



**MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Name:</b>	Bad River Cannabis	<b>City/Zip code:</b>	Fort Pierre/57532
<b>Establishment Type:</b>	Dispensary	<b>Inspection Date:</b>	3/13/2026

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

<b>2. Facility</b>	
A. Lighting <a href="#">44:90:04:05</a> .	IN
B. Doors and Windows <a href="#">44:90:04:06</a> .	IN
C. Product Storage <a href="#">44:90:04:24</a> .	IN
D. Scales <a href="#">44:90:04:25</a> .	IN

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

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 <a href="#">44:90:10:08</a> .	IN
iii. Any mandated testing results are labeled on all products, including THC content in mgs and %. <a href="#">44:90:10:09</a> .	IN
iv. Labeling states length of time to take effect and length of time the effects should last. Must include effects warning <a href="#">44:90:10:10</a> .	IN
v. Labeling states any pesticides used during cultivation, all ingredients, and if applicable any solvents used in extraction. Includes allergen warning. <a href="#">44:90:10:11</a> .	IN
vi. All products need to have the labeling requirements listed in <a href="#">44:90:10:12</a> .	IN
vii. All products have the required warning symbols and labels listed in <a href="#">44:90:10:12.01</a> .	IN
viii. Exit packaging contains identifying information required by <a href="#">44:90:10:13</a> .	IN
ix. None of the product labels contain any of the prohibited labeling listed in <a href="#">44:90:10:14</a> .	IN
C. Advertising <a href="#">44:90:10:14.01</a> .- <a href="#">44:90:10:19</a> .- <i>Check prior to inspection</i>	IN

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

<b>5. Record Keeping</b>	
A. Inventory Tracking <a href="#">44:90:11:01</a> .	IN
B. Record Retention <a href="#">44:90:11:02</a> .	IN
i. Daily Inventory – Product is tracked correctly per <a href="#">44:90:11:03</a> .	IN
ii. Daily Transfer <a href="#">44:90:11:04</a> .	IN
iii. Authorized Transfers <a href="#">44:90:11:13</a> .	IN
C. Training	
i. Inventory Tracking System Training <a href="#">44:90:04:16</a> .- <i>Check prior to inspection. Training Certificates on site?</i>	COS
ii. Security Protocols Training <a href="#">44:90:04:17</a> .	IN
iii. Training to Prevent Unauthorized Sales <a href="#">44:90:08:03</a> .- <i>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.</i>	IN

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

## Section 2: Co-located Facility [44:90:04:04](#). *Co-location of medical cannabis establishments.*

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

## Section 3: Dispensary

Inspection Area	Status
<b>2. Preventing Unauthorized Access</b>	
A. Age Verification <a href="#">44:90:08:01</a> .	IN
B. Age Verification – Website or Mobile Application <a href="#">44:90:08:02</a> & <a href="#">44:90:10:16</a> .	N/A
<b>3. Record Keeping</b>	
A. Dispensary Inventory Records <a href="#">44:90:11:09</a> .	COS
B. Daily Transaction Records <a href="#">44:90:11:10</a> .	IN
<b>4. Retention of Certificate of Analysis <a href="#">44:90:09:04</a>.</b> - <i>Confirm on-site</i>	IN

## Section 4: Cultivation Facility

Inspection Area	Status
<b>1. Operating Procedures Cultivation Activities <a href="#">44:90:05:01</a> - <i>Confirm all the following SOPS are being followed and are up to date</i></b>	
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
<b>2. Facility</b>	
A. Hours of Operation <a href="#">44:90:05:05</a> .	N/A
<b>3. Training Requirements</b>	
A. Operation of Agricultural, Industrial or Other Heavy Equipment <a href="#">44:90:04:15</a> .	N/A
B. Safe Application of Pesticides and Other Chemicals Used in Cultivation <a href="#">44:90:05:07</a> . <i>Confirm the establishment has the correct pesticide applicators license</i>	N/A

<b>4. Packaging and Labeling Cannabis for Retail Sale</b> <a href="#">44:90:05:02</a> .	N/A
<b>5. Cultivation</b>	
A. Equipment Safety <a href="#">44:90:05:03</a> . - All electrical equipment on site is NRTL listed	N/A
B. Cultivation Area - Any cultivation of cannabis is done per the requirements listed in <a href="#">44:90:05:04</a> .	N/A
<b>6. Pesticides</b>	
A. Application of Pesticides <a href="#">44:90:05:08</a> & <a href="#">44:90:05:10</a> . - <i>All pesticides on site are listed in the establishments approved SOPS and do NOT contain any unapproved active ingredients</i>	N/A
B. No unapproved pesticides physically on site at the cultivation <a href="#">44:90:05:10</a> .	N/A
<b>7. Record Keeping</b>	
A. Cultivation Facility Inventory Records <a href="#">44:90:11:06</a> . <i>Confirm plant tags are properly attached, growth phases are updated, etc.</i>	N/A
<b>8. Sampling and Testing</b>	
A. Mandatory Testing Prior to Transfer for Retail Sale <a href="#">44:90:09:01</a> .	N/A
B. Prohibited Transfer of Cannabis or Cannabis Product - <a href="#">44:90:09:03</a> . <i>Confirm no product has been transferred incorrectly prior to testing</i>	N/A
C. Retention of Certificate of Analysis <a href="#">44:90:09:04</a> .	N/A
D. Creation of Batches <a href="#">44:90:09:06</a> - <i>Confirm all batches meet requirements.</i>	N/A
E. Storage While Awaiting Test Results <a href="#">44:90:09:09</a> . - <i>Identification, storage, labeling, etc.</i>	N/A
F. Receipt of Results – Remediation <a href="#">44:90:09:10</a> - <i>Identification, storage, etc.</i>	N/A

## Section 5: Manufacturing Facility

Inspection Area	Status
<b>1. Operating Procedures Manufacturing Facility</b> <a href="#">44:90:03:08</a> .- <i>Confirm the following SOPS are being followed and are up to date.</i>	
A. Manufacturing Activity Diagram <a href="#">44:90:03:08</a> (5) - <i>Confirm onsite activities match diagram approved by the department</i>	N/A
B. Hazardous Substance Diagram <a href="#">44:90:03:08</a> (6) - <i>Confirm onsite storage matches diagram approved by the department</i>	N/A
C. Ventilation and Filtration System Plans <a href="#">44:90:03:08</a> (7) - <i>Confirm systems installed match with approved plans.</i>	N/A
<b>2. Other Operating Procedures</b>	
A. Manufacturing Practices <a href="#">44:90:07:01</a> - <i>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)</i>	N/A

B. Work Environment <a href="#">44:90:07:02</a> - Check on-site work environment for the following– proper ventilation/controlling ignition sources, PPE, Potable Water, Fire Prevention and equipment operation training.	N/A
C. Prohibited Manufacturing Activities <a href="#">44:90:07:04</a> - Confirm that none of the 11 listed prohibited manufacturing activities are taking place onsite.	N/A
D. Extraction - Approved Operating Procedures <a href="#">44:90:07:05</a> - Confirm establishment is only performing OMC approved extraction on-site.	N/A
E. Potentially Hazardous Extraction Methods <a href="#">44:90:07:07</a> - 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	N/A
F. Extraction Using Inherently Hazardous Substances <a href="#">44:90:07:08</a> - 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	N/A
G. Edible Cannabis Products <a href="#">44:90:07:09</a> - Confirm the establishment has all of the following: foodservice license, Certified Food Service Manager, and meets local foodservice requirements	N/A

### 3. Record Keeping

A. Cannabis Product Manufacturing Facility Inventory Records <a href="#">44:90:11:07</a> .	N/A
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### 4. Sampling and Testing

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