



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

May 28, 2024

Katelyn Fuerstenberg
StoryPoint Birmingham
2400 E. Lincoln Street
Birmingham, MI 48009

RE: License #: AH630381578
Investigation #: 2024A1019055

Dear Licensee:

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. Failure to submit an acceptable corrective action plan will result in disciplinary action. 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 authorized representative and a date.

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 (517) 284-9730.

Sincerely,

Elizabeth Gregory-Weil, Licensing Staff
Bureau of Community and Health Systems
611 W. Ottawa Street
P.O. Box 30664
Lansing, MI 48909
(810) 347-5503

enclosure

**MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
BUREAU OF COMMUNITY AND HEALTH SYSTEMS
SPECIAL INVESTIGATION REPORT**

I. IDENTIFYING INFORMATION

License #:	AH630381578
Investigation #:	2024A1019055
Complaint Receipt Date:	05/16/2024
Investigation Initiation Date:	05/17/2024
Report Due Date:	07/15/2024
Licensee Name:	2400 East Lincoln St OpCo LLC
Licensee Address:	4500 Dorr Street Toledo, OH 43615
Licensee Telephone #:	(419) 247-2800
Administrator:	Maggie Canny
Authorized Representative:	Katelyn Fuerstenberg
Name of Facility:	StoryPoint Birmingham
Facility Address:	2400 E. Lincoln Street Birmingham, MI 48009
Facility Telephone #:	(248) 940-2050
Original Issuance Date:	03/29/2018
License Status:	REGULAR
Effective Date:	09/27/2023
Expiration Date:	09/26/2024
Capacity:	128
Program Type:	ALZHEIMERS AGED

II. ALLEGATION(S)

	Violation Established?
The facility kitchen is filthy.	Yes
Additional Findings	Yes

III. METHODOLOGY

05/16/2024	Special Investigation Intake 2024A1019055
05/17/2024	Special Investigation Initiated - Letter Notified APS of the allegations.
05/17/2024	APS Referral
05/21/2024	Inspection Completed On-site
05/21/2024	Inspection Completed-BCAL Sub. Compliance

ALLEGATION:

The facility kitchen is filthy.

INVESTIGATION:

On 5/16/24, the department received an anonymous complaint that the facility kitchen is “disgusting” and there are flying gnats “everywhere”.

On 5/21/24, I conducted an onsite inspection. The following observations were made in the commercial kitchen:

- Multiple perishable food items in the commercial kitchen’s walk-in refrigerator and freezer were left uncovered and out in the open air without proper sealing and/or lacked a label or date indicating when the item was prepared or opened from the manufacturer’s’ packaging. These items include but are not limited to bread products, cheese, lunch meat, hot dogs, produce, pasta, sausage links and soup.

- Scoops were being kept inside a panko bread container and inside an ice cream container. Neither utensil was intended for single use and the facility could not demonstrate that they were sanitized after each use.
- The container that houses the ice scoop had visible debris and standing water in the bottom of it.
- Employee 1 reported that food temperatures are not consistently taken prior to being served to residents. There were no records to reflect temperatures being taken.
- Employee 1 reported that staff do not monitor temperature of the refrigerators and freezers to ensure that food is being stored at safe temperatures.
- Dead fruit flies were seen inside a large flour container.

APPLICABLE RULE	
R 325.1976	Kitchen and dietary.
	(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.
ANALYSIS:	Many food items were not properly sealed and left uncovered in their original packaging after being opened, making the items susceptible to contamination. A container of panko breadcrumbs was left without a lid and dead fruit flies were observed inside a container of flour.
CONCLUSION:	VIOLATION ESTABLISHED

APPLICABLE RULE	
R 325.1976	Kitchen and dietary.
	(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.

ANALYSIS:	Many food items lacked any labeling as to indicate when they were delivered, opened, or prepared. Refrigerator and freezer temperatures are not monitored to ensure food is being stored at safe temperatures and food temperatures are not being recorded prior to being served to residents to ensure food is fully cooked through.
CONCLUSION:	VIOLATION ESTABLISHED

APPLICABLE RULE	
R 325.1976	Kitchen and dietary.
	(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.
ANALYSIS:	Employee 1 reported that the dish washing machine in the commercial kitchen uses heat to sanitize the dishes. When asked how often the water temperature is checked, Employee 1 did not know. Employee 1 did not have any record of checking the wash and rinse temperatures to ensure the dishes are properly sanitized. I also observed a dry goods container and ice cream container that had a scoop like device that was kept inside of the container. It was clear that the “scoops” are left in the containers permanently and are not being sanitized or replaced after each use.
CONCLUSION:	VIOLATION ESTABLISHED

APPLICABLE RULE	
R 325.1976	Kitchen and dietary.
	(15) Ice used in the home for any purpose shall be manufactured, stored, transported, and handled in a sanitary manner.

ANALYSIS:	The ice scoop holster was dirty, and staff were unaware when it was last sanitized. The ice scoop was inside of the dirty container, which was regularly being placed into the large ice bin, potentially contaminating the contents of the container.
CONCLUSION:	VIOLATION ESTABLISHED

ADDITIONAL FINDINGS:

INVESTIGATION:

During my onsite inspection, Employee 1 reported that staff did not keep a meal census and had no means of tracking the kind and amount of food used at the facility. My observation of the commercial kitchen revealed that none of the garbage containers had lids. Employee 1 reported that he was unaware of the requirement to have lids on the containers. Additionally, I observed that the walk-in freezer was leaking from the ceiling. Ice buildup was present on the fan and on the floor beneath it. Employee 1 acknowledged that he knew about the leak but had not yet made efforts to get it repaired.

APPLICABLE RULE	
R 325.1954	Meal and food records.
	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.
ANALYSIS:	The facility is not maintaining a meal census record.
CONCLUSION:	VIOLATION ESTABLISHED

APPLICABLE RULE	
R 325.1972	Solid wastes.
	All garbage and rubbish 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:	Lids are missing from all garbage cans kept in the commercial kitchen.
CONCLUSION:	VIOLATION ESTABLISHED

APPLICABLE RULE	
R 325.1979	General maintenance and storage.
	(1) The building, equipment, and furniture shall be kept clean and in good repair.
ANALYSIS:	An active leak is present in the commercial walk-in freezer.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Contingent upon approval of an acceptable corrective action plan, I recommend no changes to the status of the license at this time.



05/22/2024

Elizabeth Gregory-Weil
Licensing Staff

Date

Approved By:



05/28/2024

Andrea L. Moore, Manager
Long-Term-Care State Licensing Section

Date