



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

MARLON I. BROWN, DPA  
DIRECTOR

December 8, 2025

Shannon VanHouten  
Maple Lake Assisted Living & Memory Care  
677 Hazen Street  
Paw Paw, MI 49079

RE: License #: **AH800412723**  
**Maple Lake Assisted Living & Memory Care**  
**677 Hazen Street**  
**Paw Paw, MI 49079**

Dear Shannon VanHouten:

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, 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) 335-5985.

Sincerely,

A handwritten signature in cursive script that reads "Julie Viviano".

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**

<b>License #:</b>	AH800412723
<b>Licensee Name:</b>	677 Hazen Opco LLC
<b>Licensee Address:</b>	4500 Dorr Street Toledo, OH 43615
<b>Licensee Telephone #:</b>	(269) 657-0190
<b>Authorized Representative:</b>	Shannon VanHouten
<b>Administrator/Licensee Designee:</b>	Megan Myers
<b>Name of Facility:</b>	Maple Lake Assisted Living & Memory Care
<b>Facility Address:</b>	677 Hazen Street Paw Paw, MI 49079
<b>Facility Telephone #:</b>	(269) 657-0190
<b>Original Issuance Date:</b>	08/02/2023
<b>Capacity:</b>	70
<b>Program Type:</b>	AGED ALZHEIMERS

## II. METHODS OF INSPECTION

Date of On-site Inspection(s): 12/3/2025

Date of Bureau of Fire Services Inspection if applicable: N/A

Inspection Type:  Interview and Observation  Worksheet  
 Combination

Date of Exit Conference: 12/3/2025

No. of staff interviewed and/or observed 14

No. of residents interviewed and/or observed 21

No. of others interviewed 0 Role N/A

- 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. The home does not keep resident funds in trust.
- Meal preparation / service observed? Yes  No  If no, explain.
- Fire drills reviewed? Yes  No  If no, explain.  
Reviewed disaster plans along with interviewed staff on policies and procedures.
- 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? 0 N/A

### III. DESCRIPTION OF FINDINGS & CONCLUSIONS

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

<b>R 325.1954</b>	<b>Meals and food records.</b>
	<b>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.</b>
<b>ANALYSIS:</b>	Inspection revealed the meal census and food records for September 2025 to December 2025 were incomplete and/or missing entries. It could not be determined what kind of food or the amount of food that was served during the preceding 3-month period.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1972</b>	<b>Solid wastes.</b>
	<b>All garbage and rubbish shall be kept in leakproof, non-absorbent 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.</b>
<b>ANALYSIS:</b>	Inspection of the facility revealed garbage or rubbish containers in the common area of the assisted living unit, the laundry areas, and the memory care unit without tight-fitting lids. All garbage and rubbish shall be kept in leakproof, non-absorbent containers to prevent cross-contamination.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1975</b>	<b>Laundry and linen requirements.</b>
	<b>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.</b>
<b>ANALYSIS:</b>	Inspection revealed items such as miscellaneous boxes and a clothing hamper in the clean linen closet of the assisted living laundry area. This poses a risk for cross-contamination. Clean linen storage is to be used for storage of clean linens only.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(2) The kitchen and dietary area shall be equipped with a lavatory for handwashing. Each lavatory shall have a goose neck inlet and wrist, knee, or foot control. Soap and single service towels shall be available for use at each lavatory.</b>
<b>ANALYSIS:</b>	Inspection revealed no single service towels available in the memory care kitchenette for handwashing.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(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.</b>
<b>ANALYSIS:</b>	Inspection revealed a large, opened bag of rice in the kitchen dry storage area. It was not stored to protect the contents from dust, flies, insects, vermin, overhead sewer lines, and other sources etc. This presents a risk for cross-contamination.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(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.</b>
<b>ANALYSIS:</b>	Inspection revealed multiple food items were found unlabeled in the assisted living dining room refrigerator and freezer, the memory care kitchenette, and the main kitchen. 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 served to residents in the facility once opened.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(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.</b>
<b>ANALYSIS:</b>	Review of the dishwasher sanitization logs from September 2025 to December 2025 revealed incomplete and/or blank entries of dishwasher sanitization temperatures. It could not be determined if the dishwasher was tested thoroughly to ensure cleanliness and sanitization of dishware and utensils due to the incomplete and/or blank entries.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1976</b>	<b>Kitchen and dietary.</b>
	<b>(16) A storage area for housekeeping items and a janitor's closet shall be provided conveniently to the kitchen and dietary area.</b>
<b>ANALYSIS:</b>	Inspection revealed housekeeping items such as a broom and dustpan were stored in the dry food storage area instead of the janitor's closet. This presents a risk for cross-contamination.
	<b>VIOLATION ESTABLISHED</b>

<b>R 325.1979</b>	<b>General maintenance and storage.</b>
	<b>(3) Hazardous and toxic materials shall be stored in a safe manner.</b>
<b>ANALYSIS:</b>	Inspection revealed hazardous and toxic chemicals in an unlocked lower cabinet in the assisted living dining room area, the assisted living common area bathrooms, and the memory care unit. Knives were also found in an unlocked drawer in the memory care kitchenette. The items were easily accessible to anyone in the facility, and this presents a potential risk of ingestion, harm, and/or injury to residents in the home with impaired cognition and/or function.
<b>CONCLUSION:</b>	<b>VIOLATION ESTABLISHED</b>

**IV. RECOMMENDATION**

Receipt of an acceptable corrective action plan is requested and due by 12/22/2025.

*Julie Marino*

12/8/2025

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Date

Licensing Consultant