



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

June 10, 2026

Brian Nitz
Baruch SLS, Inc.
Suite 203
3196 Kraft Avenue SE
Grand Rapids, MI 49512

RE: License #: AL460398056
Investigation #: 2026A1032034
Tecumseh Place I

Dear Mr. Nitz:

Attached is the Special Investigation Report for the above referenced facility. No substantial violations were found.

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, appearing to read "Dwight Forde".

Dwight Forde, Licensing Consultant
Bureau of Community and Health Systems
Unit 13, 7th Floor
350 Ottawa, N.W.
Grand Rapids, MI 49503

Enclosure

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

I. IDENTIFYING INFORMATION

License #:	AL460398056
Investigation #:	2026A1032034
Complaint Receipt Date:	05/01/2026
Investigation Initiation Date:	05/01/2026
Report Due Date:	05/31/2026
Licensee Name:	Baruch SLS, Inc.
Licensee Address:	Suite 203 3196 Kraft Avenue SE Grand Rapids, MI 49512
Licensee Telephone #:	(616) 588-9131
Administrator:	Brian Nitz, Designee
Licensee Designee:	Brian Nitz, Designee
Name of Facility:	Tecumseh Place I
Facility Address:	1311 Southwestern Drive Tecumseh, MI 49286
Facility Telephone #:	(517) 423-3374
Original Issuance Date:	09/13/2019
License Status:	REGULAR
Effective Date:	03/13/2024
Expiration Date:	03/12/2026
Capacity:	20
Program Type:	AGED ALZHEIMERS

ALLEGATION(S)

	Violation Established?
An ineligible employee may be working at the facility.	No
There is an unchecked insect infestation.	No
The facility has poor food service safety practices.	No

II. METHODOLOGY

05/01/2026	Special Investigation Intake 2026A1032034
05/01/2026	Special Investigation Initiated - Letter Email exchange with licensee designee Brian Nitz
05/01/2026	Contact - Telephone call received Interview with Bridgeway Park Administrator Kelly McGann
05/01/2026	Contact - Document Received Review of requests to have the ineligible employee's name removed
05/01/2026	Contact - Telephone call received
05/01/2026	Contact - Telephone call received Interview with Bridgeway Park AL Licensee designee Marica Curtiss
05/12/2026	Contact - Document Received Reviewed WBC Account
05/21/2026	Contact - Telephone call made Interview with complainant
06/03/2026	Inspection Completed On-site
06/05/2026	Contact - Document Received email from Lenawee County Health Department Sanitarian Chelsea Lulhan
06/05/2026	Exit Conference

ALLEGATION:

An ineligible employee may be working at the facility.

INVESTIGATION:

On 5/1/26, I interviewed Administrator Kelly McGann by telephone. Ms. McGann stated that the ineligible employee was escorted from the facility upon receipt of the ineligibility letter. She advised that the administrative officer would be the person to remove the name from the workforce background check system

I interviewed licensee designee Marcia Curtiss by telephone. Ms. Curtiss stated that she had sent messages to Baruch asking for access to the WBC account so that she could remove the name.

I received an email from Baruch licensee designee Brian Nix. He stated that he would make Blissfield Administrator Amy Hoffman aware of the situation.

On 5/12/26, I reviewed the WBC system and noted that the ineligible employee had been removed.

APPLICABLE RULE	
MCL 400.734b	Employing or contracting with certain individuals providing direct services to residents; prohibitions; criminal history check; exemptions; written consent and identification; conditional employment; use of criminal history record information; disclosure; determination of existence of national criminal history; failure to conduct criminal history check; automated fingerprint identification system database; electronic web-based system; costs; definitions.
	(1) In addition to the restrictions prescribed in sections 13, 22, and 31, and except as otherwise provided in subsection (2), an adult foster care facility shall not employ or independently contract with an individual who regularly has direct access to or provides direct services to residents of the adult foster care facility if the individual satisfies 1 or more of the following: (a) Has been convicted of a relevant crime described under 42 USC 1320a-7(a).

ANALYSIS:	There seemed to be clerical issues that led to a prolonged listing of the ineligible employee's name on the WBC account. The name was subsequently removed. I was advised during an interview with Ms. McGann that the employee was not hired and removed from the premises. As a result, no violation was established.
CONCLUSION:	VIOLATION NOT ESTABLISHED

ALLEGATION:

There is an unchecked insect infestation.

INVESTIGATION:

On 5/13/2026, I received a new complaint alleging that the facility serves residents spoiled food and has an untreated insect infestation. I noted that the insect issue had a duplicate filing with the Lenawee County Health Department.

On 5/21/26, I interviewed the complainant by telephone. The complainant stated that the facility freezes milk then uses it beyond the expiration date. In addition, the complainant reported that expired food is often served to the residents. The complainant mentioned that there are ants and termites in the building.

On 6/4/26, I interviewed employee Tony Anderson in the facility. Mr. Anderson reported that the only insects he saw were sewer flies, and that the facility had flushed the drains to mitigate the issue. He stated that he was aware that reports from Rose Pest Solutions had been sent to the Health Department. Mr. Anderson provided a tour of the rooms in the facility. I did not observe evidence of an insect infestation such as ants or termites; there did not appear to be evidence of weakened building structure where termites would be present, eating the wood.

On 6/5/26, I received an email from Lenawee County Health Department Sanitarian, Chelsea Luhlman, that she was closing her investigation into the insect complaint, with no findings. She advised that the facility had furnished her department with reports of treatments from Rose Pest Control.

APPLICABLE RULE	
R 400.645	Environmental health.
	(6) An insect, rodent, or pest control program must be maintained and carried out in a manner that continually protects the health of residents.

ANALYSIS:	During my onsite inspection, I did not observe any insects. I was able to confirm with the Lenawee County Health Department that the facility had furnished reports of treatment. Moreover, there did not appear to be any link between the treatments, and the health of the residents. therefore, there is insufficient evidence to establish a violation.
CONCLUSION:	VIOLATION NOT ESTABLISHED

ALLEGATION:

The facility has poor food service safety practices.

INVESTIGATION:

On 6/4/26, during my onsite inspection, I observed the contents of the refrigerator and noted that there were no expired items within, nor were the peanut butter and condiments in the kitchen area passed their due dates. There were non-resident items in the fridge. Mr. Anderson reported that the food is prepared at a different facility in the same compound and transported a short distance away to the memory care unit. I noted that there were several meal supplement drinks stored in the kitchen.

I interviewed Resident A in the facility. Resident A stated that she is satisfied with the food service and delights in the portions served.

I interviewed food services director Barbara Roberts in Bridgeway Park Renew Facility. I was able to see food service taking place. Ms. Roberts denied that expired food is served to the residents. She listed establishments where food was sourced, which included Meijer, Gordon's Food Service, Country Market and Monahan's Meat Market. She provided a tour of the kitchen area. I noted that the refrigerator was arranged such that perishable items such as meat, was stored in the bottom, while ready to eat foods were stored on top. I observed containers with the dates when they were opened for the food stored therein. I noted that there was no expired food, nor was there frozen milk. I observed menus for the facilities. I saw thermometers in the refrigerators and freezers, and the sanitation area was clean. The employees serving food were wearing gloves. I had interacted with Ms. Roberts on a previous investigation, AL460398056_SIR_2024A1032048, where I had established that she was trained in food preparation.

APPLICABLE RULE	
R 400.665	Food service.
	(2) Food must be from sources that are safe for human consumption and free from spoilage, adulteration, and misbranding.
ANALYSIS:	During my onsite inspection, I did not observe any expired food. I noted that food was stored according to United States Department of Agriculture and the United States Department of Health and Human Services guidelines. From all appearances, the facility was compliant with preparation and storage protocols and the food sources mentioned are reputable establishments. These factors made it difficult to establish a violation.
CONCLUSION:	VIOLATION NOT ESTABLISHED

III. RECOMMENDATION

I recommend no change to the status of this license.

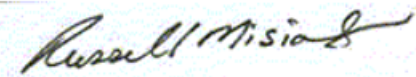


6/10/26

Dwight Forde
Licensing Consultant

Date

Approved By:



6/16/26

Russell B. Misiak
Area Manager

Date