



**SIMPLY CLEAN**  
Certified Standard  
for the Production of Cannabis  
Version 3.0 July 2019

# **SIMPLY CLEAN**

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The Cannabis Conservancy's mission is to empower and assure that the regulated Cannabis industry achieves environmental, economic, and social sustainability.

Our holistic, life-cycle approach strives to identify, quantify, and mitigate the environmental impacts of Cannabis cultivation from producer to consumer. We understand that this is a long-term commitment of gradual improvement and have therefore based our standards on a pragmatic approach that incorporates and appreciates the uniqueness of each individual's practices. As we launch our Cannabis-specific certifications internationally, we are striving to promote a practical code of conduct that unites profitability with stewardship.

At TCC our clients are partnering with us to make the Cannabis Industry a leader in global sustainability. We provide our clients with a certification that is unbiased and transparent. Our education and training is designed to help accelerate company growth to further these principles. The information collected through our organization will help replace the current scarcity of data by creating industry benchmarks, large-scale scientific studies, and continued advancements in processes, procedures, and best management practices for the entire Cannabis marketplace.

TCC's confidentiality protocols are designed to safeguard each individual's niche application and cultivation methodologies. We protect our clients' information through our process of anonymous serialization.

## **SIMPLY CLEAN**

The Cannabis Conservancy **SIMPLY CLEAN Certified** Standard covers the core production practices of sustainably produced cannabis. These areas include Farm planning, worker training and protection, tracking and documentation of all inputs, IPM Practices, product testing for residue and contaminants, harvest practices, trace-back and recall protocols and more. This can be a stand alone grower assessment, grower group assessment tool, or used as a B to B supply chain assessment tool insuring raw product coming into a processing environment is of the highest quality, safe and sustainably produced.

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	Requirement	Compliance Details
	<b>Farm Plan and Policy</b>	
<b>1</b>	The cultivation plan (i.e. farm plan) includes guidelines and goals for implementation of sustainable agricultural practices.	<ul style="list-style-type: none"> <li>• Clear goals and guidelines have been developed and appropriately documented.</li> <li>• Process-based cultivation methods are documented and appropriately detailed for the cultivation process.</li> <li>• Documentation includes all steps, from land or growing medium preparation to final harvest and curing activities.</li> </ul>
<b>2</b>	Employees are provided with training and have adequate and appropriate personal protection equipment (PPE).	<ul style="list-style-type: none"> <li>• Logs or other records of training activities available for review.</li> <li>• PPEs onsite are adequate for the operation.</li> </ul>
<b>3</b>	Employees are not exposed to hazardous conditions while at work.	<ul style="list-style-type: none"> <li>• Plan in place.</li> <li>• Material evidence onsite.</li> </ul>
<b>4</b>	Proper warning signs are in place.	<ul style="list-style-type: none"> <li>• Signage is appropriately detailed and in place where needed.</li> </ul>
<b>5</b>	There is an emergency plan and policy in place, and employees are trained on emergency preparedness.	<ul style="list-style-type: none"> <li>• Emergency action plan in place and records of training on plan available for review.</li> <li>• Emergency plan is appropriate to operation and include all pertinent aspect of the organization, including but not limited to: health and safety, mechanical, equipment, and infrastructure accidents or failure, and product contamination.</li> </ul>
	<b>Inputs and Production Records</b>	
<b>6</b>	All inputs and products used during cannabis cultivation are non--GMO.	<ul style="list-style-type: none"> <li>• Documented evidence that all inputs are GMO-free. COA or other guarantees are preferable.</li> <li>• It is understood that some seed sources cannot positively be identified as GMO-free, but are assumed to be based on circumstances and lacking evidence of genetic strain profiles.</li> <li>• Seed sources of cloned material documented.</li> <li>• Sources for all inputs documented.</li> </ul>
<b>7</b>	The operation maintains an appropriately detailed database for all clones and seed used.	<ul style="list-style-type: none"> <li>• Evidence of record keeping/tracking system in place for saving, collecting or otherwise storing seed; as detailed as possible.</li> </ul>

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<b>8</b>	Agricultural inputs list must include product name, active ingredient, purpose, application rate, timing within life cycle of plant and method, MSDS, and history of application.	<ul style="list-style-type: none"> <li>• Complete list of all inputs including historical application in place for review at the time of the onsite audit.</li> </ul>
<b>9</b>	Growth stage of plant indicated in production records.	<ul style="list-style-type: none"> <li>• Detailed records of inputs on file for review.</li> <li>• Records should note phenology as well as days.</li> </ul>
<b>10</b>	Cultivation only uses fertility inputs from Acceptable Ingredient List.	<ul style="list-style-type: none"> <li>• Acceptable Ingredient List on site and available. Evidence that it has been referenced, i.e records of applications.</li> </ul>
<b>11</b>	All inputs are stored in a clean, secured and appropriate designated area when not in use.	<ul style="list-style-type: none"> <li>• Evidence onsite of appropriate secure storage that does not pose a risk to humans, the production process, or the environment.</li> </ul>
<b>12</b>	Products used to clean equipment do not pose a contamination risk to product	<ul style="list-style-type: none"> <li>• MSDS sheets for all cleaning materials are in place for review.</li> </ul>
<b>13</b>	Measures are taken to protect the cultivation area from products not used in cultivation.	<ul style="list-style-type: none"> <li>• Storage of materials not used in cultivation (cleaning, maintenance-related materials i.e. oils, other) are not stored near cultivation, harvest or curing areas.</li> </ul>
<b>Pest and Disease Management- IPM</b>		
<b>14</b>	The pest management plan includes considerations for human and environmental health.	<ul style="list-style-type: none"> <li>• Detailed plan in place is appropriate for the operation and associated pest pressures.</li> </ul>
<b>15</b>	The pest management plan is based on integrated pest management (IPM) principles.	<ul style="list-style-type: none"> <li>• IPM-based plan in place. Resource materials on IPM are available.</li> </ul>
<b>16</b>	All active substances used for pest and disease management are only from the Approved List.	<ul style="list-style-type: none"> <li>• Approved List in place and evidence of use e.g. application records. These should be OMRI listed or plant based materials with COA or similar available for review.</li> </ul>

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<b>17</b>	IPM plan uses hierarchy of practices: prevention, observation, intervention including physical/mechanical/biological methods, Approved substances.	<ul style="list-style-type: none"> <li>• Evidence of IPM plan practices in place.</li> <li>• Includes records of pest monitoring, including scouting records, mechanical intervention, and all application of approved materials and biological controls such as beneficial insects, etc.</li> </ul>
<b>18</b>	Staff is trained to identify common pests and disease.	<ul style="list-style-type: none"> <li>• Records of training and training materials on site for review.</li> </ul>
<b>19</b>	There is a schedule for monitoring plant health.	<ul style="list-style-type: none"> <li>• Scouting schedule or similar on file for review.</li> </ul>
<b>20</b>	The organization has a plan to remove, quarantine, and treat plants contaminated with pests and/or disease once they are identified.	<ul style="list-style-type: none"> <li>• Detailed plan in place outlines practices for plant removal and disposition.</li> <li>• Records in place of any plant removals, rationale, etc.</li> </ul>
<b>21</b>	Protocols are in place to identify the source of the infestation.	<ul style="list-style-type: none"> <li>• Plan must include strategies for identifying the source of infestation e.g facility or site sanitation, host environments for pest and disease, etc.</li> </ul>
<b>22</b>	Domestic animals are controlled so as not to pose a safety or quality risk to the product or process.	<ul style="list-style-type: none"> <li>• No evidence of domestic or other animals near crops. Control measures are evident.</li> </ul>
<b>Soil and Substrates</b>		
<b>23</b>	There is a documented substrate preparation plan.	<ul style="list-style-type: none"> <li>• Plan or recipe for substrate preparation in place.</li> </ul>
<b>24</b>	The organization has completed a pre-use analysis of all materials used in soil mix or growing substrate.	<ul style="list-style-type: none"> <li>• Analysis of substrate or soil used has been completed.</li> <li>• Results on file at the time of the audit.</li> </ul>
<b>25</b>	The life cycle of the growing medium is tracked and records are kept.	<ul style="list-style-type: none"> <li>• Records of use in place.</li> <li>• Details use cycle of growing media if used.</li> </ul>

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<b>26</b>	At harvest soil is tested for contaminants and residual nutrient build up.	<ul style="list-style-type: none"> <li>• Soil tests on file for review</li> </ul>
<b>Product Testing and Traceability</b>		
<b>27</b>	Cannabis and Cannabis products are tested for contamination by pesticide, microbials, metals, and other chemicals in laboratories that follow TCC guidelines*.	<ul style="list-style-type: none"> <li>• Results of analysis on file for review.</li> <li>• User manual on file.</li> <li>• Results show no residue of synthetic pesticides.</li> </ul>
<b>28</b>	The organization provides documentation showing employee training that covers the production process, specific tasks related to production and associated risks.	<ul style="list-style-type: none"> <li>• Training records on file for review.</li> </ul>
<b>29</b>	Testing results must be provided for all production using a representative sampling method.	<ul style="list-style-type: none"> <li>• Results of analysis must be provided to TCC on a regular basis.</li> </ul>
<b>30</b>	Protocols are regionally, organizationally, and product specific.	<ul style="list-style-type: none"> <li>• Detailed traceback and recall plan in place appropriate to location and operation.</li> </ul>
<b>31</b>	There is a trained and designated person in charge of all traceback and recall procedures	<ul style="list-style-type: none"> <li>• Documented evidence that point person has been trained and understands their role.</li> </ul>
<b>32</b>	Traceback and recall protocols include a hold and release program to ensure that contaminated products do not reach the consumer.	<ul style="list-style-type: none"> <li>• Documented hold and release protocol in place.</li> </ul>
<b>33</b>	For Cannabis samples that do not pass testing, the source of contamination must be identified.	<ul style="list-style-type: none"> <li>• Action plan in place that details protocols in place to define source of chemical or other contaminants.</li> </ul>
<b>Harvesting and Processing</b>		
<b>34</b>	Harvest protocols for harvesting and processing (including trimming and whole plant processing) are documented.	<ul style="list-style-type: none"> <li>• SOPs in place for all harvest, storage and curing activities.</li> <li>• Protocols are noted as appropriate to the operation and process.</li> </ul>

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<b>35</b>	The organization follows documented procedures that assure harvested product is not exposed to contamination.	<ul style="list-style-type: none"> <li>• SOPs in place for all harvest activities.</li> </ul>
<b>36</b>	If employees are hired for harvest or processing work, organization provides documentation of harvest worker training.	<ul style="list-style-type: none"> <li>• Training records and materials in place for review.</li> <li>• Designated person in charge of trainings.</li> </ul>
<b>37</b>	Processing is conducted in a sanitary and dedicated space.	<ul style="list-style-type: none"> <li>• All processing facilities are clean.</li> <li>• Processing facilities must include: proper ventilation, first aid, preventative equipment, and handwashing station.</li> </ul>
<b>38</b>	Proper PPE is utilized during processing.	<ul style="list-style-type: none"> <li>• PPE is noted for each specific processing activity.</li> </ul>
<b>39</b>	There are sufficient quantities and demarcations of safety equipment.	<ul style="list-style-type: none"> <li>• Appropriate first aid kits are stocked and in easily accessible places.</li> <li>• Hand washing facilities are well maintained.</li> </ul>
<b>40</b>	Organization utilizes SOPs to assure an acceptable curing process.	<ul style="list-style-type: none"> <li>• Detailed SOP in place is appropriate to the curing process (steps noted, QC details, etc.).</li> </ul>
<b>41</b>	Curing must occur in a designated area free of contaminants.	<ul style="list-style-type: none"> <li>• Dedicated area must be observed free of contamination.</li> <li>• Appropriate cleaning records in place.</li> </ul>
<b>42</b>	Procedures must be in place to properly separate all strains and batches within the on farm storage facility.	<ul style="list-style-type: none"> <li>• Traceability system is in place that allows the grower to definitively track and separate all strains and batches of product.</li> </ul>
<b>43</b>	Organization utilizes SOPs to assure acceptable storage.	<ul style="list-style-type: none"> <li>• Detailed SOP outlines construction, maintenance and conditions of the designated storage area.</li> </ul>
<b>44</b>	Organization maintains documented inventory, proper cleaning and maintenance procedures.	<ul style="list-style-type: none"> <li>• Detailed inventory in place.</li> <li>• Records of maintenance and cleaning, checks of cleanliness in place.</li> </ul>



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<b>45</b>	Storage must occur in a designated area free of contaminants.	<ul style="list-style-type: none"><li>• Storage area is free of contamination.</li><li>• Records of maintenance and cleaning, checks of cleanliness in place.</li></ul>
<b>46</b>	Procedures must be in place to properly separate all strains and batches within the on farm storage facility.	<ul style="list-style-type: none"><li>• Traceability system is in place that allows the grower to definitively track and separate all strains and batches of product.</li></ul>