



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: Green Machine (Elevate)	Inspection Date: 09/11/2025
Establishment Type: Dispensary	City/Zip code: Yankton, SD 57078

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 . - <i>Confirm all the following SOPs are being followed on-site and are up to date.</i>	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 . – 44:90:10:06 . a. Exit Packaging is child resistant, tamper-proof, resealable, and opaque 44:90:10:01 .	IN
b. Flower packaging meets the requirements of	IN

44:90:10:02.	
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. – 44:90:10:14.	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. – 44:90:10:19. - Check prior to inspection	IN
4. Security	
A. Cameras	
i. Placement 44:90:04:07.	OUT
ii. Number of cameras: 8	
iii. Recording - Confirm the camera system meets the 6 subsections of 44:90:04:08.	IN
iv. Resolution:	

v. Recording Storage 44:90:04:09.	OUT
vi. <i>Days of storage/oldest dated footage: June 13, 2025</i>	
B. Alarm System 44:90:04:10.	IN
C. Employee Badges	OUT
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)	OUT
D. Controlled Access 44:90:04:13.	IN
E. Visitor Identification 44:90:04:14.	IN
F. Fences and Gates 44:90:04:26.	OUT
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. - <i>Check prior to inspection.</i>	OUT
ii. <i>Training Certificates on site?</i>	
iii. Security Protocols Training 44:90:04:17.	IN
iv. 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- <i>Confirm (through METRC) that all transfers have followed the standards listed in 44:90:04:22.</i>	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)	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 & 44:90:10:16.	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	OUT

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	
A. Hours of Operation 44:90:05:05.	N/A
3. Training Requirements -	
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. - i. Confirm the establishment has the correct	N/A

pesticide applicators license	
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 - 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. & 44:90:05:10. — 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- 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	
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	
A. Cannabis Product Manufacturing Facility Inventory Records- Confirm that the establishment meets all the listed requirements in 44:90:11:07 .	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 .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- Confirm all batches meet the requirements listed in 44:90:09:06 .	N/A

E. Storage While Awaiting Test Results <u>44:90:09:09.</u> i. <i>Identification, storage, labeling, etc</i>	N/A
F. Receipt of Results – Remediation <u>44:90:09:10.</u> i. <i>Identification, storage, labeling, etc.</i>	N/A