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: Genesis Farms, LLC	**Inspection Date: 06/09/2025**
Establishment Type: Dispensary	**City/Zip code: Rapid City, SD 57702**

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* a. All products have required labeling or establishment prints exit labels with the required information 44:90:10:07	IN
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:* [redacted]	
iii. Recording *44:90:04:08- Confirm the camera system meets the 6 subsections of 44:90:04:08* iv. *Resolution:*	IN

v. Recording Storage *44:90:04:09* *vi. Days of storage/oldest dated footage:* [redacted]	IN
B. Alarm System *44:90:04:10*	OUT
C. Employee Badges a. Establishment has provided agent identification badges that meet the requirements of 44:90:04:11	IN
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.* ii. *Training Certificates on site?*	OUT
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*	N/A
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*	N/A

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)*	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- Confirm all the following SOPS are being followed and are up to date*	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	N/A
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 -	N/A
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* –	N/A

i. Confirm the establishment has the correct pesticide applicators license	
4. Packaging and Labeling Cannabis for Retail Sale *44:90:05:02*	N/A
5. Cultivation	N/A
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	N/A
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	N/A
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	N/A
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- Confirm the following SOPS are being followed and are up to date.*	N/A

A. Manufacturing Activity Diagram *44:90:03:08(5)- Confirm onsite activities match diagram approved by the department*	N/A
B. Hazardous Substance Diagram *44:90:03:08(6)- Confirm onsite storage matches diagram approved by the department*	N/A
C. Ventilation and Filtration System Plans *44:90:03:08(7)- Confirm systems installed match with approved plans.*	N/A
2. Other Operating Procedures	N/A
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)*	N/A
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*	N/A
C. Prohibited Manufacturing Activities *44:90:07:04.- Confirm that none of the 11 listed prohibited manufacturing activities are taking place onsite.*	N/A
D. Extraction -- Approved Operating Procedures *44:90:07:05- Confirm establishment is only performing OMC approved extraction on-site.*	N/A
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*	N/A
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*	N/A
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*	N/A
3. Record Keeping	N/A
A. Cannabis Product Manufacturing Facility Inventory Records *(44:90:11:07)- Confirm that the establishment meets all the listed requirements in 44:90:11:07*	N/A
4. Sampling and Testing	N/A
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* i. *Identification, storage, labeling, etc*	N/A
F. Receipt of Results – Remediation *44:90:09:10* i. *Identification, storage, labeling, etc.*	N/A