



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

ORLENE HAWKS
DIRECTOR

June 21, 2023

Ronnie Heartfield
Laurel Oaks Of South Haven
05499 73rd St
South Haven, MI 49090

RE: License #: AH800411514
Laurel Oaks Of South Haven
05499 73rd St
South Haven, MI 49090

Dear Ms. Heartfield:

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 action plan, a regular license will be issued. If you fail to submit an acceptable corrective action plan, disciplinary action will result. Please review the enclosed documentation for accuracy and contact me with any questions. In the event I am not available, and you need to speak to someone immediately, please feel free to contact the local office at (616) 356-0100.

Sincerely,

Julie Viviano, Licensing Staff
Bureau of Community and Health Systems
Unit 13, 7th Floor
350 Ottawa, N.W.
Grand Rapids, MI 49503

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

I. IDENTIFYING INFORMATION

License #:	AH800411514
Licensee Name:	Laurel Oaks Of South Haven LLC
Licensee Address:	217 N. Saginaw Midland, MI 48640
Licensee Telephone #:	(989) 423-9222
Authorized Representative/Administrator:	Ronnie Heartfield
Name of Facility:	Laurel Oaks Of South Haven
Facility Address:	05499 73rd St South Haven, MI 49090
Facility Telephone #:	(269) 906-4066
Original Issuance Date:	01/13/2023
Capacity:	64
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 6/20/2023

Date of Bureau of Fire Services Inspection if applicable: BFS – C 12/20/2022

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 6/20/2023

No. of staff interviewed and/or observed 8
No. of residents interviewed and/or observed 18
No. of others interviewed 0 Role N/A

- 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 home does not keep resident funds in trust.
- Meal preparation / service observed? Yes No If no, explain.
- Fire drills reviewed? Yes No If no, explain.
Reviewed disaster plans along with interviewed staff on policies and procedures.
- 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: N/A
- Number of excluded employees followed up? 0 N/A

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: (d) Appoint a competent administrator who is responsible for operating the home in accordance with the established policies of the home.
ANALYSIS:	The owner, operator, and governing body of the facility did not notify the department that former facility authorized representative and administrator, Rachel Bartlett, vacated the facility in March 2023. Ronnie Heartfield has been appointed the facility authorized representative and administrator, but the owner, operator, and governing body of the facility have not submitted any paperwork to the department confirming Ms. Heartfield's appointment.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1922	Admission and retention of residents.
	(7) An individual admitted to residence in the home shall have evidence of 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.
ANALYSIS:	On-site inspection revealed one of the six resident files reviewed did not have evidence of a tuberculosis screening on record performed within 12 months before admission. Resident A's admission date was confirmed by staff to be 3/3/2023 and the record of tuberculosis screening submitted for review was completed 5/13/2023.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1942	Resident records.
	(2) A home shall assure that a current resident record is maintained and that all entries are dated and signed.
ANALYSIS:	On-site inspection revealed two of the six resident records reviewed did not have signed service plans. The service plans were not signed by either the resident and/or the resident's authorized representative.
CONCLUSION:	VIOLATION ESTABLISHED

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.
ANALYSIS:	Upon inspection and review of the kitchen, there was no evidence of a record of meal census maintained for the preceding three-month period.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1964	Interiors.
	(9) Ventilation shall be provided throughout the facility in the following manner: (b) Bathing rooms, beauty shops, toilet rooms, soiled linen rooms, janitor closets, and trash holding rooms shall be provided with a minimum of 10 air changes per hour of continuously operated exhaust ventilation that provide discernable air flow into each of these rooms.
ANALYSIS:	Upon inspection of the facility, there was no evidence of a record pertaining to the monitoring of the ventilation system for the spa bathing rooms, beauty shop, toilet rooms, soiled linen rooms, janitor closets, and trash holding rooms etc. to ensure a minimum of 10 air changes per hour are continuously operated

	through the exhaust ventilation to provide discernable air flow into each of these rooms. Maintenance staff interviewed were unaware ventilation records needed to be maintained to ensure appropriate maintenance and safety.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1970	Water supply systems.
	(7) The temperature of hot water at plumbing fixtures used by residents shall be regulated to provide tempered water at a range of 105 to 120 degrees Fahrenheit.
ANALYSIS:	Upon inspection of the facility, there was no evidence of a record pertaining to the monitoring of the hot water of the plumbing fixtures used by residents which shall be regulated to provide tempered water at a range of 105 to 120 degrees Fahrenheit. Maintenance staff interviewed were unaware water supply system records needed to be maintained to ensure appropriate maintenance and safety.
CONCLUSION:	VIOLATION ESTABLISHED

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.
ANALYSIS:	On-site inspection revealed no dishwasher sanitization records were maintained. It could not be determined if the multi-use utensils were handled protected or sanitized to prevent contamination.
CONCLUSION:	VIOLATION ESTABLISHED

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.
ANALYSIS:	On-site inspection revealed food items (jam, milk, juice, soda, condiments, baking items, chicken, beef product, bagged salad, protein drinks, cheese, vegetable trays with open dip, frozen blueberries, various sandwich meats etc.) in the kitchen refrigerators, community kitchenettes, memory care refrigerator and cabinets, and the employee lounge refrigerator were unlabeled and undated. An open date must be placed on all food items once opened. It could not be determined if the food items were safe for human consumption.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

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

Julie Marino

6/21/2023

Date

Licensing Consultant