

Marijuana Infused Products at NETA

Wishing Well is just one of the myriad of Marijuana Infused Products, or “MIPS”, made in house at NETA.



Step inside the kitchen of NETA’s marijuana infused product department in Franklin, MA and you’ll find a world that most people never could have imagined just a decade ago.

As more patients seek alternative therapies, NETA has invested in science and products to bring to the medical marijuana marketplace. The company has spared no expense. NETA’s kitchen – where dozens of marijuana infused products, or MIPS, are created every day – is a high-end culinary center. Here, employees work on burnished stainless steel tables in an immaculate, sanitized setting. At any given time, workers whip up chocolate bars, caramels, brownies, flavored lozenges, gummy cubes, as well as refined, high-purity concentrates like shatter, wax, and distillate.

It all looks easy but the rigorous internal standards set by the company paired with the extensive regulations required under state law ensure that patients can access the safest MIPS on the market. Before opening, NETA worked tirelessly with the state Department of Public Health to craft and vet its operational policies and procedures. Third party food safety consultants helped provide guidance for best practices in food storage safety. New kitchen employees are required to complete an 8-hour class and to pass a written test to become food safety certified through the ServSafe program. “This educates the staff on all food safety procedures including proper sanitation techniques, and best practices for food handling,” said Allee Sheehan, NETA’s Head Chef.

Amanda Rositano, NETA’s Director of Operational Compliance, said NETA’s kitchen team also works closely with Eastern Food Safety to develop food safety plans that adhere to a Food & Drug Administration management system. “We utilize third-party organizations to evaluate environmental conditions and assist NETA in continually improving its practices,” she said. “We have members of our own team who have completed OSHA training, and we also commission a consultant to inspect our facility to help maintain the highest-quality standards.”





Safety, compliance and testing are always on the minds of kitchen workers.

To produce a MIP, unprocessed, batch specific material from marijuana harvests is sent to NETA's extraction department where the essential oils are collected and processed. These concentrates are randomly sampled and tested by independent, certified laboratories for potency, residual solvents, heavy metals, pesticides, yeast, mold, and other potential pathogens. After the concentrates pass the test, they are ready for sale or for infusion into other MIPs where they are carefully measured to ensure an exacting dose. Following this infusion, still another testing cycle occurs. "We send a random sample of each batch of products to a third-party lab for another full set of tests required by the DPH," explained Eddie Benjamin, NETA's Director of Innovation.

As workers prepare the products, they also document every step they take in the process. All of the marijuana grown by NETA, and the associate trim, MIPs, and waste product is tracked in NETA's seed-to-sale software.

"NETA goes above and beyond when it comes to inventory tracking and accountability," - Allee Sheehan, Head Chef.

Says Sheehan, "We use handwritten calculation logs and clipboards alongside spreadsheets, automated reports, and an Inventory Management System to track every single marijuana infused product. Everything gets double or triple checked with initials and time/date stamps. These systems provide accountability, transparency, and ensure that our staff are following protocols that guarantee product safety."

Workers closely monitor the temperature and the humidity of the kitchen and refrigerators, and all products are inspected by a quality control team to ensure that there are no defective goods. Throughout this process, these products are again weighed or counted multiple times.

The DPH regularly inspects NETA's kitchen at least twice a month.

The inspections occur once during a scheduled visit, and another time arriving unannounced. "They may come as frequently as a few times per month to review and discuss any aspect of the organization. During the visits, they have done everything from reviewing temperature logs, test results and procedures, to testing the PH of the water in our dishwashing system," said Benjamin, NETA's Director of Innovation.

NETA's full-time dishwasher cleans equipment throughout the day; its commercial-grade dishwashing machine can wash batches of dishes in a matter of seconds. And any bottles or containers that are purchased for MIPs – such as Elevation Oil and tinctures – are sanitized before they are filled with any cannabis products. "It's an added step that we feel is important in guaranteeing safety for our patients," said Sheehan.

For employees, such as Benjamin, the work is sacred. "We are very aware that we are producing products for patients – often with compromised immune systems," he said. "Many employees around NETA have family members who are patients. Personally, my mom used our dose chocolate bars to help battle the effects of chemotherapy. We are literally making products for the people we love, so we take all the care in the world to ensure these products are going to be safe. Dosing and cleanliness are not just a requirement – it's personal."

