

GRETCHEN WHITMER GOVERNOR

# STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

November 23, 2022

Kimberlee Waddell NRMI LLC Ste 160 17187 N. Laurel Park Dr. Livonia, MI 48152

RE: License #: AL630412122

Southlake

25285 W. 11 Mile Southfield, MI 48033

Dear Ms. Waddell:

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 plan, a regular license will be issued. If you fail to submit an acceptable corrective action plan, disciplinary action will result.

Please contact me with any questions. In the event that I am not available and you need to speak to someone immediately, you may contact the local office at (248) 975-5053.

Sincerely,

Cindy Berry, Licensing Consultant Bureau of Community and Health Systems

3026 West Grand Blvd Cadillac Place Ste 9-100 Detroit, MI 48202

(248) 860-4475

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

#### I. IDENTIFYING INFORMATION

**License #:** AL630412122

Licensee Name: NRMI LLC

**Licensee Address:** 17187 N. Laurel Park Dr.

Ste 160

Livonia, MI 48152

**Licensee Telephone #:** (734) 646-4603

Licensee Designee: Kimberlee Waddell

Administrator: Gregory Rostker

Name of Facility: Southlake

Facility Address: 25285 W. 11 Mile

Southfield, MI 48033

**Facility Telephone #:** (248) 849-9988

Original Issuance Date: 06/01/2022

Capacity: 14

Program Type: PHYSICALLY HANDICAPPED

TRAUMATICALLY BRAIN INJURED

## **II. METHODS OF INSPECTION**

Date	e of On-site Inspection(s):	11/17/2022	
Date	e of Bureau of Fire Services Inspection if applicable:	11/16/2022	
Date	e of Health Authority Inspection if applicable:	11/17/2022	
No.	of staff interviewed and/or observed of residents interviewed and/or observed of others interviewed  O Role: N/A		
•	Medication pass / simulated pass observed? Yes ⊠ No ☐ If	no, explain.	
•	Medication(s) and medication record(s) reviewed? Yes ⊠ No [	☐ If no, explain.	
•	Resident funds and associated documents reviewed for at least one resident? Yes $\boxtimes$ No $\square$ If no, explain.  Meal preparation / service observed? Yes $\square$ No $\boxtimes$ If no, explain.  There was no meal preparation/service provided at the time of the on-site.  Fire drills reviewed? Yes $\boxtimes$ No $\square$ If no, explain.		
•	Fire safety equipment and practices observed? Yes ⊠ No □	If no, explain.	
	E-scores reviewed? (Special Certification Only) Yes ☐ No ☐ If no, explain.  Water temperatures checked? Yes ☒ No ☐ If no, explain.	N/A 🖂	
•	Incident report follow-up? Yes ⊠ No □ If no, explain.		
	Corrective action plan compliance verified? Yes ☐ CAP date/s N/A ☒ Number of excluded employees followed-up? N/A ☒	s and rule/s:	
•	Variances? Yes ☐ (please explain) No ☐ N/A ☒		

#### III. DESCRIPTION OF FINDINGS & CONCLUSIONS

This facility was found to be in non-compliance with the following rules:

#### R 400.15401 Environmental health.

- (2) Hot and cold running water that is under pressure shall be provided. A licensee shall maintain the hot water temperature for a resident's use at a range of 105 degrees Fahrenheit to 120 degrees Fahrenheit at the faucet.
- Resident room #109 had a temperature reading of 77 degrees Fahrenheit.
- Resident room #110, #111, #112, and #113 had a temperature reading of 73 degrees Fahrenheit.
- Resident room #114 had a temperature reading of 74 degrees Fahrenheit.

#### R 400.15402 Food service.

(6) Household and cooking appliances shall be properly installed according to the manufacturer's recommended safety practices. Where metal hoods or canopies are provided, they shall be equipped with filters. The filters shall be maintained in an efficient condition and kept clean at all times. All food preparation surfaces and areas shall be kept clean and in good repair.

The oven in the rehabilitation kitchen contained several stains and food splatter.

#### R 400.15403 Maintenance of premises.

(2) Home furnishings and housekeeping standards shall present a comfortable, clean, and orderly appearance.

The shower curtain in room #103 was stained with what appeared to be soap scum.

#### R 400.15403 Maintenance of premises.

(5) Floors, walls, and ceilings shall be finished so as to be easily cleanable and shall be kept clean and in good repair.

- The ceiling in room #103 was stained.
- The ceiling in room #111 was stained and missing several ceiling tiles.

### IV. RECOMMENDATION

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

11/23/2022

Cindy Berry Licensing Consultant

Date