



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

February 25, 2026

Tasheona Beard
Lake (Commerce) TRS LLC
Suite 1600
6688 N Central Expressway
Dallas, TX 75206

RE: License #: AH630409731
The Avalon of Commerce Township
2500 Martin Parkway
Commerce Township, MI 48390

Dear Licensee:

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.

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 feel free to contact the local office at (517) 335-5985.

Sincerely,

Jennifer Heim, Licensing Staff
Bureau of Community and Health Systems
611 W. Ottawa Street
Lansing, MI 48909
(313) 410-3226
enclosure

**MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
BUREAU OF COMMUNITY AND HEALTH SYSTEMS
RENEWAL INSPECTION REPORT**

I. IDENTIFYING INFORMATION

License #:	AH630409731
Licensee Name:	Lake (Commerce) TRS LLC
Licensee Address:	Suite 1600 6688 N Central Expressway Dallas, TX 75206
Licensee Telephone #:	
Authorized Representative/ Administrator	Tasheona Beard
Name of Facility:	The Avalon of Commerce Township
Facility Address:	2500 Martin Parkway Commerce Township, MI 48390
Facility Telephone #:	(248) 329-1327
Original Issuance Date:	09/30/2022
Capacity:	158
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 02/18/2026

Date of Bureau of Fire Services Inspection if applicable: 01/09/2026

Inspection Type: ☐ Interview and Observation ☒ Worksheet
☐ Combination

Date of Exit Conference: 02/18/2026

No. of staff interviewed and/or observed 5
No. of residents interviewed and/or observed 10
No. of others interviewed 0 Role

- 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.
The Bureau of Fire Services reviews fires drills, however disaster planning procedures were reviewed.
- 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:
- Number of excluded employees followed up? 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.

(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.

(8) A reliable thermometer shall be provided for each refrigerator and freezer.

Through direct observation multiple food items inclusive but not limited to pizza dough, burger patties, salad items, and cheese noted to be opened and repackaged without open date nor discard date. Multiple food items opened and not resealed. Multiple dry goods noted opened and not dated.

Multiple multi-use items observed on kitchen counter with dust and debris.

Thermometer noted on refrigerator without record keeping ensuring proper food storage maintenance. Resident personal refrigerators observed throughout units without thermometers. The facility does not monitor and document food storage temperatures.

Countertops and shelves noted with dust and dirt built up on all observed counters.

VIOLATION ESTABLISHED.

IV. RECOMMENDATION

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



02/25/2025

Jennifer Heim, Health Care Surveyor
Long-Term-Care State Licensing Section

Date