



**MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT**

<b>Establishment Name:</b>	Bad River Farms	<b>City/Zip code:</b>	Fort Pierre/57532
<b>Establishment Type:</b>	Cultivation	<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)	IN
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> .	COS

<b>3. Retail</b>	
A. Packaging <a href="#">44:90:10:01</a> – <a href="#">44:90:10:06</a> .	N/A
i. Exit Packaging is child resistant, tamper-proof, resealable, & opaque <a href="#">44:90:10:01</a> .	N/A
ii. Flower packaging meets the requirements of <a href="#">44:90:10:02</a> .	N/A
iii. Edible packaging meets the packaging limits and requirements of <a href="#">44:90:10:03</a> .	N/A
iv. Packaging of tinctures and edibles oils includes all the requirements of <a href="#">44:90:10:04</a> .	N/A
v. Packaging of beverages meet the requirements of <a href="#">44:90:10:05</a> .	N/A
vi. Packaging of topical products meets the requirements of <a href="#">44:90:10:06</a> .	N/A
B. Labeling <a href="#">44:90:10:07</a> . – <a href="#">44:90:10:14</a> .	N/A
i. All products have required labeling, or establishment prints exit labels with the required information <a href="#">44:90:10:07</a> .	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 <a href="#">44:90:10:08</a> .	N/A
iii. Any mandated testing results are labeled on all products, including THC content in mgs and %. <a href="#">44:90:10:09</a> .	N/A
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> .	N/A
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> .	N/A
vi. All products need to have the labeling requirements listed in <a href="#">44:90:10:12</a> .	N/A
vii. All products have the required warning symbols and labels listed in <a href="#">44:90:10:12.01</a> .	N/A
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> .	N/A
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> .	IN

<b>5. Record Keeping</b>	
A. Inventory Tracking <a href="#">44:90:11:01</a> .	OUT
B. Record Retention <a href="#">44:90:11:02</a> .	OUT
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> .	OUT
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> .	IN
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> .	N/A
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> .	N/A
B. Daily Transaction Records <a href="#">44:90:11:10</a> .	N/A

<b>4. Retention of Certificate of Analysis <a href="#">44:90:09:04</a>.</b> - <i>Confirm on-site</i>	N/A
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## 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	IN
B. Trimming, Drying, Curing, and Storing Cannabis	IN
C. Packaging Cannabis	IN
D. Transporting Cannabis to Another Establishment,	IN
E. Maintaining all Required Records	IN

<b>2. Facility</b>	
A. Hours of Operation <a href="#">44:90:05:05</a> .	COS

<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> .	IN
<b>5. Cultivation</b>	
A. Equipment Safety <a href="#">44:90:05:03</a> . - All electrical equipment on site is NRTL listed	IN
B. Cultivation Area - Any cultivation of cannabis is done per the requirements listed in <a href="#">44:90:05:04</a> .	IN
<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>	OUT
<b>8. Sampling and Testing</b>	
A. Mandatory Testing Prior to Transfer for Retail Sale <a href="#">44:90:09:01</a> .	IN
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>	IN
C. Retention of Certificate of Analysis <a href="#">44:90:09:04</a> .	IN
D. Creation of Batches <a href="#">44:90:09:06</a> - <i>Confirm all batches meet requirements.</i>	IN
E. Storage While Awaiting Test Results <a href="#">44:90:09:09</a> . - <i>Identification, storage, labeling, etc.</i>	IN
F. Receipt of Results – Remediation <a href="#">44:90:09:10</a> - <i>Identification, storage, etc.</i>	IN

## 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

<b>3. Record Keeping</b>	
A. Cannabis Product Manufacturing Facility Inventory Records <a href="#">44:90:11:07</a> .	N/A

<b>4. 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> - 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