



GRETCHEN WHITMER  
GOVERNOR

STATE OF MICHIGAN  
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
LANSING

MARLON I. BROWN, DPA  
DIRECTOR

June 25, 2026

Vera Gjolaj  
Sunrise on Vernier  
1850 Vernier Road  
Grosse Pointe Woods, MI 48236

RE: License #: AH820391698  
Investigation #: 2026A0628038  
Sunrise on Vernier

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,

  
Rebekah Looney, Licensing Staff  
Bureau of Community and Health Systems

enclosure

**MICHIGAN DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS  
BUREAU OF COMMUNITY AND HEALTH SYSTEMS  
SPECIAL INVESTIGATION REPORT**

**I. IDENTIFYING INFORMATION**

|                                       |                                                    |
|---------------------------------------|----------------------------------------------------|
| <b>License #:</b>                     | AH820391698                                        |
| <b>Investigation #:</b>               | 2026A0628038                                       |
| <b>Complaint Receipt Date:</b>        | 05/06/2026                                         |
| <b>Investigation Initiation Date:</b> | 05/11/2026                                         |
| <b>Report Due Date:</b>               | 07/05/2026                                         |
| <b>Licensee Name:</b>                 | Welltower OpCo Group LLC                           |
| <b>Licensee Address:</b>              | 4500 Dorr Street<br>Toledo, OH 43615               |
| <b>Licensee Telephone #:</b>          | (419) 247-2800                                     |
| <b>Administrator:</b>                 | Shelia Lyons                                       |
| <b>Authorized Representative:</b>     | Vera Gjolakj                                       |
| <b>Name of Facility:</b>              | Sunrise on Vernier                                 |
| <b>Facility Address:</b>              | 1850 Vernier Road<br>Grosse Pointe Woods, MI 48236 |
| <b>Facility Telephone #:</b>          | (313) 642-2000                                     |
| <b>Original Issuance Date:</b>        | 01/14/2020                                         |
| <b>License Status:</b>                | REGULAR                                            |
| <b>Effective Date:</b>                | 08/01/2025                                         |
| <b>Expiration Date:</b>               | 07/31/2026                                         |
| <b>Capacity:</b>                      | 54                                                 |
| <b>Program Type:</b>                  | AGED<br>ALZHEIMERS                                 |

## II. ALLEGATION(S)

|                                                                | Violation Established? |
|----------------------------------------------------------------|------------------------|
| The home does not meet the nutritional needs of the residents. | No                     |
| The kitchen is unsanitary.                                     | Yes                    |
| Food is left out for hours.                                    | Yes                    |
| Additional Findings                                            | No                     |

## III. METHODOLOGY

|            |                                              |
|------------|----------------------------------------------|
| 05/06/2026 | Special Investigation Intake<br>2026A0628038 |
| 05/11/2026 | Special Investigation Initiated - On Site    |
| 06/26/2026 | Exit conference – Conducted with Vera Gjola  |

**ALLEGATION:** The home does not meet the nutritional needs of the residents.

### INVESTIGATION:

On 05/06/2026, the department received a complaint that alleged the residents are not given any fruits, vegetables, or sides with meals. The complaint alleges that residents are offered only a sandwich or burger with no sides.

On 05/11/2026, while onsite, I interviewed the authorized representative who reported that sides are offered with meals. Additionally, she showed me the posted menu for the day with the sides listed. Upon visual inspection in the kitchen, staff were plating lunch meals with main dishes and side dishes. Broccoli was the vegetable on the lunch menu, but additional side dish options were available, including fruit cups. Review of a weekly menu shows fruit and/or vegetables offered with lunch and dinner, daily.

While onsite, I also interviewed Resident A and Resident B. Resident A reported no concerns about the meals. She reported that if you don't like what is being offered, you can ask for something else. She reported that they don't always have your specific request, but they will have something you like. Resident A reported that sides are offered with meals and that snacks are offered between meals. Resident B reported no concerns about the meals, but preferred cookies more often for dessert instead of the other dessert options.

| <b>APPLICABLE RULE</b> |                                                                                                                                                                                                                                                                                                                                                                                                         |
|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>R 325.1951</b>      | <b>Nutritional need of residents.</b>                                                                                                                                                                                                                                                                                                                                                                   |
|                        | <b>A home shall meet the food and nutritional needs of a resident in accordance with the recommended daily dietary allowances of the food and nutrition board of the national research council of the national academy of sciences, adjusted for age, gender, and activity, or other national authority acceptable to the department, except as ordered by a licensed health care professional.</b>     |
| <b>ANALYSIS:</b>       | Through interviews with the authorized representative and two residents, along with review of the menu and visualization of lunch being served, there is no evidence that the home is not offering side dishes with the meals. Additionally, there is no evidence that the home is not routinely offering fruits and vegetables as part of all meals. Therefore, this allegation was not substantiated. |
| <b>CONCLUSION:</b>     | <b>VIOLATION NOT ESTABLISHED</b>                                                                                                                                                                                                                                                                                                                                                                        |

**ALLEGATION:** The kitchen is unsanitary.

**INVESTIGATION:**

On 05/06/2026, the department received a complaint that alleged the kitchen at the home is unsanitary.

While onsite, on 05/11/2026, I visually inspected the main kitchen and the ancillary kitchen. In the ancillary kitchen, the hot wells on the serving table had spilled food on/in them from the previous meal. The freezer had crumbs and dirt and appeared to be void of cleaning for an extended period. In the main kitchen, the juice dispenser had standing juice pooled in the bottom reservoir. Storage bins for flour were coated with dust and remnants of spillage and the floor had general debris including what appeared to be remnants of spilled items, crumbs and paper. Additionally, the hand-washing sink had no paper towels available.

| <b>APPLICABLE RULE</b> |                                                                                                                                                                                             |
|------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>R 325.1976</b>      | <b>Kitchen and dietary.</b>                                                                                                                                                                 |
|                        | <b>(12) Food service equipment and work surfaces shall be installed in such a manner as to facilitate cleaning and be maintained in a clean and sanitary condition, and in good repair.</b> |

|                    |                                                                                                                                                                           |
|--------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>ANALYSIS:</b>   | Through visual inspection of the kitchens, it was noted that neither kitchen was maintained in a clean and sanitary manner. Therefore, this allegation was substantiated. |
| <b>CONCLUSION:</b> | <b>VIOLATION ESTABLISHED</b>                                                                                                                                              |

**ALLEGATION: Food is left out for hours.**

**INVESTIGATION:**

On 05/06/2026, the department received a complaint that alleged the kitchen is not sanitary and food is left out for hours.

On 05/11/2026, while onsite, I toured both kitchen areas in the home. The home has a main kitchen on the second floor and an ancillary kitchen and dining room on the first floor. All meals are produced in the main kitchen and transported to the ancillary kitchen/dining room. While there was no noted food left out in the kitchen, there were numerous items in the dry storage area and walk in cooler that were not closed/sealed properly, dated, and/or covered. These items included, but are not limited to, brownies, pasta and cut vegetables. Additionally, in the ancillary kitchen there were numerous pitchers of beverages that were not labeled or dated and an undated pie.

| <b>APPLICABLE RULE</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>       | Through visual inspection of both the main kitchen and the ancillary kitchen, it was noted that numerous food items were not stored properly. Therefore, this allegation was substantiated.                                                 |
| <b>CONCLUSION:</b>     | <b>VIOLATION ESTABLISHED</b>                                                                                                                                                                                                                |

**IV. RECOMMENDATION**

Upon the receipt of an acceptable corrective action plan, I recommend that the status of this license remain unchanged.

  
Rebekah Looney  
Licensing Staff

05/2/2026

Date

Approved By:

  
06/25/2026

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

Date