

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055446	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/01/2025
NAME OF PROVIDER OR SUPPLIER Rock Creek Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 260 Racetrack Street Auburn, CA 95603	

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 - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 49821</p> <p>Based on observation, interview, and record review, the facility failed to safely store food for a census of 84 residents, when unlabeled and expired food items were stored in the facility 's kitchen.</p> <p>This failure had the potential to lead to foodborne illness among residents.</p> <p>Findings:</p> <p>During a concurrent observation and interview on [DATE] at 11:10 a.m. with the Dietary Services Supervisor (DSS) in the kitchen walk-in refrigerator and freezer units, DSS confirmed the following unlabeled and expired food items were stored:</p> <p>In the walk-in refrigerator:</p> <ol style="list-style-type: none"> 1. A storage container of cooked tomato sauce with expiration date [DATE]; 2. A storage container of fresh parsley with expiration date [DATE]; 3. Three five pounds bags of raw chicken pieces with expiration date [DATE]; 4. Three unlabeled meat packages of five pounds chubs of raw hamburger; 5. An unlabeled package of shredded red cabbage; and 6. Two packages of fresh spinach with expiration dates of [DATE] and [DATE]. <p>In the freezer:</p> <p>- One opened, unsealed, unlabeled, and undated package of veggie burgers.</p> <p>DSS stated she was not sure for how many days the hamburger and chicken had been sitting in the refrigerator to thaw. DSS further stated kitchen staff should not serve any of the expired and unlabeled food because eating these items could potentially make the residents sick.</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
---	-------	-----------

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055446	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/01/2025
NAME OF PROVIDER OR SUPPLIER Rock Creek Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 260 Racetrack Street Auburn, CA 95603	
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 - Some</p>	<p>During a concurrent observation and interview on [DATE] at 11:32 a.m. with the [NAME] and DSS in the Dry Goods Storage area, both the [NAME] and DSS confirmed an unlabeled bread storage bin was found with two bags of hamburger buns, one dated [DATE], the other one open and unlabeled, and four unlabeled bags of cinnamon bread. The [NAME] stated the bread was supposed to be labeled. DSS stated the bread was inedible and should have not been placed in the dry storage area.</p> <p>During an interview on [DATE] at 1 p.m. with Administrator (ADM), ADM stated kitchen staff should not store unlabeled and expired food items.</p> <p>A review of the facility ' s procedure titled, Refrigerated Storage, dated 2023, indicated, Food items should be arranged so that older items will be used first. Dating the packages or containers will facilitate this practice. The procedure further indicated, Individual packages of refrigerated or frozen taken from the original packing box need to be labeled and dated.</p> <p>A review of the facility ' s document titled, Refrigerated Storage Guide, dated 2023, indicated, Meat taken from freezer to thaw [poultry . ground meat]: Maximum refrigeration time once meat has thawed: 2 days.</p> <p>A review of the facility ' s document titled, Produce Storage Guidelines, dated 2023, indicated greens such as spinach are to be stored in the refrigerator for three to five days before removal. The document further indicated fresh parsley was to be stored two to three days in the refrigerator before disposal.</p> <p>A review of the facility ' s procedure titled, Freezer Storage, dated 2023, indicated, All frozen food should be labeled and dated.</p> <p>A review of the facility ' s document titled, Dry Good Storage Guidelines, dated 2023, indicated bread, opened or unopened on the shelf was recommended to be stored for five to seven days before discarding unused bread.</p> <p>A review of the facility ' s policy and procedure titled, Storage of [Dry] Food and Supplies, dated 2023, indicated, Labels should be visible . All food will be dated - month, day, year . No food will be kept longer than the expiration date on the product.</p>		