



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

July 24, 2025

Tim Stoll
The Villa
307 N Franks Ave.
Sturgis, MI 49091

RE: License #: AH750236918
The Villa
307 N Franks Ave.
Sturgis, MI 49091

Dear Tim Stoll:

Attached is the Licensing Survey 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.

Receipt of an acceptable corrective action plan is requested and due by 8/8/2025. 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) 335-5985.

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 #:	AH750236918
Licensee Name:	Thurston Woods Village Inc.
Licensee Address:	307 N. Franks Ave. Sturgis, MI 49091
Licensee Telephone #:	(269) 651-7841
Authorized Representative/Administrator:	Tim Stoll
Name of Facility:	The Villa
Facility Address:	307 N Franks Ave. Sturgis, MI 49091
Facility Telephone #:	(269) 651-7841
Original Issuance Date:	09/23/1999
Capacity:	100
Program Type:	AGED

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 7/23/2025

Date of Bureau of Fire Services Inspection if applicable: N/A

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 7/23/25

No. of staff interviewed and/or observed 15

No. of residents interviewed and/or observed 25

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: N/A
- Corrective action plan compliance verified? Yes CAP date/s and rule/s: N/A
- 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 325.1932(3)	Resident medications.
	(3) Staff who supervise the administration of medication for residents who do not self-administer shall comply with all of the following: (a) Be trained in the proper handling and administration of the prescribed medication.
ANALYSIS:	Inspection revealed several medication bottles were observed sitting unsecured on the counter of the medication station. Staff responsible for the medication were not at the medication station. The medication was easily accessible to anyone in the facility.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1972	Solid wastes.
	All garbage and rubbish shall be kept in leakproof, nonabsorbent containers. The containers shall be kept covered with tight-fitting lids and shall be removed from the home daily and from the premises at least weekly.
ANALYSIS:	Inspection of the facility revealed multiple garbage or rubbish containers in the assisted living area, the memory care area, the laundry areas, the common area kitchenettes, and the main kitchen without tight-fitting lids. All garbage and rubbish shall be kept in leakproof, nonabsorbent containers to prevent cross contamination.
CONCLUSION:	VIOLATION ESTABLISHED

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:

	<p>(a) A separate soiled linen storage room. (b) A separate clean linen storage room.</p>
ANALYSIS:	<p>Inspection revealed items such as boxes of miscellaneous clothing, opened bags of briefs, Hoyer slings, an air purifier, therapy equipment, and other items were stored in the clean linen closets and the soiled linen closets of the assisted living area and the memory care unit. Also, soiled linens were found in the assisted living laundry processing room near clean linen items. This poses a risk for cross contamination. Clean linen storage is to be used for storage of clean linens only. Soiled linen storage is to be used for storage of soiled linens only.</p>
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	<p>(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.</p>
ANALYSIS:	<p>Inspection revealed multiple food items were found unlabeled in the employee lounge, the assisted living kitchenette, the memory care kitchenette and the main kitchen. 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 once opened for use and consumption in the facility.</p>
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	<p>(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.</p>
ANALYSIS:	<p>Review of the dishwasher sanitization log for May 2025 to July 2025 revealed multiple incomplete and/or blank entries of</p>

	dishwasher sanitization temperatures. It could not be determined if the dishwasher was tested thoroughly to ensure cleanliness and sanitization of dishware and utensils due to the incomplete and/or blank entries.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1979	General maintenance and storage.
	(3) Hazardous and toxic materials shall be stored in a safe manner.
ANALYSIS:	Inspection revealed hazardous and toxic chemicals along with sharp items stored in an unlocked kitchenette drawer and cabinets with a non-functioning lock in the memory care area. Hazardous and toxic chemicals were found unsecured in the activities common area, the unlocked assisted living spa room, and the unlocked memory care spa room. The items were easily accessible to anyone in the facility, and this presents a potential risk of ingestion, harm and/or injury to residents in the home with impaired cognition and/or function.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Receipt of an acceptable corrective action plan is requested and due by 8/8/2025.

Julie Miranda

7/24/2025

Date

Licensing Consultant