STATE OF MICHIGAN
DEPARTMENT OF
LIFELONG EDUCATION, ADVANCEMENT, AND POTENTIAL
LANSING

GRETCHEN WHITMER
GOVERNOR

BEVERLY WALKER-GRIFFEA
DIRECTOR

February 4, 2026

Eric Bengston
Wesley Woods
1700 Clear Lake St.
Dowling, MI 49050

RE: License #: SR080200015
Investigation #: 2025C0458005
Wesley Woods

Dear Camp Administrator:

Attached is the Special Investigation Report for the above-mentioned 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.
- Signed and dated corrective action plan.

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. If I am not available and you need to speak to someone immediately, please contact the licensing unit at 517-284-9730.

Sincerely,

Jarrah Buch-Price

Jarrah Buch-Price, Licensing Consultant
Camp Licensing Unit
105 W. Allegan St. 2nd Floor
Lansing, MI 48909

enclosure

MICHIGAN DEPARTMENT OF
LIFELONG EDUCATION, ADVANCEMENT, AND POTENTIAL
CAMP LICENSING UNIT
SPECIAL INVESTIGATION REPORT

I. IDENTIFYING INFORMATION

License #:	SR080200015
Investigation #:	2025C0458005
Complaint Receipt Date:	08/04/2025
Investigation Initiation Date:	08/04/2025
Report Due Date:	10/05/2025
Licensee Name:	Wesley Woods
Licensee Address:	1700 Clear Lake St. Dowling, MI 49050
Licensee Telephone #:	269-721-8291
Administrator:	Eric Bengston
Name of Facility:	Wesley Woods
Facility Address:	1700 Clear Lake St. Dowling, MI 49050
Facility Telephone #:	269-721-8291
Original Issuance Date:	06/01/1948
License Status:	REGULAR
Effective Date:	10/16/2024
Expiration Date:	10/15/2026
Capacity:	198
Program Type:	CAMP SITE - RESIDENTIAL

II. ALLEGATION(S)

	Violation Established?
The camp received a “D” rated Environmental Health Inspection.	Yes

III. METHODOLOGY

08/04/2025	Special Investigation 2025C0458005
08/04/2025	Special Investigation Initiated - Telephone
08/05/2025	Inspection Completed Onsite
08/07/2025	Contact Document Received
09/10/2025	Contact Document Received
09/12/2025	Contact Document Received
01/23/2026	Inspection Completed-BCAL Sub Compliance
02/04/2026	Exit conference
02/19/2026	Corrective Action Plan Requested and due on

ALLEGATION:

The camp received a “D” rated Environmental Health Inspection.

INVESTIGATION:

On 08/01/2025 the department received an email from Barry-Eaton District Health Department (BEHD), Environmental Health Division sanitarian Lynsy Romanowski with an attached environmental health inspection dated 7/25/2025 with a “D” Rating which means, “This facility has been determined to be in substantial non-compliance with applicable rules.” Approval is not recommended. The report identified violations for several missed water samples, repeat issues with seasonal pool opening, and lack of certified pool operator. In addition, critical violations were observed in the kitchen that are high-risk for causing foodborne illness. These violations included:

- Staff demonstrated lack of knowledge of safe holding temperatures for food and did not have a plan if the temperatures were observed out of acceptable range.
- Lack of datemarking on food in the walk-in cooler and food being kept for longer than seven days.
- Walk-in cooler observed not maintaining cold holding temperatures on numerous occasions and a significant amount of ice buildup was observed on the condensing unit.
- Dish machine was observed with minimal residuals for chlorine during multiple runs.

On 08/04/2025, licensing consultant Kristen Goodman contacted Michigan Area United Methodist Camping (MAUMC) executive director David Berkey via telephone. She informed Mr. Berkey that a special investigation was initiated regarding an environmental health inspection report received from the BEHD. Mr. Berkey stated that he was not aware of the “D” rating on the environmental health inspection. He indicated that there were issues with the walk-in cooler but that had been fixed.

On 08/05/2025, camp licensing consultant, Kristen Goodman and I interviewed food and co-kitchen manager Staff Member 1 (SM1) at the camp. SM1 is a seasonal employee who has worked at camp for two summers. SM1 explained that cooking is a hobby, and that they are a Physical Therapist in their home country. SM1 was hired through Camp America, a cultural exchange summer camp staffing resource for summer camps. SM1’s first summer at camp was in the role of kitchen helper. SM1 stated they have no formal kitchen experience. SM1 stated that they completed ServSafe training during staff training. SM1 provides lunch and dinner service while other kitchen manager, Staff Member 2 (SM2), is responsible for breakfast service.

SM1 explained that there are three kitchen helpers who work under the kitchen manager. The kitchen helpers assist with food preparation, salad bar, and table set up for meal service. Two kitchen helpers are assigned for each meal service. One kitchen helper is on consistently for the three meals, while the other two have rotating shifts. SM1 stated that after completing ServSafe training, they would correct kitchen helpers based on what they had learned during the training.

SM1 was asked about daily monitoring and recording of walk in cooler and freezer temperatures. SM1 initially stated that they were responsible for checking temperatures and coolers but later indicated that kitchen helper Staff Member 3 (SM3) was mostly responsible for recording the temperatures. SM1 was asked about food storage and labeling practices. SM1 explained that leftover or opened food was placed in baggies with stickers or covered in foil and labeled with stickers. Stickers note the date opened and the date to discard. Open items are used first, then items are used moving front to back in the walk-in cooler. SM1 indicated that kitchen staff were instructed to dispose of open and leftover items after seven days. SM1 stated that the only way an item could not be labeled is if it fell off after being placed in the cooler. SM1 was asked about dishwashing practices and training. SM1 said that camp staff rotate doing dishes. SM1 or SM2 supervises. All staff practice during staff training at least twice before camp starts.

On 08/05/2025, camp licensing consultant Kristen Goodman and I interviewed office, co-kitchen, and offseason manager Staff Member 2 (SM2) at the camp. SM2 took on the Kitchen Manager role in early 2025. SM2 stated that her prior kitchen experience was many years ago working as a server at a restaurant in Marshall, Michigan. SM2 indicated they have no prior kitchen preparation experience. SM2 stated they received their ServSafe certification in February of 2025. SM2 explained that they were trained through ServSafe that the walk-in cooler should be 41 degrees or below. SM2 noted that temperatures for the walk-in cool and walk-in freezer are

checked in the morning, and the individual responsible for temperature recording fluctuated, but it was mostly conducted by SM3. SM3 was to report to either kitchen manager if there was an issue and they would call to have the unit serviced. SM2 stated that they were not informed of the walk in cooler temperature issue and did not look at the temperature recording sheet. SM2 noted that the walk-in cooler stopped working in June, ServicePRO was called out for service. The compressor was not receiving enough voltage, and an electrician (Stein Electric) was contacted.

SM2 stated that open food is labeled with dissolvable stickers. The date provided on the stickers is the date of opening and the day of the week for disposal. SM1 and SM2 review walk-in cooler contents and are responsible for removal. SM2 is in the cooler daily. SM2 said that all kitchen helpers assist with date marking food and understood that all food needed to be date marked. SM2 believes that any unmarked cans note during the health department inspection were probably used for dinner service the night before. SM2 explained that the dishwasher is serviced by Innoserv and was serviced a couple of months ago. SM2 stated the dishwasher was functional at the time of service. SM2 was not involved in dishwasher training but thought the previous camp director would have trained staff on dishwasher operations.

On 08/05/2025, camp licensing consultant, Kristen Goodman and I interviewed Mr. Berkey at camp. Mr. Berkey explained that last year the previous camp director Staff Member 4 (SM4) had someone else running the kitchen but SM1 worked in the kitchen as a kitchen helper. The camp advertised for a cook for months in the off season but couldn't find anyone to fill the position. The camp pulled together a co-manager team by utilizing SM1 and SM2 in the kitchen. Mr. Berkey was asked about SM1's qualifications to serve as Co-Kitchen Manager and said that SM1 was ServSafe certified and had done catering in Pakistan and Hungary. Mr. Berkey also noted that SM2 is also ServSafe certified, lives onsite, and runs the office. Mr. Berkey stated that the same menu was used all summer and food ordering was being taken care of by MAUMC Staff Member 5 (SM5).

Mr. Berkey stated that the facility has undergone significant turnover and staff from MAUMC have filling in at Wesley Woods. He explained that SM5 was managing the site from October of 2024 to May of 2025 and should have been responsible for managing the wells after the previous maintenance worker left in November of 2024. After May of 2025, SM4 was responsible for managing the wells. Mr. Berkey stated he did not know if the well water was tested and was unaware that it was required. Recently a new maintenance worker has been hired and the responsibility for water testing has been shifted to their responsibilities. Mr. Berkey explained that moving forward the camp will be switching to operating seasonally, shutting down from 10/31/25 until early April 2026.

Mr. Berkey explained that the pool was not drained after the 2024 season even though they were advised to do so. The camp has continued to attempt to meet the water chemical standards with undrained pool water. Mr. Berkey stated MAUMC

staff would help manage the pool. Mr. Berkey noted that during the 2025 operating season multiple pumps were replaced in the pool. Mr. Berkey believes the multiple pump failures may have been caused by the transition from using Chlorine to Bromine. Mr. Berkey stated that the pool was only used if the bottom of the pool could be observed or the pool passed chemical testing. The pool was tested daily at 6:30 AM by the new maintenance worker. Mr. Berkey indicated that the BEHD sanitarian came to camp to assist them with opening the pool in mid-June because of the difficulty they were having.

On 8/5/2025, I reviewed SM1 and SM2's ServSafe certifications. SM1 certification was issued on 7/11/2025, this did not coincide with SM1's statement that the certification was completed during staff training which occurred in June. SM2's ServSafe certification was issued 2/20/2025 as indicated by SM2.

On 9/12/2025, I reviewed walk-in cooler and walk-in freezer temperature logs and service invoices from ServicePRO, Stein Electric, and Innoserv.

Innoserv serviced the dishwasher and coffee machine on 4/14/2025. The dishwasher chemical dispenser pump tubes and check valve were replaced.

ServicePRO serviced the walk-in cooler and walk-in freezer on 4/17/2025 because they were not working properly. The camp was concerned that the system of the walk-in cooler had no refrigeration. ServicePRO found the walk-in cooler was not running at all. The incoming power was not sufficient; the lack of power was causing the walk-in cooler to not cool properly. ServicePRO recommended the camp contact an electrician. The fan in the walk-in freezer continually freezes up resulting in the unit being shut down. ServicePRO found that the unit was set for defrost one time a day for 45 minutes. The unit was set to defrost four times with a 45 minute defrost cycle, which ServicePRO indicated as a standard for a commercial walk-in freezer. After melting the ice from the fan, the unit was observed running normally. No additional ice formed during the technician's observation. The camp was instructed to reach out if any further issues arise.

Stein Electric serviced the walk-in cooler on 4/23/2025. The service description stated the walk-in cooler was not operating. Stein Electric replaced the insufficient breakers, determined the walk-in cooler was now receiving the correct amount of power, however the walk-in cooler also had a bad internal contactor. Stein Electric was told by a camp representative that an HVAC company would come back to repair it. Stein Electric serviced the food warmer in the kitchen during the same service call. On 4/24/2025, Stein Electric was called back to the camp to replace the contactor in the walk-in cooler.

ServicePRO returned to site on 4/25/2025 for the walk-in cooler. The camp had already replaced the contactor and wanted a technician to check the refrigerant charge in the walk-in cooler. The unit was observed running and the sight glass was clear, signifying normal refrigerant levels. The unit was determined to operate

normally at that time of the technician's service call. On 6/19/2025, ServicePRO was called to the camp for the walk-in cooler. The unit was on and running but the temperature was above 40 degrees. The technician found the condenser packed with grime. The condenser coils were sprayed with chemical cleaner, rinsed completely with water. The technician watched the unit cycle, and the walk-in cooler came down to proper temperature with no issues. The technician stated the unit is operational at this time.

Reviewing the walk-in cooler and freezer log reveals that the log started on 6/9/2025 through 8/05/2025. The log was primarily completed by SM1 and SM3, there are a few instances that SM2 recorded temperatures on the temperature log the last few days of the camp's operation in August. The record keeping on the temperature log is inconsistent, temperatures were not recorded on 7/1, 7/3-7/8, 7/10-7/14, 7/16-7/25 and 8/3. At the time of the service call on 6/19/2025, the walk-in cooler temperature log shows observed temperatures of 40 degrees and above beginning on 6/12/2025. Log entries continue to show temperatures at or above 40 degrees after the service call on 6/19/2025, with a peak temperature reading of 58 degrees on 6/26/2025. Temperature logs do not register below 40 degrees until 7/26/2025. At the time of onsite inspection on 8/05/2025, the recorded temperature was 41 degrees and had been at that temperature since 8/04/2025. The walk-in freezer remained at appropriate temperature throughout the summer.

APPLICABLE RULES	
R 400.11313	**Maintenance**
	(1) A campsite shall be maintained in a clean, sanitary, and safe condition.
ANALYSIS:	The campsite did not ensure ongoing compliance with environmental health and safety rules. The Environmental Health Inspection "D" rating dated 7/25/25 identified several areas of non-compliance throughout the camp, including practices in the kitchen that are high-risk for causing foodborne illness. An acceptable environmental health inspection must be achieved for continued operation.
CONCLUSION:	**VIOLATION ESTABLISHED**

On 02/04/26, I conducted an exit conference with licensee designee Eric Bengston MAUMC Finance Director Karie Kusnier. I reviewed the findings of this report. Mr. Bengston stated he understood the findings of the report and would submit a corrective action plan by the deadline.

IV. RECOMMENDATION

Contingent upon an acceptable corrective action plan addressing the conditions outlined within the environmental health inspection, I recommend no change in licensing status.

Jarrah Buch-Price

Jarrah Buch-Price
Licensing Consultant

01/23/2026
Date

Approved By:

D. S. Ramsey

Deondra Ramsey, Manager
Out-of-School Time Learning and Camp Licensing

01/28/2026
Date