



OMC MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT

Medical Cannabis Program

SOUTH DAKOTA DEPARTMENT OF HEALTH

605.773.3361 | 600 E Capitol Ave, Pierre | <https://medcannabis.sd.gov/>

Establishment Name: Puffy's LLC	Inspection Date: 07/14/2025
Establishment Type: Dispensary	City/Zip code: Sturgis 57785

During the inspection of the facility at the above address, 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.	IN
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
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: 01:01 – 06 a. Exit Packaging is child resistant, tamper-proof, resealable, and opaque	IN

b. Flower packaging meets the requirements of 44:90:10:02	IN
c. Edible packaging meets the packaging limits and requirements of 44:90:10:03	IN
d. Packaging of tinctures and edibles oils includes all the requirements of 44:90:10:04	IN
e. Packaging of beverages meet the requirements of 44:90:10:05	IN
f. Packaging of topical products meets the requirements of 44:90:10:06	IN
B. Labeling 44:90:10:07 – 14	IN
a. All products have required labeling or establishment prints exit labels with the required information 44:90:10:07	
b. 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	IN
c. Any mandated testing results are labeled on all products, including THC content in mgs and %. 44:90:10:09	IN
d. Labeling states length of time to take effect and length of time the effects should last. Must include effects warning 44:90:10:10	IN
e. Labeling states any pesticides used during cultivation, all ingredients, and if applicable any solvents used in extraction. Includes allergen warning. 44:90:10:11	IN
f. All products need to have the labeling requirements listed in 44:90:10:12	IN
g. All products have the required warning symbols and labels listed in 44:90:10:12:01	IN
h. Exit packaging contains identifying information required by 44:90:10:13	IN
i. None of the products labels contain any of the prohibited labeling listed in 44:90:10:14	IN
C. Advertising 44:90:10:14:01 – 19- Check prior to inspection	IN
4. Security	
A. Cameras	
i. Placement 44:90:04:07	IN
ii. Number of cameras:	
iii. Recording 44:90:04:08- Confirm the camera system meets the 6 subsections of 44:90:04:08	IN

iv. Resolution:	
v. Recording Storage 44:90:04:09	IN
vi. Days of storage/oldest dated footage: [REDACTED]	
B. Alarm System 44:90:04:10	
C. Employee Badges	IN
a. Establishment has provided agent identification badges that meet the requirements of 44:90:04:11	
b. Agent badges are properly displayed 44:90:04:12	IN
c. Agent badges meet the requirements of 44:90:02:04(3)	IN
D. Controlled Access 44:90:04:13	IN
E. Visitor Identification 44:90:04:14	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.	IN
ii. Training Certificates on site?	
iii. Security Protocols Training 44:90:04:17	IN
iv. 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	IN
B. Transport Manifest 44:90:04:19 and 44:90:04:20	IN
C. Conduct During Transport 44:90:04:22- Confirm (through METRC) that all transfers have followed the standards listed in 44:90:04:22.	IN
D. Incident Notification 44:90:04:23	IN

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

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

Section 3: Dispensary

Inspection Area	Status
1. Preventing Unauthorized Access	
A. Age Verification 44:90:08:01	IN
B. Age Verification – Website or Mobile Application 44:90:08:02	IN
2. Record Keeping	
A. Dispensary Inventory Records (44:90:11:09)	IN
B. Daily Transaction Records (44:90:11:10)	IN
3. Retention of Certificate of Analysis 44:90:09:04- Confirm on-site	IN

Section 4: Cultivation Facility

Inspection Area	Status
1. Operating Procedures Cultivation Activities -- 44:90:05:01- <i>Confirm all the following SOPS are being followed and are up to date</i>	N/A
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. Fences and Gates 44:90:05:06 a. Exterior waste storage includes opaque fence	N/A
B. Hours of Operation 44:90:05:05	N/A
3. Training Requirements -	
A. Operation of Agricultural, Industrial or Other Heavy	N/A

Equipment 44:90:04:15	
B. Safe Application of Pesticides and Other Chemicals Used in Cultivation 44:90:05:07 – i. 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 44:90:05:04- 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 & 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) a. Confirm plant tags are properly attached, growth phases have been 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 the requirements listed in 44:90:09:06	N/A
E. Storage While Awaiting Test Results 44:90:09:09 a. Identification, storage, labeling, etc	N/A
F. Receipt of Results – Remediation 44:90:09:10. a. Identification, storage, labeling, etc	N/A

Section 4: Manufacturing Facility

Inspection Area	Status
1. Operating Procedures Manufacturing Facility 44:90:03:08- <i>Confirm the following SOPS are being followed and are up to date.</i>	N/A
A. Manufacturing Activity Diagram 44:90:03:08(5)- <i>Confirm onsite activities match diagram approved by the department</i>	N/A
B. Hazardous Substance Diagram 44:90:03:08(6)- <i>Confirm onsite storage matches diagram approved by the department</i>	N/A
C. Ventilation and Filtration System Plans 44:90:03:08(7)- <i>Confirm systems installed match with approved plans.</i>	N/A
2. Other Operating Procedures	
A. Manufacturing Practices 44:90:07:01 <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 44:90:07:02 <i>Check on-site work environment for the following– proper ventilation/controlling ignition sources, PPE, Potable Water, Fire Prevention and equipment operation training</i>	N/A
C. Prohibited Manufacturing Activities 44:90:07:04.- <i>Confirm that none of the 11 listed prohibited manufacturing activities are taking place onsite.</i>	N/A
D. Extraction -- Approved Operating Procedures 44:90:07:05- <i>Confirm establishment is only performing OMC approved extraction on-site.</i>	N/A
E. Potentially Hazardous Extraction Methods 44:90:07:07 <i>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</i>	N/A
F. Extraction Using Inherently Hazardous Substances 44:90:07:08 <i>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</i>	N/A
G. Edible Cannabis Products 44:90:07:09- <i>Confirm the establishment has all of the following: foodservice license, Certified Food Service Manager, and meets local foodservice requirements</i>	N/A
3. Record Keeping	
A. Cannabis Product Manufacturing Facility Inventory Records (44:90:11:07)- <i>Confirm that the establishment meets all the listed requirements in 44:90:11:07</i>	N/A
4. 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 <i>Confirm no product has been transferred incorrectly prior to testing</i>	N/A
C. Retention of Certificate of Analysis 44:90:09:04	N/A
D. Creation of Batches 44:90:09:06- <i>Confirm all batches meet the requirements listed in 44:90:09:06</i>	N/A
E. Storage While Awaiting Test Results 44:90:09:09 i. <i>Identification, storage, labeling, etc</i>	N/A
F. Receipt of Results – Remediation 44:90:09:10 i. <i>Identification, storage, labeling, etc.</i>	N/A