

**MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT**

Establishment Name:	Red Water Cannabis Care LLC	City/Zip code:	Belle Fourche, 57717
Establishment Type:	Dispensary	Inspection Date:	11/19/2025

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 .	IN
i. Exit Packaging is child resistant, tamper-proof, resealable, & opaque 44:90:10:01 .	IN
ii. Flower packaging meets the requirements of 44:90:10:02 .	IN
iii. Edible packaging meets the packaging limits and requirements of 44:90:10:03 .	IN
iv. Packaging of tinctures and edibles oils includes all the requirements of 44:90:10:04 .	IN
v. Packaging of beverages meet the requirements of 44:90:10:05 .	IN
vi. Packaging of topical products meets the requirements of 44:90:10:06 .	IN
B. Labeling 44:90:10:07 – 44:90:10:14 .	IN
i. All products have required labeling, or establishment prints exit labels with the required information 44:90:10:07 .	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 44:90:10:08 .	IN
iii. Any mandated testing results are labeled on all products, including THC content in mgs and %. 44:90:10:09 .	IN
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 .	IN
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 .	IN
vi. All products need to have the labeling requirements listed in 44:90:10:12 .	IN
vii. All products have the required warning symbols and labels listed in 44:90:10:12.01 .	IN
viii. Exit packaging contains identifying information required by 44:90:10:13 .	IN
ix. None of the product labels contain any of the prohibited labeling listed in 44:90:10:14 .	IN
C. Advertising 44:90:10:14.01 – 44:90:10:19 .- <i>Check prior to inspection</i>	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 .	OUT
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 .- <i>Check prior to inspection. Training Certificates on site?</i>	IN
ii. Security Protocols Training 44:90:04:17 .	IN
iii. Training to Prevent Unauthorized Sales 44:90:08:03 .- <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

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	Choose
C. Doors Remain Locked 44:90:04:04 (2) and 44:90:04:06	Choose
D. Signs Limit Access to Authorized Individuals 44:90:04:04 (2) and 44:90:04:13	Choose

Section 3: Dispensary

Inspection Area	Status
2. Preventing Unauthorized Access	
A. Age Verification 44:90:08:01 .	IN
B. Age Verification – Website or Mobile Application 44:90:08:02 & 44:90:10:16 .	IN
3. Record Keeping	
A. Dispensary Inventory Records 44:90:11:09 .	Choose
B. Daily Transaction Records 44:90:11:10 .	Choose
4. Retention of Certificate of Analysis 44:90:09:04. - Confirm on-site	

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	Choose
B. Trimming, Drying, Curing, and Storing Cannabis	Choose
C. Packaging Cannabis	Choose
D. Transporting Cannabis to Another Establishment,	Choose
E. Maintaining all Required Records	Choose
2. Facility	
A. Hours of Operation 44:90:05:05 .	Choose
3. Training Requirements	
A. Operation of Agricultural, Industrial or Other Heavy Equipment 44:90:04:15 .	Choose
B. Safe Application of Pesticides and Other Chemicals Used in Cultivation 44:90:05:07 . Confirm the establishment has the correct pesticide applicators license	Choose

4. Packaging and Labeling Cannabis for Retail Sale 44:90:05:02 .	Choose
--	--------

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

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

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

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

Section 5: 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>	
A. Manufacturing Activity Diagram 44:90:03:08(5) - <i>Confirm onsite activities match diagram approved by the department</i>	Choose
B. Hazardous Substance Diagram 44:90:03:08(6) - <i>Confirm onsite storage matches diagram approved by the department</i>	Choose
C. Ventilation and Filtration System Plans 44:90:03:08(7) - <i>Confirm systems installed match with approved plans.</i>	Choose

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>	Choose

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>	Choose
C. Prohibited Manufacturing Activities 44:90:07:04 - <i>Confirm that none of the 11 listed prohibited manufacturing activities are taking place onsite.</i>	Choose
D. Extraction - Approved Operating Procedures 44:90:07:05 - <i>Confirm establishment is only performing OMC approved extraction on-site.</i>	Choose
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>	Choose
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>	Choose
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>	Choose

3. Record Keeping

A. Cannabis Product Manufacturing Facility Inventory Records 44:90:11:07 .	Choose
--	--------

4. Sampling and Testing

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