



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

ORLENE HAWKS  
DIRECTOR

August 2, 2019

Kayonna Ferguson  
Hope Network, S.E.  
70 Lafayette  
Pontiac, MI 48342

RE: License #:	AM250281878 <b>New Hope Behavioral Services I Suite A 1110 Eldon Baker Dr. Flint, MI 48507</b>
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Dear Ms. Ferguson:


Attached is the Renewal Licensing Study Report for the facility referenced above. The violations cited in the report require the submission of a written corrective action plan. The corrective action plan is due 15 days from the date of this letter and must include the following:

- How compliance with each rule will be achieved.
- Who is directly responsible for implementing the corrective action for each violation.
- Specific dates for each violation as to when the correction will be completed or implemented.
- How continuing compliance will be maintained once compliance is achieved.
- The signature of the licensee or licensee designee or home for the aged authorized representative and a date.

Upon receipt of an acceptable corrective plan, a regular license and special certification will be issued effective September 24, 2019. If you fail to submit an acceptable corrective action plan, disciplinary action will result.

Please contact me with any questions. In the event that I am not available, and you need to speak to someone immediately, you may contact the local office at (517) 284-9720.

Sincerely,

A handwritten signature in cursive script that reads "Susan Hutchinson, MA, LRC".

Susan Hutchinson, Licensing Consultant  
Bureau of Community and Health Systems  
4809 Clio Road  
Flint, MI 48504  
(989) 293-5222

**MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
BUREAU OF COMMUNITY AND HEALTH SYSTEMS  
RENEWAL INSPECTION REPORT**

**I. IDENTIFYING INFORMATION**

<b>License #:</b>	AM250281878
<b>Licensee Name:</b>	Hope Network, S.E.
<b>Licensee Address:</b>	70 Lafayette Pontiac, MI 48342
<b>Licensee Telephone #:</b>	(248) 338-7458
<b>Licensee/Licensee Designee:</b>	Kayonna Ferguson
<b>Administrator:</b>	William Paige
<b>Name of Facility:</b>	New Hope Behavioral Services I
<b>Facility Address:</b>	Suite A 1110 Eldon Baker Dr. Flint, MI 48507
<b>Facility Telephone #:</b>	(810) 742-3134
<b>Original Issuance Date:</b>	05/06/2006
<b>Capacity:</b>	8
<b>Program Type:</b>	DEVELOPMENTALLY DISABLED MENTALLY ILL
<b>Certified Programs:</b>	DEVELOPMENTALLY DISABLED MENTALLY ILL

**II. METHODS OF INSPECTION**

Date of On-site Inspection(s): 07/31/2019

Date of Bureau of Fire Services Inspection if applicable: 05/17/2019

Date of Health Authority Inspection if applicable: 07/31/2019

Inspection Type:  Interview and Observation  Worksheet  
 Combination  Full Fire Safety

No. of staff interviewed and/or observed 2  
No. of residents interviewed and/or observed 5  
No. of others interviewed 0 Role: N/A

- Medication pass / simulated pass observed? Yes  No  If no, explain.
- Medication(s) and medication record(s) reviewed? Yes  No  If no, explain.
- Resident funds and associated documents reviewed for at least one resident? Yes  No  If no, explain.
- Meal preparation / service observed? Yes  No  If no, explain.
- Fire drills reviewed? Yes  No  If no, explain.
- Fire safety equipment and practices observed? Yes  No  If no, explain.
- E-scores reviewed? (Special Certification Only) Yes  No  N/A  If no, explain.
- Water temperatures checked? Yes  No  If no, explain.
- Incident report follow-up? Yes  No  If no, explain.
- Corrective action plan compliance verified? Yes  CAP date/s and rule/s: 4/12/19, 12/18/18 N/A
- Number of excluded employees followed-up? N/A
- Variances? Yes  (please explain) No  N/A

### III. DESCRIPTION OF FINDINGS & CONCLUSIONS

This facility was found to be in non-compliance with the following rules:	
<b>R 400.14401</b>	<b>Environmental health.</b>
	<b>(4) All garbage and rubbish that contains food wastes shall be kept in leakproof, nonabsorbent containers. The containers shall be kept covered with tight-fitting lids and shall be removed from the home daily and from the premises at least weekly.</b>
At the time of my inspection, I noted that the garbage can in the kitchen was not covered with a tight-fitting lid.	
<b>R 400.14401</b>	<b>Environmental health.</b>
	<b>(6) Poisons, caustics, and other dangerous materials shall be stored and safeguarded in nonresident areas and in non-food preparation storage areas.</b>
At the time of my inspection, I noted that poisons and caustics in the form of cleaning supplies were being stored in the kitchen. They must be stored in non-food preparation storage areas.	
<b>R 400.14402</b>	<b>Food service.</b>
	<b>(1) All food shall be from sources that are approved or considered satisfactory by the department and shall be safe for human consumption, clean, wholesome and free from spoilage, adulteration, and misbranding.</b>
At the time of my inspection, I noted that some of the food in the refrigerator and freezer was not labeled and dated. It must be labeled and dated to insure it is free from spoilage, adulteration and misbranding.	
<b>R 400.14402</b>	<b>Food service.</b>
	<b>(3) All perishable food shall be stored at temperatures that will protect against spoilage. All potentially hazardous food shall be kept at safe temperatures. This means that all cold foods are to be kept cold, 40 degrees Fahrenheit or below, and that all hot foods are to be kept hot, 140 degrees Fahrenheit or above, except during periods that are necessary for preparation and service. Refrigerators and freezers shall be equipped with approved thermometers.</b>

At the time of my inspection, I noted that the thermometer in the refrigerator was reading 48 degrees Fahrenheit. Refrigerated food must be kept at a safe temperature of 40 degrees Fahrenheit or below.	
<b>R 400.14402</b>	<b>Food service.</b>
	(6) Household and cooking appliances shall be properly installed according to the manufacturer's recommended safety practices. Where metal hoods or canopies are provided, they shall be equipped with filters. The filters shall be maintained in an efficient condition and kept clean at all times. All food preparation surfaces and areas shall be kept clean and in good repair.
At the time of my inspection, I noted the following: <ul style="list-style-type: none"> <li>• The stove, griddle, and range were excessively dirty and greasy. These appliances must be kept clean at all times.</li> <li>• The storage shelves in the kitchen were excessively dirty with evidence of grease and oil. These surfaces must be kept clean at all times.</li> </ul>	
<b>R 400.14403</b>	<b>Maintenance of premises.</b>
	(2) Home furnishings and housekeeping standards shall present a comfortable, clean, and orderly appearance.
At the time of my inspection, I noted that resident room #6 had an overpowering foul-smelling odor. The source of this odor needs to be identified, removed and cleaned.	

#### IV. RECOMMENDATION

Contingent upon receipt of an acceptable corrective action plan, renewal of the license is recommended.

*Susan Hutchinson, MA, LRC*

August 2, 2019

Susan Hutchinson Licensing Consultant	Date
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