

IN = in compliance; OUT = out of compliance; COS = corrected on site; NA = not applicable; NO = not observed; R = repeated violation*

NCCR = Nevada Cannabis Compliance Regulations

NCCR	VIOLATION	IN	OUT	COS	NA	NO	R
6.080; 9.025; 9.035	Obtains all non-cannabis (food) products, cannabis, cannabis products, or concentrated cannabis from an approved source; Written procedure for receipt/identification/storage; Shell eggs pasteurized; records maintained.						
6.060; 6.123; 7.030; 9.025; 13.010	Operating within parameters of license including as approved at time of application, approved logos/ads/signs; Changes approved by Dept.; Dual licensee requirements met; Visibility and odor restrictions met.						
6.090; 6.092; 9.010; 10.045	Hand washing as required, when required; Hand sinks stocked and accessible; Employee outer garments clean; ill worker restrictions/exclusions; Toilet facility provided; No bare hand contact.						
6.115; 9.040; 10.030; 10.050	Products not adulterated, expired, or beyond shelf life; Honestly presented, not treated to alter appearance; Salvaging usable cannabis, records maintained.						
6.095; 9.060; 10.040; 10.050	Equipment (contact and non-contact surfaces) is of appropriate design, maintained clean and in good repair, cleaned and sanitized regularly/documented; Equipment approved by Dept, not shared with other establishments; Weighing devices approved and documented; Ventilation hood as required.						
9.020; 9.070	Production process approved; Requirements met including proper use of filters, gases, solvents, mediums, and equipment; Restrictions met including amount and residuals of solvent; documentation maintained.						
6.105; 9.045; 10.040	Edible production approved; Packaging and labeling requirements for edibles met; Homogeneity testing performed and within limits; Packaged on site and sizing restrictions met; Records maintained.						
9.050; 9.055; 9.085; 9.090; 9.095; 9.100; 10.040	Cleaning and sanitizing procedures adequate; Ware washing and sanitizing capabilities available; Sanitizer solution available at all times; Test strip/kits appropriate and available; records maintained.						
9.035	Time/Temperature Control for Safety foods held at proper temperatures; Raw animal products cooked to appropriate temperatures.						
6.010; 11.070; 10.025; 12.010; 12.015; 12.035; 12.065	Labeling requirements met; Individual packages labeled; Quantity restrictions not exceeded; Statement as "organic". Radiation warning, if applicable.						

6.020; 11.070; 11.075	Products tested as required; Segregation before transfer/sale/packaging; Retest procedures followed. Test results only advertised on label.						
6.050; 6.120	Posting of required signs/licenses/certificates.						
11.045	Research and development approved by Dept; Properly labeled and segregated.						
6.075; 9.015; 10.015; 10.055; 12.055; 12.060	Quality Control Unit established; records maintained; Person in Charge knowledgeable; requirements for a Certified Food Protection Manager.						
9.030; 10.035	Prevention of cross-contamination through proper handling, storage.						
10.060	Potable water available to facility (40 CFR 141).						
10.05; 10.075; 11.065	Three-compartment sink provided, is of appropriate design, maintained clean and in good repair, cleaned and sanitized; Water temperature requirements met.						
10.055; 10.075; 11.065	Pesticides properly used and stored; Written procedure on pesticides available; No pest harborage conditions; Records maintained.						
6.125; 10.080	Proper disposal of liquid and solid waste; Disposal of cannabis proper and recorded.						
8.010; 11.070	Documentation (required written disclosure) available for lots including soil amendments and certificates of analysis.						
6.070; 6.085	Building/establishment security requirements met.						
10.055	Building in sound condition; floors/walls/ceiling clean and in good repair.						
9.065; 9.075; 9.080; 10.020; 10.065; 10.070	Facility requirements met; lighting, ventilation, filtration, plumbing..						
6.075; 6.080; 6.085; 7.020	No illegal activity including onsite consumption, nuisances, diversion of cannabis, diversion or sale to persons under 21, deterrence of law enforcement. Accurate incident reporting to the Board.						

* REPEATED VIOLATIONS MAY RESULT IN ADMINISTRATIVE PENALTIES/FEEES