



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

May 24, 2024

Laurie Cook
NorthPointe Woods Assisted Living
700 North Avenue
Battle Creek, MI 49017

RE: License #: AH130236857
NorthPointe Woods Assisted Living
700 North Avenue
Battle Creek, MI 49017

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 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 that I am not available and you need to speak to someone immediately, please feel free to contact the local office at (517) 241-1970.

Sincerely,

Lauren Wohlfert, Licensing Staff
Bureau of Community and Health Systems
350 Ottawa NW Unit 13, 7th Floor
Grand Rapids, MI 49503
(616) 260-7781

enclosure

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

I. IDENTIFYING INFORMATION

License #:	AH130236857
Licensee Name:	NorthPointe Woods
Licensee Address:	700 North Avenue Battle Creek, MI 49017
Licensee Telephone #:	(616) 964-7625
Authorized Representative/ Administrator:	Laurie Cook
Name of Facility:	NorthPointe Woods Assisted Living
Facility Address:	700 North Avenue Battle Creek, MI 49017
Facility Telephone #:	(269) 964-7625
Original Issuance Date:	02/01/2000
Capacity:	66
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 05/23/2024

Date of Bureau of Fire Services Inspection if applicable: 05/25/2023

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 05/23/2024

No. of staff interviewed and/or observed 12
No. of residents interviewed and/or observed 27
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. No resident funds held in trust
- Meal preparation / service observed? Yes No If no, explain.
- Fire drills reviewed? Yes No If no, explain.
Bureau of Fire Services reviews fire drills, disaster plans were reviewed with staff
- 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: N/A
- Number of excluded employees followed up? 3 N/A

III. DESCRIPTION OF FINDINGS & CONCLUSIONS

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

R 325.1964	Interiors.
	<p>(9) Ventilation shall be provided throughout the facility in the following manner:</p> <p>(a) A room shall be provided with a type and amount of ventilation that will control odors and contribute to the comfort of occupants.</p> <p>(b) Bathing rooms, beauty shops, toilet rooms, soiled linen rooms, janitor closets, and trash holding rooms shall be provided with a minimum of 10 air changes per hour of continuously operated exhaust ventilation that provide discernable air flow into each of these rooms.</p>
ANALYSIS:	Inspection of the facility's beauty shop and a bathing room revealed there was not a minimum of 10 air changes per hour of continuously operated exhaust ventilation. The facility was not in compliance with this rule.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	<p>(5) The kitchen and dietary area, as well as all food being stored, prepared, served, or transported, shall be protected against potential contamination from dust, flies, insects, vermin, overhead sewer lines, and other sources.</p>
ANALYSIS:	Inspection of the walk-in refrigerators and freezers, as well as several reach in refrigerators and freezers revealed there were several food items uncovered and open to the elements. The food items included raw chicken in one of the walk-in refrigerators. There were also several food items stored directly on the floor in the walk-in refrigerators and freezers. A scoop was left in a bin containing oats. The facility was not in compliance with proper food storage.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	(8) A reliable thermometer shall be provided for each refrigerator and freezer.
ANALYSIS:	Inspection of several resident mini refrigerator and freezers revealed the required thermometers were not present. As a result, I was unable to verify their food was stored at the required 40 degrees Fahrenheit or below in refrigerators and zero degrees Fahrenheit or below in freezers. The facility was not in compliance with this rule.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

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



05/24/2024

Date

Licensing Consultant