

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055256	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/06/2025
NAME OF PROVIDER OR SUPPLIER Lompoc Valley Medical Ctr Comp Care Ctr D/P Snf		STREET ADDRESS, CITY, STATE, ZIP CODE 216 N Third Street Lompoc, CA 93436	

For information on the nursing home's plan to correct this deficiency, please contact the nursing home or the state survey agency.

(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>39714</p> <p>Based on observation, interview, and facility policy review, the facility failed to follow professional food storage standards for labeling food in 1 of 1 walk-in freezer in the facility kitchen.</p> <p>Findings included:</p> <p>An undated facility policy titled Procedure For Refrigerated Storage revealed, 10. Leftovers will be covered, labeled and dated. (See leftover policy section 7.). The policy also revealed, 13. Individual packages of refrigerated or frozen food taken from the original packing box need to be labeled and dated.</p> <p>An undated facility policy titled, Food Preparation - Leftover Foods, indicated, Leftover foods are those that have been prepared for a meal and not served. 1. Storage of food B. Label and date.</p> <p>An initial tour of the kitchen was conducted on 02/03/2025 at 8:47 AM with the Food Nutrition Director (FND). During the tour of the facility's walk-in freezer, one clear, gallon-sized freezer bag of fruit slices and one clear, quart-sized freezer bag with a leftover waffle were observed without any description of the contents or the date the products were opened.</p> <p>During an interview on 02/03/2025 at 8:47 AM, the FND stated that they were unsure why the fruit slices and waffle were not labeled or dated.</p> <p>A follow-up tour of the kitchen was conducted on 02/04/2025 at 11:22 AM with the Food Production Supervisor (FPS). During an observation of the walk-in freezer, one clear package containing deli meat slices was observed without any description of the contents or date the product was opened.</p> <p>During an interview on 02/04/2025 at 11:22 AM, the FPS stated that they had forgotten to label and date the package.</p> <p>During an interview on 02/05/2025 at 9:16 AM, Food Service Worker (FSW) #3 stated that, when a food item was opened, they must ensure the package was labeled with the date it was opened, a description of contents, and a best by date.</p> <p>(continued on next page)</p>

Any deficiency statement ending with an asterisk (*) denotes a deficiency which the institution may be excused from correcting providing it is determined that other safeguards provide sufficient protection to the patients. (See instructions.) Except for nursing homes, the findings stated above are disclosable 90 days following the date of survey whether or not a plan of correction is provided. For nursing homes, the above findings and plans of correction are disclosable 14 days following the date these documents are made available to the facility. If deficiencies are cited, an approved plan of correction is requisite to continued program participation.

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE
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<p>F 0812</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During an interview on 02/05/2025 at 9:23 AM, [NAME] #2 stated they had a sticker they used to label food items. [NAME] #2 stated when a food package was opened, they had to label the item with the date that it was opened, a best by date, and a description of contents. She stated after six days, they had to remove those items and discard any food item that did not have a date. [NAME] #2 further stated it was their responsibility to check for food items that were not labeled and throw them away. Per [NAME] #2, she was not sure why there were food items that were not labeled in the walk-in freezer.</p> <p>During an interview on 02/05/2025 at 9:29 AM, [NAME] #1, the lead cook, stated that leftover food should be doubled bagged and labeled with the date it was opened and the date that it should be used by. [NAME] #1 stated that it was [NAME] #2's responsibility to discard all non-labeled items or items stored past their use by dates. [NAME] #1 stated they had new staff who she believed did not know their process.</p> <p>During an interview on 02/05/2025 at 9:36 AM, the FPS stated left over food items should be labeled with the date it was opened and a use by date. The FPS further stated that it was the responsibility of [NAME] #2 to ensure all food items were properly labeled and stored.</p> <p>During an interview on 02/05/2025 at 9:45 AM, the FND stated they expected all food to be stored in a plastic bag and labeled with the contents and the date it was opened. The FND stated after seven days, the food should be thrown away. Per the FND, it was everyone's responsibility to ensure food items were labeled, dated, and stored properly.</p> <p>During an interview on 02/05/2025 at 2:43 PM, the Director of Nursing (DON) stated they expected staff to label food items with the date it was opened and to discard all items past their expiration dates.</p> <p>The Administrator was interviewed on 02/05/2025 at 2:46 PM. The Administrator stated all food items should be labeled with the date it was opened and discarded by the expiration date or within five days of the opened date.</p>		