



Designation: D8250 – 19

Standard Practice for Applying a Hazard Analysis Critical Control Points (HACCP) System for Cannabis Consumable Products¹

This standard is issued under the fixed designation D8250; the number immediately following the designation indicates the year of original adoption or, in the case of revision, the year of last revision. A number in parentheses indicates the year of last reapproval. A superscript epsilon (ϵ) indicates an editorial change since the last revision or reapproval.

1. Scope

1.1 This practice addresses the principles to follow when implementing and managing a Hazard Analysis Critical Control Point (HACCP) system for cannabis consumable products. This practice is not intended for cannabis industrial products (e.g., hemp products).

1.2 *Units*—The values stated in SI units are to be regarded as standard. No other units of measurement are included in this standard.

1.3 *This standard does not purport to address all of the safety concerns, if any, associated with its use. It is the responsibility of the user of this standard to establish appropriate safety, health, and environmental practices and determine the applicability of regulatory limitations prior to use.*

1.4 *This international standard was developed in accordance with internationally recognized principles on standardization established in the Decision on Principles for the Development of International Standards, Guides and Recommendations issued by the World Trade Organization Technical Barriers to Trade (TBT) Committee.*

2. Referenced Documents

2.1 ASTM Standards:²

E2590 [Guide for Conducting Hazard Analysis-Critical Control Point \(HACCP\) Evaluations](#)

2.2 Other Documents:

[HACCP Principles and Applications Guidelines](#)³
[General Principles of Food Hygiene](#)⁴

¹ This practice is under the jurisdiction of ASTM Committee D37 on Cannabis and is the direct responsibility of Subcommittee D37.02 on Quality Management Systems.

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² For referenced ASTM standards, visit the ASTM website, www.astm.org, or contact ASTM Customer Service at service@astm.org. For *Annual Book of ASTM Standards* volume information, refer to the standard's Document Summary page on the ASTM website.

³ National Advisory Committee on Microbiological Criteria for Foods, August 14, 1997 (www.fda.gov).

⁴ Codex Alimentarius, Food and Agriculture Organization (FAO) CA/RCP 1-1969, Rev 4. 2003.

3. Terminology

3.1 Definitions:

3.1.1 *cannabis consumable products*—cannabis products that are directly consumed by people or animals either through ingestion or inhalation.

3.1.2 *Codex Alimentarius*—collection of internationally recognized standards, codes of practice, guidelines, and other recommendations relating to foods, food production, and food safety.

3.1.3 *control*—management of a condition to ensure that the compliance to a criterion is being met.

3.1.4 *control point*—step in which a biological, chemical (including radiological), and physical hazard can be controlled.

3.1.5 *correction*—immediate action taken to correct a non-conformance.

3.1.6 *corrective action*—action taken to correct a non-conformance; it requires that the root cause is identified to ensure that the non-conformance does not re-occur.

3.1.7 *critical control point (CCP)*—step at which control can be applied and is essential to prevent or eliminate a food safety hazard or reduce it to an acceptable level.

3.1.8 *critical limit*—maximum and/or minimum value to which a biological, chemical, or physical parameter shall be controlled at a CCP to prevent, eliminate, or reduce to an acceptable level the occurrence of a food safety hazard.

3.1.9 *deviation*—failure to meet a critical limit.

3.1.10 *hazard analysis critical control point (HACCP)*—a systematic approach to the identification, evaluation, and control of hazards that may be present in cannabis consumable products.

3.1.11 *HACCP team*—a multidisciplinary group of people that work at the site and are responsible for developing, implementing, and maintaining a HACCP system.

3.1.12 *hazard*—biological, chemical (including radiological), or physical agent that can cause harm to the consumer when it is not controlled.

3.1.13 *hazard analysis*—the process of collecting and evaluating information about the hazards associated with the cannabis consumable product to determine its significance and whether it needs to be addressed in the HACCP system.