



Type B Permit Structural Requirements: Cannabis Consumption **With Limited Preparation of Cannabis Products**

December 2018

The Rules and Regulations for Article 8A of the San Francisco mandate structural requirements for each permit type. The following items are required in order to be approved for a Type B Consumption Permit:

- A restroom that can be used by the customers. Flooring inside the restroom shall be constructed of a commercial grade material that is smooth, durable, nonabsorbent and easy to clean. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches. Walls shall be constructed so as to be smooth, durable, nonabsorbent and easy to clean. All plumbing fixtures installed inside the restroom shall be installed in compliance with applicable local plumbing ordinances.
- Handwashing facilities shall be provided within all restrooms. Handwashing facilities shall be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees Fahrenheit, but not greater than 108 degrees Fahrenheit.
- Must be vermin proof and shall be constructed and maintained so as to prevent the entrance and harborage of vermin.
- Shatter proof lighting over the area where people are eating the cannabis product. Lighting shall be shielded, coated or otherwise shatter-resistant. Shatter proof lighting shall be installed in areas designated for limited prep for Type B permits.
- Mop sink with appropriate flooring. Mop sink shall be installed in compliance with applicable local plumbing ordinances. At least one curbed cleaning facility or janitorial sink equipped with hot and cold water and a drain shall be provided and conveniently located for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water and similar liquid waste. The flooring inside the room where the mop sink is located shall be constructed of a commercial grade material that is smooth, durable, nonabsorbent and easy to clean. Floor surfaces shall be

- coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches. Walls shall be constructed so as to be smooth, durable, nonabsorbent and easy to clean.
- A Three compartment sink shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. The three compartment sink shall have at least three compartments with two integral drain boards for manually washing, rinsing and sanitizing equipment and utensils. Sink compartments shall be large enough to accommodate immersion of the largest utensil being used in daily operations.
 - Handwashing sink inside the preparation area shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair. Handwashing facilities shall be installed within the limited preparation area and be equipped to provide warm water under pressure for a minimum of 15 seconds through a mixing valve or combination faucet. If the temperature of water provided to a handwashing sink is not readily adjustable at the faucet, the temperature of the water shall be at least 100 degrees Fahrenheit, but not greater than 108 degrees Fahrenheit.
 - Cannabis product preparation or handling area shall be finished with a commercial grade floor material that is smooth, durable, nonabsorbent and easy to clean. Floor surfaces shall be coved at the juncture of the floor and wall with a 3/8 inch minimum radius coving and shall extend up the wall at least 4 inches. Walls shall be constructed so as to be smooth, durable, nonabsorbent and easy to clean. Walls inside the cannabis preparation or handling area shall be finished with a commercial grade material and shall be smooth, durable, nonabsorbent and easy to clean.
 - A commercial grade water heater capable of providing an adequate, protected, pressurized, potable supply of hot water and cold water shall be provided. Hot water shall be supplied at a minimum temperature of at least 120 degrees Fahrenheit measured from the faucet, unless otherwise specified in this part. The water supply shall be from a water system approved by the health officer or the local enforcement agency.