

GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

February 14, 2022

Beth Mell Brookdale Farmington Hills North II 27900 Drake Road Farmington Hills, MI 48331

RE: License #: AH630236929

Dear Ms. Mell:

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. If you fail to submit an acceptable corrective action plan, disciplinary action will result. 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 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 (517) 284-9730.

Sincerely,

Elizabeth Gregory-Weil, Licensing Staff Bureau of Community and Health Systems 611 W. Ottawa Street P.O. Box 30664 Lansing, MI 48909

(810) 347-5503

enclosure

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

I. IDENTIFYING INFORMATION

License #:	AH630236929
Licensee Name:	Brookdale Senior Living Communities, Inc.
Licensee Address:	Suite 2300
	6737 West Washington St.
	Milwaukee, WI 53214
Licensee Telephone #:	(414) 918-5000
•	
Authorized Representative:	Beth Mell
Administrator:	Aishani Patel
Name of Facility:	Brookdale Farmington Hills North II
Facility Address:	27900 Drake Road
	Farmington Hills, MI 48331
Facility Telephone #:	(248) 489-9362
r demeg relephene m	(210) 100 0002
Original Issuance Date:	09/25/1999
Capacity:	32
	1.055
Program Type:	AGED
	ALZHEIMERS

II. METHODS OF INSPECTION

Dat	e of On-site Inspection	(s): 02/09/2022		
Date of Bureau of Fire Services Inspection if applicable: 04/23/2021				
Ins	pection Type:	☐Interview and Observation ☐Combination	⊠Worksheet	
Da	te of Exit Conference: (02/09/2022		
No.	of staff interviewed and of residents interviewed of others interviewed	d and/or observed	6 9	
•	Medication pass / sime	ulated pass observed? Yes ⊠	No ☐ If no, explain.	
•	explain. Resident funds and associated documents reviewed for at least one resident? Yes No If no, explain. The facility does not hold resident funds in trust.			
•	The Bureau of Fire Services reviews fire drills, however facility disaster planning procedures were reviewed.			
•	Corrective action plan SIR2021A0784011- R	p? Yes ☐ IR date/s: N/A compliance verified? Yes ☐ 0.325.1913 (2), 2021A0784021-nployees followed up?	CAP date/s and rule/s:	

III. DESCRIPTION OF FINDINGS & CONCLUSIONS

This facility was	found to be in non-compliance with the following rules:	
R 325.1921	Governing bodies, administrators, and supervisors.	
	(1) The owner, operator, and governing body of a home shall do all of the following:	
	(b) Assure that the home maintains an organized program to provide room and board, protection, supervision, assistance, and supervised personal care for its residents.	
This resident red	over the counter medication was observed in resident room C5. quires staff oversight in medication administration, however facility are that the medications were in the resident's possession.	
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.	
_	coordinator Cherelle Bowers acknowledged that she was previously requirement and could not produce a meal census record.	
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.	
	items located in the commercial kitchen freezer were not properly or dated. Some of these items included but were not fish filets and	
R 325.1976	Kitchen and dietary.	
(13) A multi-use utensil used in food storage, preparation, transport, or serving shall be thoroughly cleaned and		

sanitized after each use and shall be handled and stored in a manner which will protect it from contamination.

Multiple containers were observed to have "scoops" or other utensils within them for the purpose of dispensing the contents. It was clear that these scooping instruments were not single use and facility staff were not ensuring they are properly sanitized after each use. This practice was observed in containers of brown sugar, flour, rice and also in the ice machine.

Exit conference was conducted onsite with administrator Aishani Patel. Attempts to reach authorized representative Beth Mell following the inspection were unsuccessful.

IV. RECOMMENDATION

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

2/14/2022

Elizabeth Gregory-Weil Licensing Consultant

Date