

GRETCHEN WHITMER GOVERNOR

STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

April 10, 2023

Robert and Laura Hopkins P O Box 728 Evart, MI 496310728

RE: License #: AM670009378

Hopkins 110th Ave AFC 8675 110th Avenue Evart, MI 49631

Dear Robert and Laura Hopkins:

Attached is the Renewal Licensing Study Report for the facility referenced above. You have submitted an acceptable written corrective action plan addressing the violations cited in the report. To verify your implementation and compliance with this corrective action plan: An on-site inspection will be conducted.

The study has determined substantial compliance with applicable licensing statutes and administrative rules. Therefore, your license is renewed. It is valid only at your present address and is nontransferable. 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 (616) 356-0183.

Sincerely,

Adam Robarge, Licensing Consultant

Eda Polrage

Bureau of Community and Health Systems

701 S. Elmwood, Suite 11 Traverse City, MI 49684

(231) 350-0939

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

I. IDENTIFYING INFORMATION

License #: AM670009378

Licensee Name: Robert and Laura Hopkins

Licensee Address: 1375 Chaput

Sears, MI 49679

Licensee Telephone #: (231) 734-5936

Licensee: Robert and Laura Hopkins

Administrator: Laura Hopkins

Name of Facility: Hopkins 110th Ave AFC

Facility Address: 8675 110th Avenue

Evart, MI 49631

Facility Telephone #: (231) 734-3014

Original Issuance Date: 09/15/1992

Capacity: 12

Program Type: DEVELOPMENTALLY DISABLED

MENTALLY ILL

II. METHODS OF INSPECTION

Date of On-site Inspection(s):	04/10/2023
Date of Bureau of Fire Services Inspection if app	licable: 12/22/2022
Date of Health Authority Inspection if applicable:	04/10/2023
No. of staff interviewed and/or observed No. of residents interviewed and/or observed No. of others interviewed 1 Role: License	2 3 e
Medication pass / simulated pass observed?	Yes ⊠ No □ If no, explain.
Medication(s) and medication record(s) reviews	ewed? 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, e	xplain.
Fire safety equipment and practices observe	ed? Yes ⊠ No □ If no, explain.
 E-scores reviewed? (Special Certification Or If no, explain. Water temperatures checked? Yes ⊠ No [
Incident report follow-up? Yes ⊠ No ☐ If	no, explain.
 Corrective action plan compliance verified? 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:

R 400.14312 Resident medications.

(1) Prescription medication, including dietary supplements, or individual special medical procedures shall be given, taken, or applied only as prescribed by a licensed physician or dentist. Prescription medication shall be kept in the original pharmacy-supplied container, which shall be labeled for the specified resident in accordance with the requirements of Act No. 368 of the Public Acts of 1978, as amended, being {333.1101 et seq. of the Michigan Compiled Laws, kept with the equipment to administer it in a locked cabinet or drawer, and refrigerated if required.

Some resident medication was found unlocked in the refrigerator at the time of the inspection.

R 400.14401 Environmental health.

(2) Hot and cold running water that is under pressure shall be provided. A licensee shall maintain the hot water temperature for a resident's use at a range of 105 degrees Fahrenheit to 120 degrees Fahrenheit at the faucet.

Water at the kitchen sink was measured at 122 degrees at the time of the inspection.

R 400.14402 Food service.

(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.

Two refrigerators and one freezer used for resident food were not equipped with operatable thermometers.

A corrective action plan was requested and approved on 04/10/2023. It is expected that the corrective action plan be implemented within the specified time frames as outlined in the approved plan. A follow-up evaluation may be made to verify compliance. Should the corrections not be implemented in the specified time, it may be necessary to reevaluate the status of your license.

IV. RECOMMENDATION

I recommend issuance of a regular license to this AFC adult medium group home (capacity 7-12).

4/10/2023

Adam Robarge

Licensing Consultant

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Date