



Cannabis & Foodservice Regulatory Advisory

Professional Capabilities & Technical Services

Independent restaurant operations expertise for government agencies, regulatory authorities and hospitality operators.

Firm profile

Founded by Eric Faber, U.S. Restaurant & Food Truck Consultants (USRC) operates under The Consultancy LLC and brings more than 40 years of restaurant and foodservice experience to cannabis hospitality. USRC provides nationwide advisory support for agencies and project teams evaluating the integration of cannabis activities and conventional foodservice.

Our work addresses facility layout, food handling, staff responsibilities, written procedures and independent assessments. Recommendations reflect the proposed operation and its jurisdiction's identified requirements.

Government and regulatory advisory

USRC can support cannabis regulatory authorities, health departments and municipalities with foodservice expertise for policy development, facility review and operational oversight.

Operational guidance. Develop practical foodservice criteria, review checklists and proposed inspection protocols for cannabis hospitality settings.

Facility and process review. Assess plans, workflows and proposed controls for kitchens, service areas, storage and cannabis consumption or handling areas.

Technical review and coordination. Identify operational gaps and clarify responsibilities across cannabis oversight, food safety and facility review functions.

Private operator services

USRC supports restaurant and food truck operators, cannabis hospitality businesses, developers, architects and investors with concept evaluation, facility planning and operational readiness. Proposed mobile cannabis or infused product concepts are evaluated subject to jurisdiction specific authorization.

Planning and implementation. Translate the concept into workable layouts, staffing responsibilities, foodservice systems and an actionable operating plan.

Operational readiness. Develop SOPs, training materials and assessment tools to help teams prepare for opening or address deficiencies in an existing operation.

U.S. RESTAURANT & FOOD TRUCK CONSULTANTS

Technical capabilities

Operational separation. Evaluate separation of cannabis activities and conventional foodservice across preparation, consumption, storage, equipment, staff movement and customer circulation. Identify shared systems needing additional controls.

Food safety and cross contact controls. Review food handling, temperature control, cleaning and sanitation. Assess dedicated tools, labeling and workflows intended to prevent unintended THC transfer to conventional food or food contact surfaces.

Facility planning. Review kitchen and service layouts, receiving routes, waste handling and ventilation interfaces with architects and technical specialists. Define operational needs for design decisions.

SOPs and employee training. Develop procedures for product handling, sanitation, access, service and incident escalation, supported by employee training materials and supervisor checklists.

Independent assessments. Review documents, interview staff and observe sites as scoped. Provide findings, prioritized corrective actions and practical recommendations.

Packaging and labeling interfaces. Review receiving, storage and customer handoff procedures for packaged cannabis products, including product identification, serving and THC information, allergens and applicable child resistant or tamper evident controls. Identify operational gaps and coordinate questions with regulators and qualified compliance specialists.

Engagement approach

1 Define the assignment. Confirm objectives, the facility concept, jurisdiction and decisions the work must support.

2 Review and assess. Review plans, procedures and operating conditions; identify gaps and coordinate with regulatory, legal and design teams.

3 Deliver practical guidance. Deliver a written assessment, plan review memorandum, operational guidance, SOPs or training materials as agreed.

4 Support implementation. Review revisions and conduct follow up assessments when included in the engagement.

Assignments may be structured as a focused technical review, a defined project or ongoing advisory support. USRC provides foodservice operational advice; legal interpretations, licensing decisions and specialized engineering remain with the appropriate professionals and authorities.

Founder and contact

Eric Faber | Founder

Eric brings more than 40 years of restaurant and foodservice experience to USRC's nationwide advisory work in facility planning, operating procedures and independent operational review.

U.S. Restaurant & Food Truck Consultants | The Consultancy LLC

Office: 866.213.FOOD | Direct cell: 310-422-6661

Eric@usrestaurantconsultants.com

www.usrestaurantconsultants.com