

GRETCHEN WHITMER GOVERNOR STATE OF MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS LANSING

ORLENE HAWKS DIRECTOR

April 10, 2023

Robert and Laura Hopkins P O Box 728 Evart, MI 496310728

> RE: License #: AM670009378 Hopkins 110th Ave AFC 8675 110th Avenue Evart, MI 49631

Dear Robert and Laura Hopkins:

Attached is the Renewal Licensing Study Report for the facility referenced above. You have submitted an acceptable written corrective action plan addressing the violations cited in the report. To verify your implementation and compliance with this corrective action plan: An on-site inspection will be conducted.

The study has determined substantial compliance with applicable licensing statutes and administrative rules. Therefore, your license is renewed. It is valid only at your present address and is nontransferable. 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 (616) 356-0183.

Sincerely,

Eda Polinge

Adam Robarge, Licensing Consultant Bureau of Community and Health Systems 701 S. Elmwood, Suite 11 Traverse City, MI 49684 (231) 350-0939

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

## I. IDENTIFYING INFORMATION

License #:	AM670009378		
Licensee Name:	Robert and Laura Hopkins		
Licensee Address:	1375 Chaput Sears, MI 49679		
Licensee Telephone #:	(231) 734-5936		
Licensee:	Robert and Laura Hopkins Laura Hopkins		
Administrator:			
Name of Facility:	Hopkins 110th Ave AFC		
Facility Address:	8675 110th Avenue Evart, MI 49631		
Facility Telephone #:	(231) 734-3014		
Original Issuance Date:	09/15/1992		
Capacity:	12		
Program Type:	DEVELOPMENTALLY DISABLED MENTALLY ILL		

# **II. METHODS OF INSPECTION**

Date	e of On-site Inspection(s):	04/10/2	2023
Date	e of Bureau of Fire Services Inspection if appl	licable:	12/22/2022
Date	e of Health Authority Inspection if applicable:	04/10/2	2023
No.	of staff interviewed and/or observed of residents interviewed and/or observed of others interviewed 1 Role: Licensee	9	2 3
•	Medication pass / simulated pass observed?	Yes 🖂	] No 🗌 If no, explain.
•	Medication(s) and medication record(s) revie	wed?	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 $\boxtimes$ No $\square$ If no, ex	xplain.	
•	Fire safety equipment and practices observe	d? Yes	🛛 No 🗌 If no, explain.
•	E-scores reviewed? (Special Certification Or If no, explain. Water temperatures checked? Yes 🛛 No [	•	
•	Incident report follow-up? Yes $igsquare$ No $igsquare$ If	no, expl	ain.
•	Corrective action plan compliance verified? N/A Number of excluded employees followed-up?		CAP date/s and rule/s:
•	Variances? Yes $\Box$ (please explain) No $\boxtimes$	N/A	]

## **III. DESCRIPTION OF FINDINGS & CONCLUSIONS**

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

#### R 400.14312 Resident medications.

(1) Prescription medication, including dietary supplements, or individual special medical procedures shall be given, taken, or applied only as prescribed by a licensed physician or dentist. Prescription medication shall be kept in the original pharmacysupplied container, which shall be labeled for the specified resident in accordance with the requirements of Act No. 368 of the Public Acts of 1978, as amended, being {333.1101 et seq. of the Michigan Compiled Laws, kept with the equipment to administer it in a locked cabinet or drawer, and refrigerated if required.

Some resident medication was found unlocked in the refrigerator at the time of the inspection.

#### R 400.14401 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.

Water at the kitchen sink was measured at 122 degrees at the time of the inspection.

#### R 400.14402 Food service.

(3) All perishable food shall be stored at temperatures that will protect against spoilage. All potentially hazardous food shall be kept at safe temperatures. This means that all cold foods are to be kept cold, 40 degrees Fahrenheit or below, and that all hot foods are to be kept hot, 140 degrees Fahrenheit or above, except during periods that are necessary for preparation and service. Refrigerators and freezers shall be equipped with approved thermometers. Two refrigerators and one freezer used for resident food were not equipped with operatable thermometers.

A corrective action plan was requested and approved on 04/10/2023. It is expected that the corrective action plan be implemented within the specified time frames as outlined in the approved plan. A follow-up evaluation may be made to verify compliance. Should the corrections not be implemented in the specified time, it may be necessary to reevaluate the status of your license.

## **IV. RECOMMENDATION**

I recommend issuance of a regular license to this AFC adult medium group home (capacity 7-12).

ada Polinge

4/10/2023

Adam Robarge Licensing Consultant

Date