



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
DIRECTOR

June 17, 2026

Steven Tyshka
Waltonwood at Carriage Park II
2000 Canton Center Rd
Canton, MI 48187

RE: License #: AH820336526
Investigation #: 2026A1035036
Waltonwood at Carriage Park II

Dear Licensee:

Attached is the Special Investigation Report for the above referenced facility. Due to the violations identified in the report, a written corrective action plan is required. 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 time frames 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 responsible party and a date.

If you desire technical assistance in addressing these issues, please feel free to contact me. In any event, the corrective action plan is due within 15 days. Failure to submit an acceptable corrective action plan will result in disciplinary action.

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 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
SPECIAL INVESTIGATION REPORT**

I. IDENTIFYING INFORMATION

License #:	AH820336526
Investigation #:	2026A1035036
Complaint Receipt Date:	04/21/2026
Investigation Initiation Date:	04/21/2026
Report Due Date:	06/21/2026
Licensee Name:	Waltonwood at Carriage Park II, L.L.C.
Licensee Address:	#200 7125 Orchard Lake Rd West Bloomfield, MI 48322
Licensee Telephone #:	(248) 865-1012
Administrator:	Tabita Sheriff
Authorized Representative/	Steven Tyshka
Name of Facility:	Waltonwood at Carriage Park II
Facility Address:	2000 Canton Center Rd Canton, MI 48187
Facility Telephone #:	(734) 844-3060
Original Issuance Date:	10/18/2012
License Status:	REGULAR
Effective Date:	08/01/2025
Expiration Date:	07/31/2026
Capacity:	61
Program Type:	AGED

II. ALLEGATION(S)

	Violation Established?
Hot food is not maintained; food is served cold that is supposed to be warm.	Yes
Additional Findings	No

III. METHODOLOGY

04/21/2026	Special Investigation Intake 2026A1035036
04/21/2026	Special Investigation Initiated - Letter
05/12/2026	Contact - Face to Face
06/11/2026	Inspection Complete. BCAL Sub Compliance.
06/11/2026	Exit Conference.

ALLEGATION:

Hot food is not maintained; food is served cold that is supposed to be warm.

INVESTIGATION:

On 04/21/2026, the Department received a complaint through the online complaint system which read:

“Cold food is being served on a regular basis at this facility. By the time it reaches the residents it is not even warm. The only "hot" food served at lunch is soup. The dinners are served at an unacceptable temperature.”

On May 12, 2026, an onsite investigation was conducted. While onsite I interviewed Tabita Sheriff Administrator who states no concerns about cold food has been brought to her attention.

While onsite I interviewed the head chef who states all food is temperature prior to serving. How food is maintained in hot tray until meal is completed. While in the kitchen, hot lunch items temperature had been taken. The fish temperature was 158 degrees Fahrenheit, rice 159 degrees and asparagus 159 degrees. During kitchen observation several employees observed without hair nets or beard nets.

Through interview, Resident A states, she primarily eats in her room. Resident A states food is always cold, therefore, she chooses cold meals to avoid getting a cold meal that is supposed to be warm. Resident B states food serving portions are “skimpy” and warm food never comes warm.

Through record review, food temperature is taken and recorded while food is in the kitchen.

While onsite chef prepared a meal as it would be prepared and transported as a room tray. Meal is delivered in a cardboard carryout container. Food temperatures are as follows:

Food Type	1 st temperature in Fahrenheit 12:31p.m.	2 nd temperature in Fahrenheit 12:36p.m.	3 rd temperature in Fahrenheit 12:46p.m.
Fish	175.5	143	124
Rice	136	129.4	100
Asparagus	120	97.2	88.5

APPLICABLE RULE	
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:	Through record review and direct observation, warm food did not maintain temperature over a fifteen-minute timeframe therefore resident are not receiving “hot meal” food items at base temperature. Multiple staff members observed without hairnets or beard nets while directly handling food items. Based on observation, food is not handled, transported, and served to be safe for human consumption.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Contingent upon receipt of an acceptable corrective action, I recommend the status of this license remain unchanged.



05/21/2026

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

Approved By:



06/11/2026

Andrea L. Moore, Manager Date
Long-Term-Care State Licensing Section