



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

June 12, 2024

Joy DeVries-Burns
The Cortland Wyoming
2708 Meyer Ave SW
Wyoming, MI 49519

RE: License #: AH410397992
The Cortland Wyoming
2708 Meyer Ave SW
Wyoming, MI 49519

Dear Joy DeVries-Burns:

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 receipt of paid license renewal fee, 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 (517) 284-9730.

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 #:	AH410397992
Licensee Name:	AHR Wyoming MI TRS Sub, LLC
Licensee Address:	Ste 300 18191 Von Karman Ave Irvine, CA 92612
Licensee Telephone #:	(949) 270-9200
Administrator/Licensee Designee:	Joy DeVries-Burns
Name of Facility:	The Cortland Wyoming
Facility Address:	2708 Meyer Ave SW Wyoming, MI 49519
Facility Telephone #:	(616) 288-0400
Original Issuance Date:	12/10/2019
Capacity:	147
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 6/11/2024

Date of Bureau of Fire Services Inspection if applicable: BFS – C; 3/17/2024

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 6/11/2024

No. of staff interviewed and/or observed 11
No. of residents interviewed and/or observed 41
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: 1/2024, 2/2024, 3/2024, 4/2024 N/A
- Corrective action plan compliance verified? Yes CAP date/s and rule/s:
2024A1010041; 2024A1028008; 2024A1028009; 2024A1028027
- 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 325.1975	Laundry and linen requirements.
	(1) A new construction, addition, major building change, or conversion after November 14, 1969 shall provide all of the following: (a) A separate soiled linen storage room. (b) A separate clean linen storage room.
ANALYSIS:	On-site inspection of the memory care unit revealed the clean linen cart was stored next to a garbage can in the common area. Also, inspection of the clean linen storage in the assisted living area revealed it contained items other than clean linens such as shoes, a garbage can, personal drinking water bottles, and a purse. This poses a risk for cross contamination of laundry and linens. Clean linens are to be stored in the designated clean linen storage area only and soiled linens are to be stored in the designated soiled linen storage area only.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	(12) Food service equipment and work surfaces shall be installed in such a manner as to facilitate cleaning and be maintained in a clean and sanitary condition, and in good repair.
ANALYSIS:	Inspection of the memory care unit kitchen revealed work surfaces to include the interior and exterior of the refrigerator, prep tables, countertops, food prep sink, handwashing sink, and food warming station were dirty, unclean, and/or not of good sanitary condition. Food service equipment and work surfaces must be maintained in clean and sanitary condition.
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 incomplete and/or missing dishwasher sanitization records from February 2024 to June 2024. It could not be determined if multi-use utensils were cleaned and sanitized thoroughly to protect from contamination due to the incomplete or missing records.
CONCLUSION:	VIOLATION ESTABLISHED

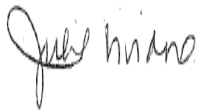
R 325.1976	Kitchen and dietary.
	(6) Food and drink used in the home shall be clean and wholesome and shall be manufactured, handled, stored, prepared, transported, and served so as to be safe for human consumption.
ANALYSIS:	Inspection of the main kitchen refrigerator and freezer, kitchen dry food storage, common area kitchenettes, memory care kitchen with common area kitchenettes, and the employee break room refrigerator revealed multiple food items (ex. condiments, cocoa milk, juice, cheese, tortillas, chips, cereal, pasta, ice cream, chicken, beef etc.) that were not dated and/or not labeled with the open date. It could not be determined if the food items were safe for human consumption. An open date must be placed on food items in the facility once opened.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1979	General maintenance and storage.
	(3) Hazardous and toxic materials shall be stored in a safe manner.

ANALYSIS:	Industrial cleaning materials (ex. ammonia, bleach spray, cleaning solutions), sodium chloride wound irrigation solution, and sharps (ex. knives and scissors) easily accessible to anyone in the facility were found unsecured in the common area kitchenette cabinets, in the unlocked conference room, in the memory care common areas and in the memory care kitchenette cabinets. This presents a potential risk of ingestion and harm to residents in the home with impaired cognition and function.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

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



6/12/2024

Licensing Consultant

Date