



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

June 3, 2025

Elena Barriger
Laurel Oaks Of South Haven
05499 73rd St
South Haven, MI 49090

RE: License #: AH800411514
Laurel Oaks Of South Haven
05499 73rd St
South Haven, MI 49090

Dear Elena Barriger:

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.

Receipt of an acceptable corrective action plan is requested. 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,

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 #:	AH800411514
Licensee Name:	Laurel Oaks Of South Haven LLC
Licensee Address:	217 N. Saginaw Midland, MI 48640
Licensee Telephone #:	(989) 423-9222
Authorized Representative:	Appointment Required
Administrator/Licensee Designee:	Elena Barriger
Name of Facility:	Laurel Oaks Of South Haven
Facility Address:	05499 73rd St South Haven, MI 49090
Facility Telephone #:	(269) 906-4066
Original Issuance Date:	01/13/2023
Capacity:	64
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 06/02/2025

Date of Bureau of Fire Services Inspection if applicable: BFS – A; 9/20/2023

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 06/02/2025

No. of staff interviewed and/or observed 12

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 and 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:

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:	Review of dishwasher sanitization records revealed missing entries for breakfast, lunch, and dinnertime meals for multiple dates in March, April, and May 2025. 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.
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:	Onsite inspection revealed multiple food items were found unlabeled in the assisted living dining room kitchenette refrigerator, the memory care unit kitchenette cabinets and refrigerator, the employee lounge refrigerator, the activities room refrigerator, and the main kitchen dry food storage area, refrigerator, and freezer. 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 once opened in the facility for use.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Receipt of an acceptable corrective action plan is requested and due by 6/18/2025.

Julie Hinds

6/3/2025

Date

Licensing Consultant