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[Redacted]



Name of Establishment			
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1. Establishment Overview	IN	<b>a</b> Does the firm have a current UDAF registration certificate?
		<b>b</b> Is the firm required to have a registration certificate with UDAF's Weights and Measures Program? If so, it is current? I.e. Is the firm weighing products to be priced and sold by weight, selling fuel, or using scanners? Weighing of ingredients does not require a registration. ----- <i>This firm is already registered with Weights &amp; Measures.</i>
		<b>c</b> What types of products does the firm hold, store, distribute, and/or process? Describe the firm's production schedule. ----- <i>Medical cannabis</i>
		<b>d</b> What is the firm's average annual sales? What percentage of those sales are wholesale vs. direct to consumer from this location? Describe the methods and range of distribution. ----- <i>Roughly \$4 million annually.</i>
	IN	<b>e</b> Does any other food safety agency have jurisdiction over the firm or the products? Is the firm registered with FDA, USDA, the local health department, or any other relevant agencies as applicable? ----- <i>UDAF Cannabis division regulates the movement of medical grade cannabis products processed at this facility.</i>
		<b>f</b> Has the firm moved or made significant changes since the last inspection? Was UDAF notified of those changes? ----- <i>This firm has submitted a plan review for the significant changes to their facility.</i>
		<b>g</b> Does this firm produce or co-pack products for other firms or does this firm use a co-packer to produce any of their products? Describe. ----- <i>This firm does not co-pack for other firms. This firm does not use a co-packer to produce any of their products.</i>
		<b>h</b> Any other relevant information? i.e. Voluntary third party audits ----- <i>Pre-op inspection</i>
	N/O	<b>i</b> Do labels meet requirements?
2. Preventive Controls	N/A	<b>a</b> Has the firm conducted a hazard analysis?
	N/A	<b>b</b> Does the firm have a food safety plan (written preventive controls program)?
	N/A	<b>c</b> Does the firm have written monitoring, corrective action, verification and validation procedures?
	N/A	<b>d</b> Is the firm controlling their processes that are necessary to control a hazard? This could include pasteurization, cook step, acidification, water activity, etc.
	N/A	<b>e</b> Are ready to eat products exposed to the environment prior to packaging? Has the firm implemented sanitation controls and an environmental monitoring program to protect the food from contamination?
	N/A	<b>f</b> Has the firm developed a written recall plan? Describe the firm's recall plan.
	N/A	<b>g</b> Has the firm developed and implemented a written supply chain management program?

3. Training	N/O	<b>a</b> Is the person(s) in charge qualified through training, education, and/or experience to perform their duties? Does the firm employ a Preventive Controls Qualified Individual (PCQI) to develop and oversee the implementation of the Food Safety Plan, if a Food Safety Plan is required?
	N/O	<b>b</b> Are all individuals that engage in manufacturing, processing, packing, or holding food qualified individuals or under supervision of a person that is a qualified individual?
	N/O	<b>c</b> Have all individuals that engaged in manufacturing, processing, packaging, or holding food received training in the principles of food hygiene as appropriate to the food, facility and the individual's assigned duties?
	N/O	<b>d</b> Does the firm have and maintain training records?
	N/O	<b>e</b> Were the training records provided by the firm upon request during an inspection?
4. Personnel	N/O	<b>a</b> Are personnel with illness, sores, infections, etc. restricted from handling food products? Describe the firm's employee illness policy.
	N/O	<b>b</b> Do employees maintain adequate personal cleanliness, wear clean outer garments, use adequate hair restraints and remove excess jewelry when handling food?
	N/O	<b>c</b> Do employees thoroughly wash and sanitize hands as necessary?
	N/O	<b>d</b> Do employees refrain from eating, drinking and smoking and observed good food handling techniques in processing areas?
	N/O	<b>e</b> Are employee clothing and belongings stored away from food handling and equipment and utensil washing areas?
5. Pest Control	IN	<b>a</b> Is the firm effectively controlling for insects, rodents, and other pests in manufacturing, processing, packing, and holding areas? Describe the firm's pest control. ----- <i>Buffos will conduct the pest control on the new facility</i>
	IN	<b>b</b> Are the premises free of harborages and/or breeding places for Insects, rodents, and other pests?
	IN	<b>c</b> Are doors, windows, and other openings protected to eliminate entry by insects, rodents, and other pests?
6. Plants and Grounds	IN	<b>a</b> Are roads, yards, parking lots and adjacent properties maintained in a manner that prevents them from becoming a source of contamination?
	IN	<b>b</b> Is adequate drainage provided to avoid contamination of facilities and products?
	IN	<b>c</b> Is sufficient space provided for placement of equipment, storage of materials and for production operations?
	IN	<b>d</b> Are floors, walls, and ceilings constructed of easily cleanable materials and kept clean and in good repair?
	IN	<b>e</b> Are food and food contact surfaces protected from contamination from pipes, etc., over working areas?
	IN	<b>f</b> Are food processing areas effectively separated from other operations which may cause contamination of food being processed?
	IN	<b>g</b> Are food products and processing areas protected against contamination from breakage of light bulbs and other glass fixtures?
	IN	<b>h</b> Is air quality and ventilation adequate to prevent contamination by dust and/or other airborne substances?

7. Sanitary Operations	IN	<b>a</b> Is the facility and equipment kept clean and in good physical repair?
	IN	<b>b</b> Is cleaning of facilities and equipment conducted in a manner as to avoid contamination of food products?
	IN	<b>c</b> Are cleaning compounds and hazardous materials appropriate for use in a food establishment, kept in original containers, used in an effective manner, and secured as appropriate?
	N/O	<b>d</b> Are all utensils and equipment cleaned and sanitized at intervals frequently enough to avoid contamination of food products? Describe the firm's sanitation procedures.
	IN	<b>e</b> Are packaging and other single service articles stored, handled, dispensed, used and disposed of in a manner that prevents contamination?
8. Sanitary Facilities and Controls	IN	<b>a</b> Is the water supply adequate in quantity and quality for its intended uses? Describe source and any additional treatments. ----- <i>Payson city water.</i> <i>In the future the firm will install and RO system to treat hash washing water.</i>
	IN	<b>b</b> Are the water temperatures and pressures maintained at suitable levels for its intended use?
	IN	<b>c</b> Is the sewage disposal system adequate and is plumbing including floor drains adequately sized, designed, installed and maintained in a manner to prevent contamination?
	IN	<b>d</b> Are plumbing systems adequately designed and installed such that there is no back-flow or cross connections between water supplies and waste water discharge systems?
	IN	<b>e</b> Are adequate toilet rooms provided, equipped, stocked and maintained clean and in good repair?
	IN	<b>f</b> Are adequate handwashing and/or sanitizing facilities provided and stocked where appropriate?
	IN	<b>g</b> Is refuse properly handled, stored, and disposed of in an adequate manner? Does this manner prevent access from insects, rodents, and other pest?
9. Equipment and Utensils	IN	<b>a</b> Are all utensils, equipment, and food contact surfaces constructed of adequately cleanable, corrosion resistant and non-toxic materials and suitable for their intended uses?
	IN	<b>b</b> Is the equipment designed and used in a manner that precludes contamination with lubricants, contaminated water, metal fragments, etc.?
	IN	<b>c</b> Are freezer and cold storage areas equipped with appropriate temperature measuring or recording devices? Are temperatures monitored and documented at appropriate frequencies? Describe temperature monitoring procedures. ----- <i>Firm has temperature monitoring device in freezer.</i>
	IN	<b>d</b> Are instruments used to monitor conditions that control the growth of undesirable microorganisms in food adequate in number and properly maintained for their intended use?
	IN	<b>f</b> Is air or other gases introduced into the food or used in cleaning of food contact equipment handled in a way to prevent it from becoming a source of contamination? ----- <i>Gases used for extraction have COA showing they are lab grade.</i>

10. Processes and Controls	N/O	<b>a</b> Are raw materials and ingredients adequately inspected, processed, and stored to assure that only clean, wholesome materials are used? Describe receiving procedures.
	IN	<b>b</b> Is food processing and packaging conducted in a manner to prevent contamination and minimize harmful microbiological growth?
	N/A	<b>c</b> Are dips, batters, breadings, sauces, and other similar preparations that are used repeatedly over time, treated and maintained so as to prevent allergen cross-contact, cross-contamination, and growth of microorganisms?
	IN	<b>d</b> Are chemical, microbiological, or extraneous material testing procedures used where necessary to identify sanitation failures or food contamination?
	IN	<b>e</b> Are packaging processes and materials adequate to prevent contamination and allergen cross-contact?
	IN	<b>f</b> Are only approved and GRAS food and/or color additives used?
	IN	<b>h</b> Are in-process, rework, and finished products stored and shipped under conditions which will avoid allergen cross-contact, contamination, and deterioration?
	IN	<b>i</b> Are adequate steps taken to ensure raw materials or other ingredients are not contaminated with microorganisms or that they are otherwise processed or treated during manufacturing to eliminate microorganisms?
	N/O	<b>j</b> Are adequate measures taken to protect against inclusion of metal or other extraneous materials in food? Is documentation created and maintained? Describe controls for physical hazards.
11. Warehousing and Distribution	N/A	<b>k</b> Does the firm have any process controls to control significant hazards and do these controls appear to be adequate? (e.g. cooking, formulation [pH, Aw, etc.] cooling and refrigeration)? Describe these controls.
	IN	<b>a</b> Is the storage and transportation of food conducted under conditions to prevent allergen cross-contact, contamination of food, and deterioration of the food or its container?
12. Human Food By-Products for use as Animal Food	N/A	<b>b</b> Is food transported with appropriate temperature control? Is the temperature monitored at an appropriate frequency to ensure that the products are held at safe temperatures?
	N/A	<b>a</b> Are human food by-products for use as animal food properly identified, held in appropriate containers, and stored under conditions that protect against contamination?
13. Allergen Control	N/A	<b>a</b> Is the firm receiving, storing, or using allergens? If so, describe the allergens present in the firm. If the allergens are non-common, describe the firm's allergen controls.
	N/A	<b>b</b> Are personnel hygienic practices sufficient to prevent allergen cross-contact?
	N/A	<b>c</b> Does the firm's allergen controls include adequate equipment design, equipment cleaning and sanitizing between runs, separation of operations, and/or dedicated equipment for allergen and non-allergen containing products?
	N/A	<b>d</b> Is there physical separation of allergenic and non-allergenic ingredients, are allergen and allergen containing products clearly labeled and identified, and is processing conducted in a manner and scheduled to avoid allergen cross-contact?
	N/A	<b>e</b> Is processing conducted in a manner or scheduled to avoid allergen cross-contact of food during processing, rework and finished products?
	N/A	<b>f</b> Are allergenic ingredients properly declared on finished food product labels?

## 14. Records

IN

**a** Do the firm's records include adequate information to identify the facility, the date of the activity product and lot code and the signature of the person performing the activity? Are records created at the time of the activity?

IN

**b** Are records kept for the required amount of time? Were records available upon request? In a timely manner?

## 15. Special Processes

## 15A. Seafood

**a** Does the firm store, distribute, or process any seafood products?

-----  
*This firm does not store, distribute, or process any seafood products.*

N/A

**b** Has the firm conducted a seafood hazard analysis?

N/A

**c** Does the firm operate under a seafood HACCP plan?

**d** What are the Critical Control Points that the firm has identified?

-----  
*Not applicable.*

N/A

**e** Has the HACCP plan been reviewed, signed, and dated within one year? What is the date of signing?

N/A

**f** Are HACCP records created and maintained as required and retained for the appropriate amount of time?

## 15B. Juice

**a** Does the firm produce and distribute any juice products?

-----  
*This firm does not produce or distribute any juice products.*

N/A

**b** Are all juice products processed to achieve a 5-log reduction of microorganisms?

N/A

**c** Does the firm operate under a juice HACCP Plan?

**d** What are the CCP's that the firm has identified?

-----  
*Not applicable*

## 15C. Dietary Supplements

**a** Does the firm produce, hold, and/or distribute any dietary supplement products or ingredients? Describe any relevant product types and processing methods, including high-risk ingredients or categories; i.e. seafood, acidified foods, high risk population. (This includes those who manufacture, package, label, and/or hold a dietary supplement ingredient and/or finished product. This does not apply to the holding of finished, labeled products at a retail store.)

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*This firm produces medical cannabis products*

N/A

**b** Has the firm established specifications for identify, strength, purity, composition, and limits of known contaminants for ingredients, components, necessary process steps, and finished products as required?

N/A

**c** Has the firm established testing procedures for all ingredients, components, and finished products to show that the specifications established in 2 are met? Are those procedures appropriate and adequate?

N/A

**d** Has the firm established and implemented a Master Manufacturing Record (MMR) and individual Batch Production Records (BPR)? (An MMR is required for each unique product, size, and configuration. A BPR is required for each individual product lot produced.)

N/A

**e** Has the firm developed and implemented a Quality Control (QC) program with appropriate personnel? Does QC perform all required duties outlined in the regulation including completing a review and approving the release of ingredients/components to production and releasing finished products for distribution? (QC must approve all documents prior to use and review every step or the process and every relevant document prior to releasing ingredients and components for production and prior to releasing

N/A

**g** Has the firm implemented a system to collect, evaluate, address, and report complaints? (Complaints relating to "serious adverse health consequences or death to humans and animals (SAHCODHA)" must be reported to the Regulatory authorities promptly. Records must be made available upon request.)

N/A

**f** Are representative and reserve samples of each lot of ingredients, components, packaging, and labels collected and held as required by the regulation? (Reserve samples of each lot of finished product must be held in final packaging for the appropriate amount of time as outlined in the regulation.)

## 15D. Acidified Food

N/A

**a** Does the firm produce any acidified products? Does the firm have processing validation information for these products? Has the firm registered their firm, products, and processes with the FDA as required?

## 15E. Low-Acid Canned Food

N/A

**a** Does the firm produce any low-acid canned products? Does the firm have processing validation information for these products? Has the firm registered their firm, products, and processes with the FDA as required?

## 15F. Other Special Processes

**a** Does the firm engage in any other specialized processes? What processes does the firm engage in? I.e. bottled water, infant formula, modifying products to be shelf stable. Does the firm have process validation information for these processes as appropriate? Do they appear to meet requirements?

-----  
*Not applicable*

## 16. DISCLAIMERS

\*All locations where ingredients, products, and/or packaging are stored, manufactured, processed, packaged, or distributed from must be permitted and inspected.

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\*Food Establishment permits are issued to a particular owner at a particular location. Permits are NOT transferrable to different owners or locations. The department MUST be notified prior to these changes. A Plan Review is required.

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\*The department must be notified of significant changes to products, operations, and/or processes prior to implementing changes. Proposed changes may affect your permit to operate, the applicability of the regulations, and may require approval. A full plan review may be required.

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\*Failure to implement appropriate corrective action for violative conditions in a timely manner, requiring more than one follow-up inspection in order to achieve compliance, authorizes UDAF to impose a follow-up inspection fee of \$200.00 per occurrence.

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## TEMPERATURE OBSERVATIONS

[No Temperature Observations]

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## GENERAL NOTES / COMMENTS

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## INSPECTION INFORMATION

### File Review:

Pre-operational inspection for the gummy room remodel.

### Administrative Information

Alex Belisle- GM best point of contact for the firm.

Email: alex@enjoymoxie.com

Frank D'Anna- Sales manager

Bryan Almeron- extraction technician

THC distillate will be made in house, or purchased from a supplier.

All packaging, storing and shipping will be conducting out of Blanc Holdings.

Mr. D'Anna will obtain a food handlers permit, and also conduct in house training for employees. Mr. D'Anna will be the qualified individual.

The following companies provide the organic plant matter that is sent through extraction to get the concentrates.

standard wellness Corinne

Cure leaf Tooel

Beehive Salt Lake City

All products are distributed to pharmacies through out Utah.

### Preventative Controls and/or HACCP

Pre-operational inspection for gummy room remodel.

### Product Inspected and Current Risk Assessment

N/A

### Evidence Developemnt

See...

### Discussion with Management / Corrective Action

No management discussion items.

Remodeled area is within compliance and good to begin operations.

### Supplemental Field

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## PHOTOS



[No Photos]

SIGNATURES

Person in Charge (Print):    Date:  
**Alex Belisle**                    **2025-01-29 15:45:41**  
Email:  
**alex@pureutahprocessing.com**

Signature:



EHS (Print):                    Date:  
**Zach Brook**                    **2025-01-29 16:42:26**  
Signature:



FOLLOW-UP

Follow-up Required:    NO