

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 02/21/2025
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 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>50351</p> <p>Based on observation, interview, and record review the facility failed to ensure sanitary practices in the kitchen were established for residents in the facility for a total census of 106 when:</p> <ol style="list-style-type: none"> 1. Freezer temperatures were not maintained in acceptable food range; 2. Unsafe infection control practices were observed in the kitchen. <p>These failures had the potential to lead to food borne illness.</p> <p>Findings:</p> <p>1. During a concurrent observation and interview on 2/19/25 at 9:49 a.m. with the Registered Dietician (RD), the freezer temperature for the freezer at the entrance of the kitchen was observed at 10 degrees Fahrenheit, the RD confirmed the observed temperature.</p> <p>During a concurrent observation and interview on 2/19/25 at 9:56 a.m. with RD the freezer next to the dishwashing area was observed at 38 degrees Fahrenheit and the freezer temperature log indicated a temperature of 20 degrees Fahrenheit on 2/18/25. The RD confirmed the freezer temperature was out of range and stated should have notified environmental services immediately so it could be resolved timely.</p> <p>During a concurrent observation and interview on 2/19/25 at 9:56 a.m. with the Registered Dietician Consultant (RDC), the freezer next to dishwashing area was observed at 38 degrees Fahrenheit. The RDC stated the freezer had a temperature of 20 degrees Fahrenheit in the morning of 2/19/25 and that the freezer door was left open. The RDC further stated the issue was reported to the Environmental services department and two freezers and two refrigerators needed to be replaced.</p> <p>During a review of facility policy and procedure (P&P) titled Food Safety in Receiving and Storage , dated 2/09, the P&P indicated, .the ambient temperatures of freezers shall be maintained at 0 degrees F or below . Frozen foods should be at 0 degrees F or below .</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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