



GRETCHEN WHITMER
GOVERNOR

STATE OF MICHIGAN
DEPARTMENT OF LICENSING AND REGULATORY AFFAIRS
LANSING

MARLON I. BROWN, DPA
ACTING DIRECTOR

December 4th, 2023

Jody Linton
Red Cedar Senior Living Holdings, LLC
150 East Broad Street
Columbus, OH 43215

RE: License #: AH330405755
Investigation #: 2024A1021016
Red Cedar Lodge

Dear Jody Linton:

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 authorized representative 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) 284-9730.

Sincerely,

Kimberly Horst

Kimberly Horst, Licensing Staff
Bureau of Community and Health Systems
611 W. Ottawa Street
Lansing, MI 48909

enclosure

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

I. IDENTIFYING INFORMATION

License #:	AH330405755
Investigation #:	2024A1021016
Complaint Receipt Date:	11/20/2023
Investigation Initiation Date:	11/21/2023
Report Due Date:	1/20/2024
Licensee Name:	Red Cedar Senior Living Holdings, LLC
Licensee Address:	150 East Broad Street Columbus, OH 43215
Licensee Telephone #:	(614) 221-1818
Administrator:	Abigail Mulholland
Authorized Representative:	Jody Linton
Name of Facility:	Red Cedar Lodge
Facility Address:	210 Dori Lane Lansing, MI 48912
Facility Telephone #:	(517) 348-0226
Original Issuance Date:	10/07/2022
License Status:	REGULAR
Effective Date:	04/07/2023
Expiration Date:	04/06/2024
Capacity:	155
Program Type:	ALZHEIMERS AGED

II. ALLEGATION(S)

	Violation Established?
Memory care residents at risk due to health and safety concerns with kitchen and dietary.	Yes
Additional Findings	No

III. METHODOLOGY

11/20/2023	Special Investigation Intake 2024A1021016
11/21/2023	Special Investigation Initiated - On Site
12/04/2023	Exit Conference

The complainant identified some concerns that were not related to home for the aged licensing rules and statutes. Therefore, only specific items pertaining to homes for the aged provisions of care were considered for investigation. The following items were those that could be considered under the scope of licensing.

ALLEGATION:

Memory care residents at risk due to health and safety concerns with kitchen and dietary.

INVESTIGATION:

On 11/20/2023, the licensing department received a complaint with allegations the memory care dining tables are not sanitized before each meal, coffee is served burning hot, and caregivers are not trained in food service rules and regulation.

On 11/21/2023, I interviewed administrator Abi Mulholland at the facility. Ms. Mulholland reported in memory care, culinary staff or direct care staff will plate and serve the food. Ms. Mulholland reported the main facility kitchen is on the fifth floor and the memory care unit is on the first floor. Ms. Mulholland reported the food is transported in warming carts from the kitchen to the memory care unit. Ms. Mulholland reported the food is then placed in warming trays in the unit. Ms. Mulholland reported the food is then served to the residents. Ms. Mulholland reported direct care staff are trained in food service and preparation during the onboarding training. Ms. Mulholland reported that the food temperatures should be taken prior to transportation to the memory care unit. Ms. Mulholland reported that

the tables should be sanitized prior to the meal service. Ms. Mulholland reported that the memory care unit does not provide tablecloths or place mats because of the cognitive impairments of the residents. Ms. Mulholland reported she is unsure on the temperature of the coffee but that she has not heard any reports or complaints on residents being harmed with drinking coffee.

On 11/21/2023, I interviewed staff person (SP8) at the facility. SP8 reported the coffee is made in the morning and provided to the residents. SP8 reported if a resident might spill the coffee, caregivers will wait for the coffee to cool down prior to serving the coffee to the resident. SP8 reported no knowledge of any resident harmed while drinking coffee.

On 11/21/2023, I observed the lunch service at the facility for the memory care units. I observed culinary staff transport the food in the warming carts to the food service area in the memory care unit. I observed the SP9 take the food out of the tray and put the food into the warming trays. SP9 then left the unit and the direct care staff were then responsible for plating and serving the food. I did not observe any food temperatures taken. SP10 was the main staff person responsible for the serving of the lunch meal. SP10 did not wash her hands or put gloves on when she was plating the food. SP10 then plated the soup and the food on plates which was placed on a counter that was accessible to other residents and visitors. There was no warming light to keep the food warm after it was plated. After the food was plated, 10 minutes later the food was served to the residents.

I reviewed SP1 and SP3 employee record. Their record revealed during the orientation process, the staff persons were trained in culinary tasks.

APPLICABLE RULE	
R 325.1976	Kitchen and dietary.
	(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.
ANALYSIS:	Observations onsite revealed the facility is not ensuring the food is served and transported against potential contamination by not taking the temperature before the food is plated and served, caregivers not washing hands or wearing gloves while plating food and placing the food on a counter that is easily accessible to residents and visitors.
CONCLUSION:	VIOLATION ESTABLISHED

IV. RECOMMENDATION

Contingent upon receipt of an acceptable corrective action plan, I recommend no change in the status of the license.

Kimberly Horst

11/22/2023

Kimberly Horst
Licensing Staff

Date

Approved By:

Andrea L. Moore

12/04/2023

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

Date