



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

ORLENE HAWKS  
DIRECTOR

July 5, 2023

Jennifer Hescott  
Provision Living at Oshtemo  
210 N. 9th Street  
Kalamazoo, MI 49009

RE: License #: AH390412281  
Provision Living at Oshtemo  
210 N. 9th Street  
Kalamazoo, MI 49009

Dear Jennifer Hescott:

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 action plan, a regular license will be issued. 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 (616) 356-0100.

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**

<b>License #:</b>	AH390412281
<b>Licensee Name:</b>	AEG Oshtemo Opco LLC
<b>Licensee Address:</b>	Ste 2017 9450 Manchester Rd. St. Louis, MO 63119
<b>Licensee Telephone #:</b>	(314) 272-4980
<b>Authorized Representative:</b>	Jennifer Hescott
<b>Administrator/Licensee Designee:</b>	Janna Ritter
<b>Name of Facility:</b>	Provision Living at Oshtemo
<b>Facility Address:</b>	210 N. 9th Street Kalamazoo, MI 49009
<b>Facility Telephone #:</b>	(269) 231-3550
<b>Original Issuance Date:</b>	01/24/2023
<b>Capacity:</b>	99
<b>Program Type:</b>	AGED ALZHEIMERS

## II. METHODS OF INSPECTION

Date of On-site Inspection(s): 6/29/2023

Date of Bureau of Fire Services Inspection if applicable: BFS not on file

Inspection Type:  Interview and Observation  Worksheet  
 Combination

Date of Exit Conference: 6/29/2023

No. of staff interviewed and/or observed 11  
No. of residents interviewed and/or observed 32  
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. The home does not keep resident funds in trust
- 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: 4/27/23; 5/17/2023 N/A
- Corrective action plan compliance verified? Yes  CAP date/s and rule/s: 4827/2023 - 2023A1028021; 5/17/23 - 2023A1028022
- 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:

<b>R 325.1922</b>	<b>Admission and retention of residents.</b>
	<b>(7) An individual admitted to residence in the home shall have evidence of tuberculosis screening on record in the home that was performed within 12 months before admission. Initial screening may consist of an intradermal skin test, a blood test, a chest x-ray, or other methods recommended by the public health authority.</b>
<b>ANALYSIS:</b>	On-site inspection revealed one of the six resident files reviewed contained a tuberculosis screening performed outside of the 12-month parameter prior to admission. Resident A's tuberculosis screening was completed 4/5/2021 and [their] admission date was confirmed by staff to be 8/30/2022. A resident tuberculosis screening must be performed within 12 months before admission.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1923</b>	<b>Employee's health.</b>
	<b>(2) A home shall provide initial tuberculosis screening at no cost for its employees. New employees shall be screened within 10 days of hire and before occupational exposure.</b>
<b>ANALYSIS:</b>	On-site inspection revealed one of the five employee files reviewed contained a tuberculosis screening performed outside of the 10 days of hire and after occupational exposure. Employee A's hire date was confirmed by staff to be 9/19/2022 and [their] tuberculosis screening was completed 10/5/2022. New employees must be screened within 10 days of hire and prior to any occupational exposure.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1954</b>	<b>Meal and food records.</b>
	<b>The home shall maintain a record of the meal census, to include residents, personnel, and visitors, and a record of the kind and amount of food used for the preceding 3-month period.</b>
<b>ANALYSIS:</b>	On-site inspection of the kitchen revealed no evidence of a meal census record maintained for the preceding three-month period.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

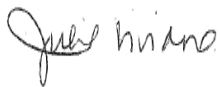
<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(13) A multi-use utensil used in food storage, preparation, transport, or serving shall be thoroughly cleaned and sanitized after each use and shall be handled and stored in a manner which will protect it from contamination.</b>
<b>ANALYSIS:</b>	On-site inspection of the kitchen revealed no dishwasher sanitization records were maintained. It could not be determined if the multi-use utensils were handled, protected, or sanitized to prevent contamination.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(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.</b>
<b>ANALYSIS:</b>	On-site inspection revealed food items (jam, milk, juice, soda, condiments, baking items, pepperoni, bagged salad, protein drinks, peanut butter, potato chips, crackers etc.) in the kitchen refrigerators, community kitchenettes, memory care refrigerator and cabinets, and the employee lounge refrigerator were unlabeled and undated. An open date must be placed on all

	food items once opened. It could not be determined if the food items were safe for human consumption.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

#### IV. RECOMMENDATION

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



7/5/2023

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Date

Licensing Consultant