



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

MARLON I. BROWN, DPA  
DIRECTOR

June 17, 2025

Barbara Bear  
Perry Farm Development Company  
4241 Village Circle Dr.  
Harbor Springs, MI 49740

RE: License #: AL240407728  
**The Birches at Perry Farm Village**  
**4241 Village Circle Dr.**  
**Harbor Springs, MI 49740**

Dear Ms. Bear:

Attached is the Renewal Licensing Study Report for the facility referenced above. You have submitted an acceptable written corrective action plan addressing the violations cited in the report. To verify your implementation and compliance with this corrective action plan: An on-site inspection will be conducted.

The study has determined substantial compliance with applicable licensing statutes and administrative rules. Therefore, your license is renewed. It is valid only at your present address and is nontransferable. Please contact me with any questions. In the event that I am not available and you need to speak to someone immediately, you may contact the local office at (616) 356-0100.

Sincerely,

A handwritten signature in cursive script, reading "Adam Robarge".

Adam Robarge, Licensing Consultant  
Bureau of Community and Health Systems  
701 S. Elmwood, Suite 11  
Traverse City, MI 49684  
(231) 350-0939

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

**I. IDENTIFYING INFORMATION**

<b>License #:</b>	AL240407728
<b>Licensee Name:</b>	Perry Farm Development Company
<b>Licensee Address:</b>	4241 Village Circle Dr. Harbor Springs, MI 49740
<b>Licensee Telephone #:</b>	(231) 526-1500
<b>Licensee/Licensee Designee:</b>	Barbara Bear, Designee
<b>Administrator:</b>	Jill Tibbits
<b>Name of Facility:</b>	The Birches at Perry Farm Village
<b>Facility Address:</b>	4241 Village Circle Dr. Harbor Springs, MI 49740
<b>Facility Telephone #:</b>	(231) 526-1500
<b>Original Issuance Date:</b>	12/22/2022
<b>Capacity:</b>	20
<b>Program Type:</b>	ALZHEIMERS AGED

## II. METHODS OF INSPECTION

Date of On-site Inspection(s): 06/16/2025

Date of Bureau of Fire Services Inspection if applicable: 02/21/2025

Date of Health Authority Inspection if applicable: 02/11/2025

No. of staff interviewed and/or observed 4  
No. of residents interviewed and/or observed 20  
No. of others interviewed 1 Role: Licensee Designee

- Medication pass / simulated pass observed? Yes ☒ No ☐ If no, explain.
- Medication(s) and medication record(s) reviewed? Yes ☒ No ☐ If no, explain.
- Resident funds and associated documents reviewed for at least one resident?  
Yes ☐ No ☒ If no, explain. None kept
- Meal preparation / service observed? Yes ☒ No ☐ If no, explain.
- Fire drills reviewed? Yes ☒ No ☐ If no, explain.
- Fire safety equipment and practices observed? Yes ☒ No ☐ If no, explain.
- E-scores reviewed? (Special Certification Only) Yes ☐ No ☐ N/A ☒  
If no, explain.
- Water temperatures checked? Yes ☒ No ☐ If no, explain.
- Incident report follow-up? Yes ☐ No ☒ If no, explain.
- Corrective action plan compliance verified? Yes ☐ CAP date/s and rule/s:  
N/A ☒
- Number of excluded employees followed-up? N/A ☒
- Variances? Yes ☐ (please explain) No ☒ N/A ☐

### III. DESCRIPTION OF FINDINGS & CONCLUSIONS

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

**R 400.15318      Emergency preparedness; evacuation plan; emergency transportation.**

(5) A licensee shall practice emergency and evacuation procedures during daytime, evening, and sleeping hours at least once per quarter. A record of the practices shall be maintained and be available for department review.

Only two fire drills were practiced at the facility during each quarter in 2024

**R 400.15401      Environmental health.**

(2) Hot and cold running water that is under pressure shall be provided. A licensee shall maintain the hot water temperature for a resident's use at a range of 105 degrees Fahrenheit to 120 degrees Fahrenheit at the faucet.

The water temperature was measured at 96 degrees in the kitchen at the time of the inspection.

**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.

One resident refrigerator containing perishables was not equipped with an approved thermometer during the time of the inspection.

A corrective action plan was requested and approved on 06/16/2025. It is expected that the corrective action plan be implemented within the specified time frames as outlined in the approved plan. A follow-up evaluation may be made to verify compliance. Should the corrections not be implemented in the specified time, it may be necessary to reevaluate the status of your license.

Technical assistance provided:

- The menu must include all the items served.
- Only electrical cords with surge protection can be used in the facility.

#### **IV. RECOMMENDATION**

I recommend issuance of a two-year regular adult foster care license.



6/17/2025

---

Adam Robarge  
Licensing Consultant

Date