



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

June 15, 2026

Trina Anderson
MCAP Chesterfield Township Opco, LLC
PO Box 204
Charlottesville, VA 22902

RE: License #: AH500407207
Commonwealth Senior Living at New Baltimore
33503 23 Mile Road
Chesterfield Twp, MI 48047

Dear Licensee:

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.

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 feel free to contact the local office at (517) 335-5985.

Sincerely,

Jennifer Heim, Licensing Staff
Bureau of Community and Health Systems
611 W. Ottawa Street
Lansing, MI 48909
(313) 410-3226
enclosure

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

I. IDENTIFYING INFORMATION

Licensee License #:	AH500407207
Licensee Name:	MCAP Chesterfield Township Opco, LLC
Licensee Address:	Suite 301 915 E. High Street Charlottesville, VA 22902
Licensee Telephone #:	(248) 767-3578
Authorized Representative/ Administrator	Trina Anderson
Name of Facility:	Commonwealth Senior Living at New Baltimore
Facility Address:	33503 23 Mile Road Chesterfield Twp, MI 48047
Facility Telephone #:	(586) 725-9300
Original Issuance Date:	11/07/2022
Capacity:	68
Program Type:	AGED ALZHEIMERS

II. METHODS OF INSPECTION

Date of On-site Inspection(s): 02/10/2026

Date of Bureau of Fire Services Inspection if applicable: 01/29/2026

Inspection Type: Interview and Observation Worksheet
 Combination

Date of Exit Conference: 02/10/2026

No. of staff interviewed and/or observed 4
No. of residents interviewed and/or observed 12
No. of others interviewed 0 Role

- 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.
- Meal preparation / service observed? Yes No If no, explain.
- Fire drills reviewed? Yes No If no, explain.
The Bureau of Fire Services reviews fires drills, however disaster planning procedures were reviewed.
- 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:
- Number of excluded employees followed up? N/A

III. DESCRIPTION OF FINDINGS & CONCLUSIONS

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

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.

Staff person (SP)2 states the facility does not maintain meal census log.

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.

(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.

(7) Perishable foods shall be stored at temperatures which will protect against spoilage.

Through direct observation of multiple food items inclusive but not limited to egg salad, burger patties, salad items, and cheese observed opened and repackaged without open date nor discard date. Multiple food items opened and not resealed. Multiple dry goods noted opened and not dated.

Multiple multi-use items observed on kitchen counter with dust and debris.

Thermometer noted on refrigerator without record keeping ensuring proper food storage maintenance. The facility does not monitor and document food storage temperatures.

Countertops and shelves noted with dust and dirt built up on all observed counters.

VIOLATION ESTABLISHED.

IV. RECOMMENDATION

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



06/15/2026

Jennifer Heim, Health Care Surveyor Date
Long-Term-Care State Licensing Section