



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

December 13, 2024

Kory Feetham
Reed City Fields Assisted Living II
219 Church St
Auburn, MI 48611

RE: License #: AL670384778
Investigation #: 2025A0009006
Reed City Fields Assisted Living II

Dear Mr. Feetham:

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. The corrective action plan is due 15 days from the date of this letter and must include the following:

- How compliance with the rule will be achieved.
- Who is directly responsible for implementing the corrective action for the violation.
- A specific time frame for the 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 responsible party and a date.

If you desire technical assistance in addressing these issues, please contact me. In any event, the corrective action plan is due within 15 days. Failure to submit an acceptable corrective action plan will result in disciplinary action.

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 (616) 356-0100.

Sincerely,

A handwritten signature in cursive script, reading "Adam Robarge".

Adam Robarge, Licensing Consultant
Bureau of Community and Health Systems
Suite 11
701 S. Elmwood
Traverse City, MI 49684
(231) 350-0939

enclosure

**MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
BUREAU OF COMMUNITY AND HEALTH SYSTEMS
SPECIAL INVESTIGATION REPORT**

I. IDENTIFYING INFORMATION

License #:	AL670384778
Investigation #:	2025A0009006
Complaint Receipt Date:	11/25/2024
Investigation Initiation Date:	11/26/2024
Report Due Date:	12/25/2024
Licensee Name:	Reed City Fields Assisted Living II
Licensee Address:	22109 Professional Dr. Reed City, MI 49677
Licensee Telephone #:	(231) 465-4371
Admin./Licensee Designee:	Kory Feetham
Name of Facility:	Reed City Fields Assisted Living II
Facility Address:	22109 Professional Dr. Reed City, MI 49677
Facility Telephone #:	(231) 465-4371
Original Issuance Date:	10/13/2017
License Status:	REGULAR
Effective Date:	04/13/2024
Expiration Date:	04/12/2026
Capacity:	20
Program Type:	PHYSICALLY HANDICAPPED ALZHEIMERS & AGED

II. ALLEGATION(S)

	Violation Established?
There is a failure to follow nutritional guidelines for resident meals and there may not be enough food available to residents.	No
Additional Finding	Yes

III. METHODOLOGY

11/25/2024	Special Investigation Intake 2025A0009006
11/26/2024	Special Investigation Initiated - On Site Interview with home manager Kristina Holmes and kitchen manager Aurealia Pratt
12/03/2024	Contact - Telephone call received from home manager Kristina Holmes
12/13/2024	Contact – Telephone call made to licensee designee Kory Feetham
12/13/2024	Exit conference with licensee designee Kory Feetham

ALLEGATION: There is a failure to follow nutritional guidelines for resident meals and there may not be enough food available to residents.

INVESTIGATION: I reviewed the provisions of "Appendix I: Recommended Dietary Allowances, Revised 1980" contained in the publication entitled "Basic Nutrition Facts: A Nutrition Reference," Michigan Department of Public Health publication no. H-808, 1/89. I noted that foods should be provided at each meal which include a protein, grain, fruit and/or vegetable and that a dairy item should be offered.

I conducted an unannounced site visit at the Reed City Fields Assisted Living II adult foster care home on November 26, 2024. I arrived shortly before noon to observe the lunch service. I spoke with home manager Kristina Holmes who was present at the time of the inspection. The home is attached to a separately licensed adult foster care home/program. Ms. Holmes stated that there are 19 residents currently living in the home of my inquiry. There is a dining room in both of the attached facilities and the residents are allowed to move back and forth between the dining rooms if they choose. Both facilities are served from the same kitchen. When purchasing foodstuffs and preparing meals, she considers both facilities together which currently have a total population of 38. I observed three residents in the

dining room of the facility when I first arrived. Other residents came in as I spoke and observed the proceedings around the lunch service.

I observed a fruit bowl on the kitchen counter and saw one resident grab a banana as she walked by the counter. I observed a digitized menu on a television screen hanging to the left of the kitchen counter. It had the menu posted for the week. For that day's "lunch" it listed pork chops and creamy noodles. I asked Ms. Holmes if the menu is always posted. She replied that it is. She stated that the television screen is a new technology for them and admitted that it was not operational for a few days. Ms. Holmes stated that during that time she had a paper menu posted on a cork board several steps away from the kitchen counter. I asked why only two items were listed on the lunch menu for that day. Ms. Holmes stated that they have not been able to figure out how to add more items at this point.

Ms. Holmes introduced me to the daytime cook, Aurealia Pratt, who was in the process of preparing the lunch meal. She was checking the temperature of the cooked pork chops as I came into the kitchen area. The pork chops appeared to be well-cooked and seasoned from my observation. Ms. Pratt stating that she used oil to cook the pork chops and seasoning to flavor them. I could see some evidence of the seasoning. She was also serving creamy noodles and Brussel sprouts with the meal. I asked her what exactly "creamy noodles" consist of. Ms. Pratt replied that she added sour cream and cream, butter and garlic to spaghetti noodles. She also showed me that she was serving apple upside-down cake. I asked her about a dairy option. Ms. Pratt said that the residents are offered milk at each meal. Some of them decline this and prefer iced tea which is also available at all meals. She indicated a juice dispenser which had several different juice options. Ms. Pratt said residents can also have any of the four juices for their meal. She continued to make up plates as we spoke and other staff came in to pass them out to the residents. I observed that she was giving each resident one pork chop and three medium to large-sized Brussels sprouts. She was using a measuring cup to measure the creamy noodles and was giving each resident two to three cups of noodles. The cake portions were decent-sized, being several inches square. One staff came into the kitchen and reminded Ms. Pratt that there was one resident who did not eat pork. The resident had indicated that she wished to have a sandwich instead. I observed Ms. Pratt proceed to make a turkey sandwich for that resident. She said that residents can always ask for an alternative if they don't like what is being served.

I spoke with Ms. Holmes about the complaint that there may not be enough food available to residents. She said that she spends up to \$8000 a month on groceries for both facilities, 38 residents. She showed me fresh food in the refrigerators, canned food and dry goods in two large pantries and frozen items in deep freezers. This included but is not limited to fruits and vegetables, eggs, milk and other dairy products, ice cream and other frozen dessert items, canned soups, a large assortment of canned fruits, vegetables, legumes, bread and a vast assortment of frozen baked goods, meat, fish, cereals, peanut butter, jelly, jam, dressings and boxed mixes for cakes and such. She said that in addition to the foodstuffs kept on-site, they are able to go to the local grocery store to gather supplies. As we toured

the facility, Ms. Holmes stated that they had lost their regular day time cook a short time ago. Ms. Pratt has some experience with cooking but is young and still learning.

When we got back to the kitchen, I asked about them following basic nutritional guidelines including providing a protein, grain, fruit and/or vegetable and the choice of a dairy item at each meal. Both Ms. Holmes and Ms. Pratt indicated that they do always provide or offer something from one of those food groups. Ms. Pratt said that the grain provided might be crackers, but there is always at least one item from each of those groups. I also asked about serving sizes. Ms. Holmes said that they always follow the suggested serving size and provide at least that much. They also told me that residents can have seconds or thirds if there is food left-over. I asked about what was served specifically on November 21, 2024, for dinner. Ms. Holmes stated that she had not been present that day but showed me the menu. For dinner on November 21, 2024, the menu stated that "Cheddar Broccoli Soup" had been served. Ms. Pratt stated that other items had been served but she had not documented them. I noted in the menu that there were several days and several meals when only one or two items were documented. There were other days and meals where four items were recorded as being served as one would typically see on a proper menu. Ms. Pratt assured me, and Ms. Holmes confirmed, that other items were served at those times. Ms. Pratt admitted that she had not known that she had needed to record every single item. I asked how much of the cheddar broccoli soup she had served that evening. She denied that she had measured it specifically but knew exactly how much she put in each bowl. We measured how much she put into each bowl and it was about one cup. Ms. Pratt stated that she had also served apple sauce and we measured the amount she said she had served which was about one third of one cup. She said that she had also served 4 or 5 saltine crackers to each resident and dessert. Milk would have been offered as well. Ms. Holmes looked up serving sizes on her phone which is typically how she does that. She showed me that one cup is a typically serving size of cheddar broccoli soup and one half of a cup is a typical serving size for apple sauce. Four saltine crackers is a typical serving size. Ms. Holmes stated that is how she orders food for the residents. She researches the serving size and multiplies that amount by 40. They currently have 38 residents, between both facilities, but she does like to have extra. I asked Ms. Pratt about the report of the cheddar broccoli soup being thin. She said that she had used four large heads of fresh broccoli supplemented with several bags of frozen broccoli. Ms. Holmes stated that there are some residents there who do not like green vegetables at all and won't touch them. We talked about making sure that something else is always offered in that case.

I asked Ms. Holmes for the facility's menus dating back to September. She provided me with menus for September of 2024 up to the date of my visit. I reviewed those menus and found that items had been served that covered the food groups including protein, grain, fruits and vegetables and dairy. Ms. Holmes also provided me with copies of her "Financial Reporting". For "Food Costs" it was reported that \$7,016 had been spent for the month of July, \$6,907 for the month of August and \$7,337 for the month of September of 2024. She also provided me with itemized food

purchases from Gordon Food Service and Walmart for the months of October and November 2024. These were large purchases, several of which totaled more than \$1000. The items listed seemed to match what I had observed in the facility and as being on the menu.

I received a call from Ms. Holmes on December 3, 2024. She reported that the daytime cook, Ms. Pratt, had quit. Ms. Holmes stated that they have hired her replacement, and this person has a lot of experience in the food industry.

APPLICABLE RULE	
R 400.15313	Resident nutrition.
	(2) Meals shall meet the nutritional allowances recommended pursuant to the provisions of "Appendix I: Recommended Dietary Allowances, Revised 1980" contained in the publication entitled "Basic Nutrition Facts: A Nutrition Reference," Michigan Department of Public Health publication no. H-808, 1/89.
ANALYSIS:	<p>I conducted an unannounced site visit at the facility on November 26, 2024, in order to observe the lunch service. The four food groups were represented including pork chops, creamy noodles, Brussels sprouts and apple upside down cake. There was fresh fruit available for residents to take on the kitchen counter. Residents were offered milk, iced tea or fruit juice to go with their meal. One resident who does not eat pork and who requested a sandwich was offered a turkey sandwich.</p> <p>I asked specifically about dinner on November 21, 2024. Only cheddar broccoli soup was listed on the menu. The daytime cook reported that she had also served apple sauce, saltine crackers and milk at that time. She reported that she always serves a protein, grain, fruit and/or vegetable and dairy option at each meal. The home manager confirmed this.</p> <p>There was a great deal of fresh, canned, dry and frozen food stored at the facility. The foods on-site represented the four food groups. The foods listed on the shopping receipts reflected what was in the facility and a good selection of the four food groups.</p> <p>In consideration of the above information, it is determined that meals at the facility do meet the nutritional allowances recommended pursuant to the provisions of "Appendix I: Recommended Dietary Allowances, Revised 1980" contained in the publication entitled "Basic Nutrition Facts: A Nutrition</p>

	Reference," Michigan Department of Public Health publication no. H-808, 1/89.
CONCLUSION:	VIOLATION NOT ESTABLISHED

ADDITIONAL FINDING: For dinner on November 21, 2024, the menu stated that "Cheddar Broccoli Soup" had been served. Ms. Pratt stated that other items had been served but she had just not recorded them. I noted in the menu that there were several days and several meals when only one or two items were documented.

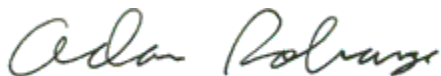
When I arrived at the facility on November 26, 2024, only two items were listed on the menu, "pork chops" and "creamy noodles". Brussels sprouts and apple upside down cake were also being served at that time.

APPLICABLE RULE	
R 400.15313	Resident nutrition.
	(4) Menus of regular diets shall be written at least 1 week in advance and posted. Any change or substitution shall be noted and considered as part of the original menu.
ANALYSIS:	The menus posted and recorded sometimes only listed one or two items when four items were actually served. Additional items and substitutions were not being recorded at those times.
CONCLUSION:	VIOLATION ESTABLISHED

I conducted an exit conference with licensee designee Kory Feetham by telephone on December 13, 2024. I told him of the findings of my investigation and gave him the opportunity to ask questions.

IV. RECOMMENDATION

Upon receipt of an acceptable corrective action plan, I recommend no change in the license status.



12/13/2024

Adam Robarge
Licensing Consultant

Date

Approved By:



12/13/2024

Jerry Hendrick
Area Manager

Date