



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

ORLENE HAWKS
DIRECTOR

June 27, 2023

Thomas Patterson
Sunrise Assisted Living of Troy
6870 Crooks Rd
Troy, MI 48098

RE: License #: AH630399616

Dear Licensee:

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#:	AH630399616
Licensee Name:	SZR Troy Assisted Living Opco, L.L.C.
Licensee Address:	500 N. Hurstbourne Pkwy, Suite 200 Louisville, KY 40222-3301
Authorized Representative and Administrator:	Thomas Patterson
Name of Facility:	Sunrise Assisted Living of Troy
Facility Address:	6870 Crooks Rd Troy, MI 48098
Facility Telephone #:	(248) 293-1200
Original Issuance Date:	01/01/2020
Capacity:	80
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 06/27/2023

Date of Bureau of Fire Services Inspection if applicable: 01/04/2023

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 06/27/2023

No. of staff interviewed and/or observed 18

No. of residents interviewed and/or observed 29

No. of others interviewed 0 Role

- Medication pass / simulated pass observed? Yes No If no, explain.
- Medication(s) and medication records(s) reviewed? Yes No If no, 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.
- Meal preparation / service observed? Yes No If no, explain.
- Fire drills reviewed? Yes No If no, explain.
The Bureau of Fire Services is responsible for reviewing fire drills, however facility disaster planning procedures were reviewed.
- Water temperatures checked? Yes No If no, explain.
- Incident report follow-up? Yes IR date/s: N/A
- Corrective action plan compliance verified? Yes CAP date/s and rule/s:
12/09/2021 CAP, R 325.1944 (1) (d)
- Number of excluded employees followed up? N/A

III. DESCRIPTION OF FINDINGS & CONCLUSIONS

This facility was found to be in non-compliance with the following administrative rules regulating home for the aged facilities:

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.

The facility could not produce a meal census record that satisfies this requirement. The facility monitors what residents order but do not implicitly record the amount of food used.

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.

Some perishable food items in the commercial kitchen's walk in refrigerator and freezer were left uncovered and out in the open air without proper sealing. These items include but are not limited to bread dough, hamburger patties and produce items. These items also lacked labeling as to when they were delivered, opened or prepared.

R 325.1976 Kitchen and dietary.

(7) Perishable foods shall be stored at temperatures which will protect against spoilage.

The facility was not monitoring or recording temperatures of food storage areas, therefore could not ensure food was held at safe temperatures.

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.

Employee 1 reported that the dish washing machine in the commercial kitchen uses chemicals to sanitize the dishes. Employee 1 stated that chemical levels should be tested and recorded daily but admitted that this practice was not being done. Employee 1 stated that staff last documented the chemical levels in January 2023.

R 325.1979 General maintenance and storage.

(3) Hazardous and toxic materials shall be stored in a safe manner.

Hazardous and toxic materials (including various cleaning agents and detergents) were found unsecured in the first-floor housekeeping closet. These items are an unnecessary ingestion and subsequent poisoning risk to those residents that lack safety awareness.

IV. RECOMMENDATION

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



06/27/2023

Elizabeth Gregory- Weil
Licensing Consultant

Date