



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

April 2, 2025

Leslie Hooker
Douglas Cove Health and Rehabilitation
243 Wiley Rd.
Douglas, MI 49406

RE: License #: AH030295207
Douglas Cove Health and Rehabilitation
243 Wiley Rd.
Douglas, MI 49406

Dear Leslie Hooker:

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 (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 #:	AH030295207
Licensee Name:	Douglas MI OPCO LLC
Licensee Address:	980 Sylvan Ave Englewood Cliffs, NJ 07632
Licensee Telephone #:	(201) 928-7816
Authorized Representative:	Leslie Hooker
Administrator/Licensee Designee:	Austin Benefiel
Name of Facility:	Douglas Cove Health and Rehabilitation
Facility Address:	243 Wiley Rd. Douglas, MI 49406
Facility Telephone #:	(269) 857-2141
Original Issuance Date:	04/30/2009
Capacity:	28
Program Type:	AGED

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 4/1/2025

Date of Bureau of Fire Services Inspection if applicable: BFS – A; 4/18/2024

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 4/1/2025

No. of staff interviewed and/or observed 10

No. of residents interviewed and/or observed 15

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.
- 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: 2/10/2025 N/A
- Corrective action plan compliance verified? Yes CAP date/s and rule/s: 2025A1021028; 2/24/2025
- 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 325.1976	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:	The facility does not have any record of dishwasher sanitization logs for January 2025 to April 1, 2025. The kitchen supervisor reported the dishwasher is currently broken and needs to be replaced. The facility is currently using disposable plates and cups to serve meals until the dishwasher is replaced. However, regular hard side silverware, drinking cups, and saucers were observed being used by residents during the lunch mealtime service. It could not be determined if the sanitization temperatures of the hard side silverware, cups, or saucers were thoroughly tested to ensure cleanliness and sanitization of dishware and utensils due to no sanitization record documentation.
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 multiple food items were found unlabeled in the kitchen freezer, refrigerator, and dry storage area. All items were subsequently placed in the garbage receptacles because these items were not labeled with the appropriate open date, and it could not be determined if the food items were safe for human consumption. An open date must be placed on food items served to residents in the facility once opened.

CONCLUSION:	VIOLATION ESTABLISHED
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R 325.1976	Kitchen and dietary.
	(7) Perishable foods shall be stored at temperatures which will protect against spoilage.
ANALYSIS:	Review of the refrigerator and freezer temperature logs for January 2025 to March 2025 revealed several incomplete and/or blank entries of the refrigerator and freezer temperature logs. It could not be determined if the refrigerator and freezer temperatures were monitored and/or tested to ensure perishable foods were stored at appropriate temperatures to prevent spoilage.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Receipt of an acceptable corrective action plan is requested and due by 4/17/2025.

Julie Miranda

4/2/2025

Date

Licensing Consultant