



Pure Peyote Current Good Manufacturing Practices

Pure Peyote cGMP Written Practices

Updated: 2019 March 30 jn

1. Post-Harvest Handling
2. Post-Harvest Tools and Containers
3. Post-Harvest Washing and Cleaning
4. Slicing and Dehydration of Buttons
5. Sample Retained
6. Packaging and Labeling
7. General Storage of Product
8. Equipment Maintenance
9. Facility Maintenance
10. Facility Cleaning and Sanitizing
11. Receiving Inputs
12. Traceability and Recall
13. Worker Bourne Contamination
14. Hand Washing
15. Toilet and Washing Facilities
16. Allowable Clothing and Footwear
17. Worker Illness & Injury
18. Visitor Access

Pure Peyote cGMP Records

1. Post-Harvest Inspection and Transport Record – by batch
2. Post-Harvest Tools and Containers – by batch, checklist
3. Post-Harvest Washing and Cleaning Record – by batch, checklist
4. Slicing Record – by batch
5. Dehydration Procedure and Testing Record – by batch
6. Sample Retained Record – by batch
7. Packaging and Labeling Record – by batch
8. General Storage / Inventory Record – by batch
9. Equipment Maintenance Record – by action
10. Facility Maintenance Record – daily checklist
11. Facility Maintenance Repair Record - by action
12. Facility Cleaning and Sanitizing Record – daily checklist
13. Inputs Received Record – by action
14. Recall Record – by action
15. Worker Health Record – daily
16. Worker Infraction Record – by infraction
17. Visitor Log Record – by visitor