



MEDICAL CANNABIS ESTABLISHMENT INSPECTION REPORT

Establishment Name:	The Flower Shop	City/Zip code:	Brookings/57006
Establishment Type:	Dispensary	Inspection Date:	3/25/2026

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
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)	N
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)	COS

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 - <i>Confirm the camera system meets the 6 subsections of 44:90:04:08</i> .	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 .	N/A

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. 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- <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) and 44:90:04:10	N/A
C. Doors Remain Locked 44:90:04:04(2) and 44:90:04:06	N/A
D. Signs Limit Access to Authorized Individuals 44:90:04:04(2) and 44:90:04:13	N/A

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 .	IN
B. Daily Transaction Records 44:90:11:10 .	IN

4. Retention of Certificate of Analysis 44:90:09:04. - <i>Confirm on-site</i>	IN
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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>	
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 pesticide applicators license</i>	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 - 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 . - <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 44:90:05:10 .	N/A
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>	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 . <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 requirements.</i>	N/A
E. Storage While Awaiting Test Results 44:90:09:09 . - <i>Identification, storage, labeling, etc.</i>	N/A
F. Receipt of Results – Remediation 44:90:09:10 - <i>Identification, storage, etc.</i>	N/A

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>	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 - 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 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 44:90:09:06 - Confirm all batches meet requirements.	N/A
E. Storage While Awaiting Test Results 44:90:09:09 . - Identification, storage, labeling, etc.	N/A
F. Receipt of Results – Remediation 44:90:09:10 - Identification, storage, etc.	N/A