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Date: 10/31/2017 7:41:30 PM  
Subject: Public Comments for Manufacturing..

Hello and thank you for all the work you all have been doing to get this ball rolling..

I wanted to add a few comments on to the EIR..

-Distance from schools for cannabis activity, I feel should be a little more defined.. our kitchen which has no retail front should be exempt from that since no public is allowed in the store and nothing is being sold from the premises.. it is only a manufacturing facility basically. This barrier will prohibit a lot of kitchens that are already in the proper zone, and will create a lot of businesses to move out of county or go underground which will impact the environment more.

-Test results in food vs flower.. my chocolate is a high-end, natural blend, so are my almonds and fruits and other ingredients that have been FDA approved to be available for consumer consumption, if they are required to have the same levels of cleanliness as the Cannabis, it might disqualify a lot of companies unless we change all of our ingredients to organic. (which I am for, but can't charge for that if people won't pay) I feel as long as the infusion is tested properly, then that should qualify the edible. If we don't raise the limits of pesticides on the food itself, there will be a lot more waste.

-The wordage for manufacturing should further divide a kitchen that is for food and a facility that makes volatile extracts should be classified separately.

Thank you,

David Brissenden  
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