MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT

Establishment Name:	CC Smoke - Groovy Treez	**City/Zip code:**	Yankton/57078
Establishment Type:	Manufacturing	**Inspection Date:**	6/17/2026

During the inspection of the facility listed above, the following observations were noted:

IN – In Compliance **OUT** – Out of Compliance **COS** – Corrected on Site
N/O – Not Observed **N/A** – Not Applicable

Section 1: All Establishments

Inspection Area	Status
1. Operating Procedures 44:90:03:05 - *Confirm all the following SOPs are being followed on-site and are up to date.*	
A. Management Plan 44:90:03:05(1)	IN
B. Site Plan 44:90:03:05(2)	IN
C. Workplace Safety Plan 44:90:03:05(4)	IN
D. Security Plan 44:90:03:05(6)	IN
E. Diversion Prevention Plan 44:90:03:05(8)	IN
F. Waste Management 44:90:03:05(9)	IN
G. Hours of Operation 44:90:03:05(3) & 44:90:12:01(2)	IN

2. Facility	
A. Lighting 44:90:04:05.	IN
B. Doors and Windows 44:90:04:06.	IN
C. Product Storage 44:90:04:24.	IN
D. Scales 44:90:04:25.	IN

3. Retail	
A. Packaging 44:90:10:01 – 44:90:10:06. i. Exit Packaging is child resistant, tamper-proof, resealable, & opaque 44:90:10:01.	N/A
ii. Flower packaging meets the requirements of 44:90:10:02.	N/A
iii. Edible packaging meets the packaging limits and requirements of 44:90:10:03.	N/A
iv. Packaging of tinctures and edibles oils includes all the requirements of 44:90:10:04.	N/A
v. Packaging of beverages meet the requirements of 44:90:10:05.	N/A
vi. Packaging of topical products meets the requirements of 44:90:10:06.	N/A
B. Labeling 44:90:10:07. – 44:90:10:14. i. All products have required labeling, or establishment prints exit labels with the required information 44:90:10:07.	N/A

ii. Product labeling is clear to understand with a font no smaller than 6-point font. NONE of the required information is covered or obstructed 44:90:10:08.	N/A
iii. Any mandated testing results are labeled on all products, including THC content in mgs and %. 44:90:10:09.	N/A
iv. Labeling states length of time to take effect and length of time the effects should last. Must include effects warning 44:90:10:10.	N/A
v. Labeling states any pesticides used during cultivation, all ingredients, and if applicable any solvents used in extraction. Includes allergen warning. 44:90:10:11.	N/A
vi. All products need to have the labeling requirements listed in 44:90:10:12.	N/A
vii. All products have the required warning symbols and labels listed in 44:90:10:12.01.	N/A
viii. Exit packaging contains identifying information required by 44:90:10:13.	N/A
ix. None of the product labels contain any of the prohibited labeling listed in 44:90:10:14.	N/A
C. Advertising 44:90:10:14.01.– 44:90:10:19.- *Check prior to inspection*	IN

4. Security	
A. Cameras	
i. Placement 44:90:04:07.	IN
ii. Recording - *Confirm the camera system meets the 6 subsections of 44:90:04:08.*	IN
iii. Recording Storage 44:90:04:09.	IN
B. Alarm System 44:90:04:10.	IN
C. Employee Badges i. Establishment has provided agent identification badges that meet the requirements of 44:90:04:11.	IN
ii. Agent badges are properly displayed 44:90:04:12.	IN
D. Controlled Access 44:90:04:13.	IN
E. Visitor Identification 44:90:04:14.	IN
F. Fences and Gates 44:90:04:26.	IN

5. Record Keeping	
A. Inventory Tracking 44:90:11:01.	IN
B. Record Retention 44:90:11:02.	IN
i. Daily Inventory – Product is tracked correctly per 44:90:11:03.	IN
ii. Daily Transfer 44:90:11:04.	IN
iii. Authorized Transfers 44:90:11:13.	IN
C. Training	
i. Inventory Tracking System Training 44:90:04:16.- *Check prior to inspection. Training Certificates on site?*	COS
ii. Security Protocols Training 44:90:04:17.	IN
iii. Training to Prevent Unauthorized Sales 44:90:08:03.- *Confirm the employee has been trained in all 5 subsections of 44:90:08:03 and that the training was completed prior to interaction with cardholders.*	IN

6. Transportation	
A. Vehicle 44:90:04:18.	N/O
B. Transport Manifest 44:90:04:19. and 44:90:04:20.	IN
C. Conduct During Transport- *Confirm (through METRC) that all transfers have followed the standards listed in 44:90:04:22.*	N/O
D. Incident Notification 44:90:04:23.	N/O

Section 2: Co-located Facility *44:90:04:04. Co-location of medical cannabis establishments.*

Inspection Area	Status
1. Facility	
A. Separate Ingress/Egress 44:90:04:04.	N/A
B. Separate Lockable Doors/Alarms 44:90:04:04(1) and 44:90:04:10	N/A
C. Doors Remain Locked 44:90:04:04(2) and 44:90:04:06	N/A
D. Signs Limit Access to Authorized Individuals 44:90:04:04(2) and 44:90:04:13	N/A

Section 3: Dispensary

Inspection Area	Status
2. Preventing Unauthorized Access	
A. Age Verification 44:90:08:01.	N/A
B. Age Verification – Website or Mobile Application 44:90:08:02 & 44:90:10:16.	N/A

3. Record Keeping	
A. Dispensary Inventory Records 44:90:11:09.	N/A
B. Daily Transaction Records 44:90:11:10.	N/A

4. Retention of Certificate of Analysis *44:90:09:04.- Confirm on-site*	N/A

Section 4: Cultivation Facility

Inspection Area	Status
1. Operating Procedures Cultivation Activities 44:90:05:01 *- Confirm all the following SOPS are being followed and are up to date*	
A. Propagating and Cultivating Cannabis Plants	N/A
B. Trimming, Drying, Curing, and Storing Cannabis	N/A
C. Packaging Cannabis	N/A
D. Transporting Cannabis to Another Establishment,	N/A
E. Maintaining all Required Records	N/A

2. Facility	
A. Hours of Operation 44:90:05:05.	N/A

3. Training Requirements	
A. Operation of Agricultural, Industrial or Other Heavy Equipment 44:90:04:15.	N/A
B. Safe Application of Pesticides and Other Chemicals Used in Cultivation 44:90:05:07. *Confirm the establishment has the correct pesticide applicators license*	N/A

4. Packaging and Labeling Cannabis for Retail Sale 44:90:05:02.	N/A

5. Cultivation	
A. Equipment Safety 44:90:05:03. - All electrical equipment on site is NRTL listed	N/A
B. Cultivation Area - Any cultivation of cannabis is done per the requirements listed in 44:90:05:04.	N/A

6. Pesticides	
A. Application of Pesticides 44:90:05:08 & 44:90:05:10. - *All pesticides on site are listed in the establishments approved SOPS and do NOT contain any unapproved active ingredients*	N/A
B. No unapproved pesticides physically on site at the cultivation 44:90:05:10.	N/A

7. Record Keeping	
A. Cultivation Facility Inventory Records *44:90:11:06.* *Confirm plant tags are properly attached, growth phases are updated, etc.*	N/A

8. Sampling and Testing	
A. Mandatory Testing Prior to Transfer for Retail Sale 44:90:09:01.	N/A
B. Prohibited Transfer of Cannabis or Cannabis Product - 44:90:09:03. *Confirm no product has been transferred incorrectly prior to testing*	N/A
C. Retention of Certificate of Analysis 44:90:09:04.	N/A
D. Creation of Batches 44:90:09:06 - *Confirm all batches meet requirements.*	N/A
E. Storage While Awaiting Test Results 44:90:09:09. - *Identification, storage, labeling, etc.*	N/A
F. Receipt of Results – Remediation 44:90:09:10 - *Identification, storage, etc.*	N/A

Section 5: Manufacturing Facility

Inspection Area	Status
1. Operating Procedures Manufacturing Facility 44:90:03:08.- *Confirm the following SOPS are being followed and are up to date.*	
A. Manufacturing Activity Diagram 44:90:03:08(5) - *Confirm onsite activities match diagram approved by the department*	IN
B. Hazardous Substance Diagram 44:90:03:08(6) - *Confirm onsite storage matches diagram approved by the department*	IN
C. Ventilation and Filtration System Plans 44:90:03:08(7) - *Confirm systems installed match with approved plans.*	IN

2. Other Operating Procedures	
A. Manufacturing Practices 44:90:07:01 - *Check on-site manufacturing standards (For example: food grade contact surfaces, non-porous easily cleanable surfaces – microbials, adequate refrigeration, NRTL/inspected electrical equipment, chemical storage)*	IN

B. Work Environment 44:90:07:02 - *Check on-site work environment for the following– proper ventilation/controlling ignition sources, PPE, Potable Water, Fire Prevention and equipment operation training.*	IN
C. Prohibited Manufacturing Activities 44:90:07:04 - *Confirm that none of the 11 listed prohibited manufacturing activities are taking place onsite.*	IN
D. Extraction - Approved Operating Procedures 44:90:07:05 - *Confirm establishment is only performing OMC approved extraction on-site.*	IN
E. Potentially Hazardous Extraction Methods 44:90:07:07 - *Based on what approved extraction method the establishment is performing, confirm the following meets the necessary requirements– storage, prep, electrical, gas monitoring, fire suppression and exhaust systems*	IN
F. Extraction Using Inherently Hazardous Substances 44:90:07:08 - *Based on what approved extraction method the establishment is performing, confirm the following meets the necessary requirements – storage, prep, electrical, gas monitoring, fire suppression, exhaust systems, flammable gas storage*	IN
G. Edible Cannabis Products 44:90:07:09 - *Confirm the establishment has all of the following: foodservice license, Certified Food Service Manager, and meets local foodservice requirements*	IN

3. Record Keeping	
A. Cannabis Product Manufacturing Facility Inventory Records 44:90:11:07.	IN

4. Sampling and Testing	
A. Mandatory Testing Prior to Transfer for Retail Sale 44:90:09:01.	IN
B. Prohibited Transfer of Cannabis or Cannabis Product 44:90:09:03 - *Confirm no product has been transferred incorrectly prior to testing*	IN
C. Retention of Certificate of Analysis 44:90:09:04.	IN
D. Creation of Batches 44:90:09:06 - *Confirm all batches meet requirements.*	IN
E. Storage While Awaiting Test Results 44:90:09:09. - *Identification, storage, labeling, etc.*	IN
F. Receipt of Results – Remediation 44:90:09:10 - *Identification, storage, etc.*	IN