calculations, mechanical ventilation hood)

## Plan Submittal Requirements (con't)

- ▶ If any changes to the approved plans are desired or required, revised plans must be submitted for review and approval prior to construction
- ▶ All construction and equipment installation activities are subject to field inspections and finals

Note: For detailed plan development and construction requirements, please refer to the “The California Plan Check Guide for Retail Food Facilities” which can be found on our website:

[http://www.acgov.org/aceh/food/plan\\_check.pdf](http://www.acgov.org/aceh/food/plan_check.pdf)

# Frequently Asked Questions

- ▶ “Can multiple cannabis operators utilize the same commercial kitchen space?”
  - ▶ Not allowed at this time, however, this may change with the combining of new Medicinal and Adult Use Regulations
- ▶ “Can Cannabis Operators utilize the same space as a Non-Cannabis food facility?”
  - ▶ Current cannabis legislation prohibit cannabis operations in permitted food facilities



# For additional questions:

## ► Alameda County Department of Environmental Health

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