



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

March 22, 2024

White Oaks, A Randall Residence
300 White Oak Road
Lawton, MI 49065

RE: License #: AL800315841
Investigation #: 2024A1031025
White Oaks Assisted Living - I

Dear Ms. Sparrow-Dinzik:

Attached is the Special Investigation Report for the above referenced facility. Due to the violations identified in the report, a written corrective action plan is required. 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 time frames 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 responsible party and a date.

If you desire technical assistance in addressing these issues, please feel free to contact me. In any event, the corrective action plan is due within 15 days. Failure to submit an acceptable corrective action plan will result in disciplinary action.

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) 356-0183.

Sincerely,

Kristy Duda, Licensing Consultant
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
SPECIAL INVESTIGATION REPORT**

I. IDENTIFYING INFORMATION

License #:	AL800315841
Investigation #:	2024A1031025
Complaint Receipt Date:	01/25/2024
Investigation Initiation Date:	01/31/2024
Report Due Date:	03/25/2024
Licensee Name:	White Oaks, A Randall Residence
Licensee Address:	300 White Oak Road Lawton, MI 49065
Licensee Telephone #:	(269) 624-4811
Licensee Designee/Administrator:	Kathleen Sparrow-Dinzik, Designee
Name of Facility:	White Oaks Assisted Living - I
Facility Address:	300 White Oak Road Lawton, MI 49065
Facility Telephone #:	(269) 624-4811
Original Issuance Date:	04/01/2013
License Status:	1ST PROVISIONAL
Effective Date:	10/02/2023
Expiration Date:	04/01/2024
Capacity:	20
Program Type:	PHYSICALLY HANDICAPPED DEVELOPMENTALLY DISABLED MENTALLY ILL AGED

II. ALLEGATION(S)

	Violation Established?
The kitchen is unsanitary.	Yes
Additional Findings	Yes

III. METHODOLOGY

01/25/2024	Special Investigation Intake 2024A1031025
01/25/2024	APS Referral
01/31/2024	Special Investigation Initiated - On Site
01/31/2024	Contact - Face to Face Interview with Kathleen Sparrow-Dinzik.
02/01/2024	Contact - Document Received from Kathleen Sparrow-Dinzik.
02/02/2024	Contact - Document Received from Kathleen Sparrow-Dinzik.
02/05/2024	Contact - Document Sent Email exchange with Kathleen Sparrow-Dinzik.
02/07/2024	Contact - Document Received
02/14/2024	Contact - Document Received
03/21/2024	Exit Conference held with Kathleen Sparrow-Dinzik.

ALLEGATION:

The kitchen is unsanitary.

INVESTIGATION:

The waste containers located in the kitchen did not have lids.

APPLICABLE RULE	
R 400.15401	Environmental health.
	(4) All garbage and rubbish that contains food wastes shall be kept in leakproof, nonabsorbent containers. The containers shall be kept covered with tight-fitting lids and shall be removed from the home daily and from the premises at least weekly.
ANALYSIS:	The waste containers located in the main kitchen area were not covered with tight-fitting lids.
CONCLUSION:	VIOLATION ESTABLISHED

INVESTIGATION:

The commercial kitchen had resident prepared food uncovered in the refrigerators. Within the commercial kitchen walk in cooler I witnessed multiple uncooked food items stored on the floor

APPLICABLE RULE	
R 400.15402	Food service.
	(2) All food shall be protected from contamination while being stored, prepared, or served and during transportation to a facility.
ANALYSIS:	Inspection of the commercial kitchen refrigerator revealed unprotected and uncovered food items.
CONCLUSION:	VIOLATION ESTABLISHED

INVESTIGATION:

The refrigerator and freezer located within the Hawthorne unit did not have thermometers. Two separate ice cream coolers located outside the commercial kitchen and both units did not have thermometers. Staff interviewed reported that they provide residents of the unit ice cream products from both freezers.

On 2/2/24, Ms. Sparrow-Dinzik sent me an email stating that thermometers had been placed in the ice cream coolers and the Hawthorne unit refrigerator and freezer.

APPLICABLE RULE	
R 400.15402	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.
ANALYSIS:	The ice cream coolers and refrigerator/freezer within the unit were not equipped with thermometers.
CONCLUSION:	VIOLATION ESTABLISHED

INVESTIGATION:

The commercial kitchen had flour, sugar, and oatmeal in large storage containers. When the containers were opened, the contents were observed to have foreign matter visibly present on the food within the container and the container surfaces needed cleaning. The ice machines had scale build up and did not appear to on any scheduled routine cleaning as directed by the manufacturer. Staff reported it is their responsibility to clean the ice and drink machines, but they do not have time as caring for the residents is their priority. Staff reported they do not know when the machines were last cleaned. There was a deli slicer located within the main kitchen area that was observed to have dried meat on the blade and tray. Ms. Enders reported the last time the deli slicer was cleaned was over one week ago and acknowledged there was dried meat visible on the deli slicer.

APPLICABLE RULE	
R 400.15402	Food service.
	(4) All food service equipment and utensils shall be constructed of material that is nontoxic, easily cleaned, and maintained in good repair. All food services equipment and eating and drinking utensils shall be thoroughly cleaned after each use.

ANALYSIS:	The commercial kitchen staff did not ensure that all food service equipment was cleaned after each use. There was a foreign substance within the food stored in the storage bins and the bins themselves required cleaning. The deli slicer had visible dried meat on the blade.
CONCLUSION:	VIOLATION ESTABLISHED

INVESTIGATION:

The building consists of two licensed AFC homes and an unlicensed area of living units. The buildings two AFC licensed areas each have an individual kitchen comprising of a range, refrigerator, residential dish machine, and counter and cupboard space. A commercial kitchen and large dining room separates the unlicensed living area from the secured licensed areas. While the residents of the licensed area dine in their individual AFC home areas, the food is prepared, cooked, and transported from the commercial kitchen located within the building but outside the AFC units.

The commercial kitchen was observed to have accumulated grease and food debris visibly under the stove. There was a plastic bucket located next to the preparation counter on the floor that had accumulated congealed fat stored in it. Staff reported the commercial dish machine was not working right and therefore were not testing the sanitation levels of the water used to cleanse dishware. The home was viewed to have multiple mouse traps but there were no-signs of mice in the home.

On 2/1/24, I received the pest inspection report that was requested from Ms. Sparrow-Dinzik. The report read that the most recent inspection occurred on 1/22/24 and there was “accumulated spillage noted on/under equipment – there is a lot of grease and food debris behind the grills that are along the food pantry wall”. There was no report of pests in the commercial kitchen or main areas of the home.

APPLICABLE RULE	
R 400.15403	Maintenance of premises.
	(1) A home shall be constructed, arranged, and maintained to provide adequately for the health, safety, and well-being of occupants.

ANALYSIS:	The 1/22 pest inspection report documented that the commercial kitchen had “accumulated spillage”, and “grease and food debris behind the grills that are along the pantry wall.” These findings were consistent with what I observed on this inspection date for the commercial kitchen.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

It is recommended that the home submit an acceptable corrective action plan and remain on a provisional license.

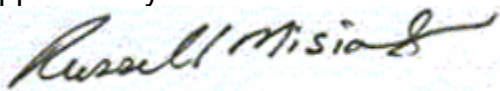


3/22/24

Kristy Duda
Licensing Consultant

Date

Approved By:



3/22/24

Russell B. Misiak
Area Manager

Date