



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

MARLON I. BROWN, DPA  
ACTING DIRECTOR

December 1, 2023

Tasheona Beard  
Lake (Commerce) TRS LLC  
6688 N Central Expressway, Suite 1600  
Dallas, TX 75206

RE: License #: AH630409731  
Investigation #: 2024A1019013  
The Avalon of Commerce Township

Dear Licensee:

Attached is the Special Investigation Report for the above referenced facility. Due to the violations identified in the report, a written corrective action plan is required. Failure to submit an acceptable corrective action plan will result in disciplinary action. 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 time frames 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 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 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  
SPECIAL INVESTIGATION REPORT**

**I. IDENTIFYING INFORMATION**

<b>License #:</b>	AH630409731
<b>Investigation #:</b>	2024A1019013
<b>Complaint Receipt Date:</b>	11/09/2023
<b>Investigation Initiation Date:</b>	11/13/2023
<b>Report Due Date:</b>	01/09/2024
<b>Licensee Name:</b>	Lake (Commerce) TRS LLC
<b>Licensee Address:</b>	6688 N Central Expressway, Suite 1600 Dallas, TX 75206
<b>Administrator and Authorized Representative:</b>	Tasheona Beard
<b>Name of Facility:</b>	The Avalon of Commerce Township
<b>Facility Address:</b>	2500 Martin Parkway Commerce Township, MI 48390
<b>Facility Telephone #:</b>	(248) 329-1327
<b>Original Issuance Date:</b>	09/30/2022
<b>License Status:</b>	REGULAR
<b>Effective Date:</b>	03/31/2023
<b>Expiration Date:</b>	03/30/2024
<b>Capacity:</b>	158
<b>Program Type:</b>	AGED ALZHEIMERS

**II. ALLEGATION(S)**

	<b>Violation Established?</b>
Food is not being properly stored.	Yes
Dishes are not washed properly.	Yes
Additional Findings	No

**III. METHODOLOGY**

11/09/2023	Special Investigation Intake 2024A1019013
11/13/2023	Special Investigation Initiated - Letter Notified APS of the allegations.
11/13/2023	APS Referral
11/28/2023	Inspection Completed On-site
11/28/2023	Inspection Completed-BCAL Sub. Compliance
11/28/2023	Exit Conference Conducted with AR while onsite.

**ALLEGATION:**

Food is not being stored properly.

**INVESTIGATION:**

On 11/9/23, the department received a complaint alleging improper food storage, citing that perishable items are left uncovered. On 11/28/23, I conducted an onsite inspection. I met with administrator and authorized representative Tasheona Beard at the facility, and she accompanied me to the commercial kitchen. I observed multiple perishable food items in the walk-in refrigerator and freezer that were left uncovered and out in the open air without proper sealing. These items include but are not limited to chicken parmesan, produce, pumpkin pie, a tomato-based sauce

and other unidentifiable items. Additionally, other prepared foods were observed without being labeled or dated, leaving staff to guess when the items were made and how long they are safe for consumption.

<b>APPLICABLE RULE</b>	
<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<p><b>(5) The kitchen and dietary area, as well as all food being stored, prepared, served, or transported, shall be protected against potential contamination from dust, flies, insects, vermin, overhead sewer lines, and other sources.</b></p> <p><b>(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.</b></p>
<b>ANALYSIS:</b>	Perishable food items were not properly labeled, dated or sealed.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

**ALLEGATION:**

Dishes are not washed properly.

**INVESTIGATION:**

The compliant read that dishes are not being washed “right”; however no additional detail was provided. The dining director was not present during my inspection, but Ms. Beard reported that the facility uses a high temperature dish machine to sanitize dishes. Ms. Beard stated that temperatures should be regularly taken and recorded on a log located near the dish machine. I observed a “sanitation log” form on a clipboard in the dishwashing area. The forms for November 2023 and October 2023 were both blank, indicating that this procedure was not being followed. Additionally, I observed scoops located inside containers of coleslaw, flour and sugar. The handles of each scoop was buried within the contents of the containers and it was evident that the scoops were being reused and not sanitized after each use.

<b>APPLICABLE RULE</b>	
<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(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.</b>
<b>ANALYSIS:</b>	Dish sanitizing protocol was not being followed as evidenced by lack of temperature testing documentation.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

#### IV. RECOMMENDATION

Contingent upon approval of an acceptable corrective action plan, I recommend the status of the license remain unchanged.



11/28/2023

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Elizabeth Gregory-Weil  
Licensing Staff

Date

Approved By:



12/01/2023

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Andrea Moore  
Area Manager

Date