



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

ORLENE HAWKS  
DIRECTOR

September 28, 2022

Katelyn Fuerstenberg  
Senior Living Portage, LLC  
Ste. 150  
950 Corporate Office Dr.  
Milford, MI 48381

RE: License #: AH390377735  
StoryPoint of Portage  
3951 W. Milham Ave.  
Portage, MI 49024

Dear Mrs. Fuerstenberg:

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) 204-4300.

Sincerely,

Julie Viviano, Licensing Staff  
Bureau of Community and Health Systems  
Unit 13, 7th Floor  
350 Ottawa, N.W.  
Grand Rapids, MI 49503  
Cell (616) 204-4300

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

**I. IDENTIFYING INFORMATION**

<b>License #:</b>	AH390377735
<b>Licensee Name:</b>	Senior Living Portage, LLC
<b>Licensee Address:</b>	2200 Genoa Business Pk Dr Brighton, MI 48114
<b>Licensee Telephone #:</b>	(810) 220-2200
<b>Authorized Representative:</b>	Katelyn Fuerstenberg
<b>Administrator/Licensee Designee:</b>	Martila Sanders
<b>Name of Facility:</b>	StoryPoint of Portage
<b>Facility Address:</b>	3951 W. Milham Ave. Portage, MI 49024
<b>Facility Telephone #:</b>	(269) 329-0200
<b>Original Issuance Date:</b>	04/24/2017
<b>Capacity:</b>	40
<b>Program Type:</b>	AGED ALZHEIMERS

## II. METHODS OF INSPECTION

Date of On-site Inspection(s): 9/26/2022

Date of Bureau of Fire Services Inspection if applicable: BFS – A 3/2/2022

Inspection Type:  Interview and Observation  Worksheet  
 Combination

Date of Exit Conference: 9/26/2022

No. of staff interviewed and/or observed 11

No. of residents interviewed and/or observed 22

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 hold 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: 5/3/2022 N/A
- Corrective action plan compliance verified? Yes  CAP date/s and rule/s: 2022A1021043 5/3/2022
- Number of excluded employees followed up? 2 - K.B. 8/4/2022; S.R. 6/7/2022  
N/A

### III. DESCRIPTION OF FINDINGS & CONCLUSIONS

The facility was found to be in non-compliance with the following public health code and administrative rules regulating home for the aged facilities:

**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 which consists of an intradermal skin test, chest x-ray, or other methods recommended by the local health authority performed within 12 months before admission.**

**ANALYSIS:**

Review of seven resident records revealed one resident did not have an appropriate tuberculosis screening completed within 12 months before admission.

**CONCLUSION:**

**VIOLATION ESTABLISHED**

**R 325.1923**

**Employee's health.**

**(2) A home shall provide initial tuberculosis screening at no cost for its employees. New employees shall be screened within 10 days of hire and before occupational exposure.**

**ANALYSIS:**

Review of six employee tuberculosis screenings revealed three employees did not have an appropriate tuberculosis screening completed within 10 days of hire and before occupational exposure.

**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:** Inspection revealed the facility did not have a record of the meal census for the preceding 3-month period.

**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:** Inspection of the kitchen revealed pasta, juice, milk, jam, condiments, cheese, applesauce, ice cream, sugar, oats, bread, and other food items in the kitchen refrigerator, freezer, and the dry storage area not dated and unlabeled. It could not be determined if the undated and unlabeled food was safe for human consumption.

Upon further inspection and after being instructed by the facility surveyor to throw out all unlabeled food items, it was discovered the kitchen chef attempted to label those food items and place the food items back in the refrigerator, freezer, and dry storage area. This is unsafe and unsanitary food practices.

**CONCLUSION: VIOLATION ESTABLISHED**

**R 325.1976 Kitchen and dietary.**

**(13) Multi use utensil used in food storage, prep, transport or serving shall be thoroughly cleaned and sanitized – stored and handled protected from contamination. (Dishwashing temps 180°F for a plate to reach 160°F. If chemical sanitation is also utilized, hot water has to be at (130°F.)**

**ANALYSIS:** Inspection revealed the dishwasher sanitation record to be incomplete for June 2022, July 2022, August 2022 and September 2022. It cannot be determined if multi use utensils were thoroughly cleaned and sanitized.

**CONCLUSION: VIOLATION ESTABLISHED**

**IV. RECOMMENDATION**

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

*Julie Marino*

9/28/2022

---

Licensing Consultant Date