

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

MARLON I. BROWN, DPA DIRECTOR

August 22, 2024

Teresa Murray Murrays Country View 6201 HWY M-35 Gladstone, MI 49837

> RE: License #: AH210396377 Murrays Country View 6201 HWY M-35 Gladstone, MI 49837

Dear Teresa Murray:

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 and receipt of paid license renewal fee, 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 (517) 284-9730.

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

License #:	AH210396377
Licensee Name:	Murray's Country View, LLC
Licensee Address:	3670 Blacksmith 20.5 Ln
	Gladstone, MI 49837
Licensee Telephone #:	(906) 399-7581
Authorized	Tamaa Muumau
Representative/Administrator:	Teresa Murray
Name of Facility:	Murrays Country View
Facility Address:	6201 HWY M-35
	Gladstone, MI 49837
Facility Telephone #:	(906) 428-1334
Original Issuance Date:	12/12/2018
Canaaituu	
Capacity:	25
Program Type:	AGED
	AGED

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 08/20/2024

Date of Bureau of Fire Services Inspection if applicable: BFS - C; 7/19/2023

Inspection Type:	☐Interview and Observation ☐Combination	⊠Worksheet
Date of Exit Conference:	8/20/2024	
No. of staff interviewed an No. of residents interviewe No. of others interviewed	ed and/or observed	5 13
• Medication pass / sim	ulated pass observed? Yes $igtimes$	No 🗌 If no, explain.
 explain. Resident funds and as Yes No X If no. 	dication records(s) reviewed? ` ssociated documents reviewed explain. The home does not kee rvice observed? Yes 🛛 No 🗌	for at least one resident? ep resident funds in trust.
Reviewed disaster pla	Yes \Box No \boxtimes If no, explain. Ans along with interviewed staff hecked? Yes \boxtimes No \Box If no,	• •
 Incident report follow-u 	ıp? Yes ⊠ IR date/s: N//	A 🗍

- Corrective action plan compliance verified? Yes ∑ CAP date/s and rule/s: 5/13/2023 - 2024A1028039
- Number of excluded employees followed up? N/A \boxtimes

III. DESCRIPTION OF FINDINGS & CONCLUSIONS

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

R 325.1922	Admission and retention of residents.
	(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.
ANALYSIS:	Review of five resident records revealed one resident TB screening was out of compliance and completed after admission to the facility. The other four resident records that were reviewed did not contain evidence of a TB screen being completed prior to admission. A resident TB screening must be performed by the local health professional 12 months prior to admission to the facility.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1923	Employee's health.
	(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.
ANALYSIS:	Review of four employee records revealed all four TB screenings were out of compliance and were completed outside of the 10 days of hire and after occupational exposure. An employee TB screening must be completed within 10 days of hire and before occupational exposure.
CONCLUSION:	VIOLATION ESTABLISHED

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:	Inspection of the kitchen revealed no record of a meal census for the preceding 3-month period.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1970	Water supply systems.
	(7) The temperature of hot water at plumbing fixtures used by residents shall be regulated to provide tempered water at a range of 105 to 120 degrees Fahrenheit.
ANALYSIS:	Inspection revealed that while water temperatures are checked monthly at the facility to ensure a range of 105 to 120 degrees Fahrenheit, there was no documented record of the water temperatures checks being performed.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1975	Laundry and linen requirements.
	 (1) A new construction, addition, major building change, or conversion after November 14, 1969 shall provide all of the following: (b) A separate clean linen storage room.
ANALYSIS:	Inspection of the clean linen storage room revealed other items such as broom and picture frames file were stored with the clean linens. This poses a risk for cross contamination of laundered items and linens. Clean linens are to remain separate and not to be stored with any other item(s).
CONCLUSION:	VIOLATION ESTABLISHED

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:	On-site inspection revealed food items such as containers of juice, milk, condiments, salad dressing etc. were found in the kitchen refrigerator. These items were not labeled with the appropriate open date, and it could not be determined if the food items were safe for human consumption. An open date must be placed on all food items in the facility once opened.
CONCLUSION:	VIOLATION ESTABLISHED

R 325.1976	Kitchen and dietary.
	(8) A reliable thermometer shall be provided for each refrigerator and freezer.
ANALYSIS:	Inspection of the resident room refrigerators and kitchen refrigerator and freezer revealed no reliable thermometer could be found. A reliable thermometer is to be kept in resident room refrigerator(s) and kitchen refrigerator(s) and freezers(s) to ensure appropriate temperature.
CONCLUSION:	VIOLATION ESTABLISHED

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:	Inspection revealed no record of dishwasher sanitization logs for the preceding 3-month period. It could not be determined if the

	dishwasher water was tested thoroughly to ensure sanitization of dishware and utensils.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

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

Julie hurano

8/22/2024

Licensing Consultant

Date