

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 055922	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 01/22/2025
NAME OF PROVIDER OR SUPPLIER Courtyard Health Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1850 East 8th Street Davis, CA 95616	

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 0755</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Provide pharmaceutical services to meet the needs of each resident and employ or obtain the services of a licensed pharmacist.</p> <p>49814</p> <p>Based on observation, interview and record review, the facility failed to ensure the availability of routine medications for one (Resident 1) of four sampled residents, when Resident 1 ' s medication was not in stock for administration.</p> <p>This failure had the potential for not meeting Resident 1 ' s therapeutic needs or for worsening of the resident's medical conditions.</p> <p>Findings:</p> <p>Resident 1 was admitted to the facility in November of 2024 with diagnoses that included anemia (disorder of blood cells ' oxygen carrying capacity), depression, and diabetes.</p> <p>A review of Resident 1 ' s Order Details, dated 11/23/24, indicated, Vitamin D3 Oral Tablet 25 MCG (1000 UT [International Units, a unit of measurement for certain medications]) (Cholecalciferol [Vitamin D3]). Give 1 tablet by mouth one time a day for Supplement.</p> <p>During an interview on 1/22/25 at 12:14 p.m. with Licensed Nurse (LN) 1, LN 1 indicated that the facility did not have Vitamin D3 tablets in dosage of 1000 IU. LN 1 further indicated that, due to the lack of Vitamin D3 1000 IU, she was forced to cut unscored (a lack of a line in the middle of a medication tablet indicating it is able to be cut in half) Vitamin 2000 IU tablets to fulfill Resident 1 ' s medication order.</p> <p>During a concurrent observation and interview on 1/22/25 at 12:23 p.m., in the medication storage room with LN 2, LN 2 confirmed Vitamin D3 1000 IU was not stocked and confirmed there was a refill request for Vitamin D3 1000 IU placed on 1/21/25.</p> <p>During an interview on 1/22/25 at 2:08 p.m. with the Director of Nursing (DON), the DON indicated that she expects Residents ' over the counter (OTC) medications be stocked.</p> <p>During a review of the facility's Policy and Procedure (P&P) titled, General Dose Preparation and Medication Administration, revised November 2024, the P&P indicated, Unscored or coated tablets may not be split. Facility staff should call the pharmacy and make arrangements for the correct dose to be delivered.</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>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** 49814</p> <p>Based on observation, interview, and record review, the facility failed to store and prepare food in accordance with professional standards of food safety for a census of 102, when two packages of frozen salmon filets and two packages of frozen cod filets were not thawed according to food safety standards, and nine opened bottles of dry spices, one opened bottle of beef base, and one bag of opened pink lemonade powder were unlabeled.</p> <p>These failures had the potential to cause foodborne illnesses for residents eating facility prepared meals.</p> <p>Findings:</p> <p>During a concurrent observation and interview on [DATE] at 10:15 a.m., in the kitchen with the Dietary Supervisor (DS), the DS confirmed four packages of frozen fish filets to be used for dinner were thawing on a kitchen table countertop. The DS also confirmed nine opened bottles of dry spices, one opened bottle of beef base, and one bag of opened pink lemonade powder were unlabeled.</p> <p>During an interview on [DATE] at 11:58 a.m., with the Registered Dietitian (RD), the RD indicated food labeling was important, so kitchen staff knew when food was prepared and when it expired. The RD further indicated frozen fish filets should be defrosted in a refrigerator or under running water to minimize the potential for food borne illness.</p> <p>During a review of the facility's Policy and Procedure (P&P) titled, SAFE FOOD HANDLING, revised February 2009, the P&P indicated, Frozen foods are thawed during the cooking process, under refrigeration (preferred method) or by immersion under running potable water of a temperature of 70 degrees F [Fahrenheit, a unit of temperature measurement] or lower .</p> <p>During a review of the facility ' s P&P titled, Labeling & Dating, revised [DATE], the P&P indicated, Food items need to have multiple dates indicating different situations. Be sure to state the type of date labeled - Received, Open, or Use By .Open Date - this is the date the product was opened for use. Label all products when opened, including condiments.</p>

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<p>F 0908</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Keep all essential equipment working safely.</p> <p>49814</p> <p>Based on observation, interview and record review, the facility failed to maintain equipment in safe operating condition for a census of 102, when a kitchen freezer was found with ice build-up on its ceiling and a broken seal gasket (rubber lining around freezer doors to keep outside air out and maintain a consistent temperature).</p> <p>This failure had the potential of leading to food borne illness for the residents eating facility prepared meals.</p> <p>Findings:</p> <p>During a concurrent observation and interview on 1/22/25 at 10:31 a.m., with the Dietary Supervisor (DS), the DS confirmed the freezer nearest the dishwashing area had a broken gasket seal and had ice buildup on its ceiling near its doors. Furthermore, the DS confirmed that five bags of hash browns were not frozen solid, and one bag of vegetables had freezer burn. The DS indicated the freezer having a poor seal can affect the quality of food.</p> <p>A review of the facility's document titled, DIETARY SERVICES - KITCHEN SANITATION / FOOD STORAGE, undated, indicated for kitchen staff to inspect, Freezer & motor clean; seals tight; no ice build up.</p> <p>During an interview on 1/22/25 at 11:58, with the Registered Dietitian (RD), the RD indicated a poor seal on the freezer could lead to ice freezer burn on foods and cause ice buildup. The RD further indicated that a poor freezer seal could affect the freezer ' s temperatures and how consistent it maintains those temperatures.</p> <p>During a review of the 2022 Federal Food and Drug Administration Food Code (FDAFC), Section 4-501.11, the FDAFC indicated, (B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications .Proper maintenance of equipment to manufacturer specifications helps ensure that it will continue to operate as designed. Failure to properly maintain equipment could lead to violations of the associated requirements of the Code that place the health of the consumer at risk.</p>		