

GRETCHEN WHITMER
GOVERNOR

# STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

September 2, 2021

Chuck Sekrenes Bella Vita of Grand Blanc 1481 E. Hill Road Grand Blanc, MI 48439

RE: License #: AH250385140

Bella Vita of Grand Blanc

1481 E. Hill Road

Grand Blanc, MI 48439

Dear Mr. Sekrenes:

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.

Please review the enclosed documentation for accuracy and contact me with any questions. In the event that I am not available and you need to speak to someone immediately, please feel free to contact the local office at (810) 787-7031.

Sincerely,

Claron L. Clarm Aaron Clum, Licensing Staff

Bureau of Community and Health Systems

4809 Clio Road

Flint, MI 48504

(517) 230-2778

enclosure

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

#### I. IDENTIFYING INFORMATION

License #:	AH250385140
LICCHSC #.	7111200000170
Licensee Name:	Bella Vita of Grand Blanc LLC
Licensee Address:	Suite K 10751 S. Saginaw Street Grand Blanc, MI 48439
Licensee Telephone #:	(810) 603-7029
Authorized Representative:	Chuck Sekrenes
Administrator:	Breona Woods
Name of Facility:	Bella Vita of Grand Blanc
Facility Address:	1481 E. Hill Road Grand Blanc, MI 48439
Facility Telephone #:	(810) 603-7029
Original Issuance Date:	01/26/2018
Capacity:	79
Program Type:	AGED ALZHEIMERS

## **II. METHODS OF INSPECTION**

Date of On-site Inspection	n(s): 8/30/21	
Date of Bureau of Fire Se	rvices Inspection if applicable: 1	1/12/20
Inspection Type:	☐Interview and Observation ☐Combination	⊠Worksheet
Date of Exit Conference:	8/30/21	
No. of staff interviewed an No. of residents interviewed No. of others interviewed	ed and/or observed	8 25
Medication pass / sim	nulated pass observed? Yes $igtigtigtigtigtigtigtigtigtigt$	No ☐ If no, explain.
explain.  ■ Resident funds and a Yes ☐ No ☒ If no,	edication records(s) reviewed? `ssociated documents reviewed explain. Facility does not maintarvice observed? Yes   No	for at least one resident? ain resident funds
• Fire drills reviewed?	Yes ⊠ No □ If no, explain.	
Water temperatures of	checked? Yes ⊠ No □ If no,	explain.
<ul> <li>Corrective action plant 2018A1019043/Rule 2020A0784025/Rule 2021A0784019/Rule 1921(1)(b),1924(3),192021A1027018/Rule 5/13/21</li> </ul>	n compliance verified? Yes 2 1921(1),1924(3),1932(1) - CAP 1921(1),1922(5),1924 – Cap Ap 1924(3) – Cap Approved 3/12/2931(2),1932(5),1932(2),1932(3) 1924(3),1931(2),1921(1),1922(2)	Approved 8/7/18: proved 3/16/20: 1: 2021A1011026/Rule – Cap Approved on 6/8/21 I) – CAP Approved on
<ul> <li>Number of excluded e</li> </ul>	mployees followed up?	N/A 🔀

## **III. DESCRIPTION OF FINDINGS & CONCLUSIONS**

R 325.1922	Admission and retention of residents.
	(7) An individual admitted to residence in the home shall have evidence of initial tuberculosis screening on record in the home that was performed within 12 months before admission. Initial screening may consist of an intradermal skin test, a blood test, a chest x-ray, or other methods recommended by the public health authority. The screening type and frequency of routine tuberculosis (TB) testing shall be determined by a risk assessment as described in the 2005 MMWR "Guidelines for Preventing the Transmission of Mycobacterium tuberculosis in Health-Care Settings, 2005" (http://www.cdc.gov/mmwr/pdf/rr/rr5417.pdf), Appendices B and C, and any subsequent guidelines as published by the centers for disease control and prevention. A home, and each location or venue of care, if a home provides care at multiple locations, shall complete a risk assessment annually. Homes that are low risk do not have to conduct
	annual TB testing for residents.
assessment as	acility administration was unable to provide an annual risk described in the 2005 MMWR "Guidelines for Preventing the Mycobacterium tuberculosis in Health-Care Settings, 2005".
assessment as	acility administration was unable to provide an annual risk described in the 2005 MMWR "Guidelines for Preventing the Mycobacterium tuberculosis in Health-Care Settings, 2005".

	annually. Homes that are low risk do not need to conduct annual TB testing for employees.
assessment as d	cility administration was unable to provide an annual risk escribed in the 2005 MMWR "Guidelines for Preventing the Mycobacterium tuberculosis in Health-Care Settings, 2005".
VIOLATION EST	ABLISHED
R 325.1953	Menus.
	<ul> <li>(1) A home shall prepare and post the menu for regular and therapeutic or special diets for the current week. Changes shall be written on the planned menu to show the menu as actually served.</li> <li>(2) A home shall maintain a copy of all menus as actually served to residents for the preceding 3 months.</li> </ul>
diets. Additionally	the facility did not have a posted menu for regular or therapeutic y, upon request, administrator Breona Woods was unable to provide months preceding the date of the inspection.
VIOLATION EST	ABLISHED
R 325.1954	Meal and food records.
	The home shall maintain a record of the meal census, to include residents, personnel, and visitors, and a record of the kind and amount of food used for the preceding 3-month period.
	e facility was unable to provide records of the meal census. When Woods stated she could not be certain kitchen staff were nformation.
VIOLATION EST	ABLISHED
R 325.1976	Kitchen and dietary.
	(6) Food and drink used in the home shall be clean and wholesome and shall be manufactured, handled, stored, prepared, transported, and served so as to be safe for human consumption.

Upon inspection, several food items were observed in the refrigerator, freezer and dry storage of the kitchen stored outside of the original packaging with no date indicating when it was originally opened. Additionally, a container or cooked backed was observed on a rack in the dry food storage area which was also not dated.

VIOLATION ESTABLISHED

R 325.1976

Kitchen and dietary.

(8) A reliable thermometer shall be provided for each refrigerator and freezer.

Upon inspection, the refrigerator located in Resident A's bedroom did not have a thermometer.

#### **VIOLATION ESTABLISHED**

#### IV. RECOMMENDATION

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

aron L. Clum 8/31/21

Date

Licensing Consultant