

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 056266	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/13/2024
NAME OF PROVIDER OR SUPPLIER Fresno Nursing Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3672 North First Street Fresno, CA 93726	

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 - Many</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>47254</p> <p>Based on observation, interview, and record review, the facility failed to ensure safe and sanitary food preparation and storage practices in the kitchen when large pantry storage room temperatures were 96 degrees Fahrenheit (F- a unit used for measuring temperature) in the large pantry where dry goods (sugar, flour, oatmeal, cream of wheat, canned fruit, pancake mix, cornbread mix, chicken and beef flavored base, bottled lemon juice, packaged Jello, cooking oil, and packaged condiments) were stored.</p> <p>This failure had the potential for the dry goods to spoil and cause food-borne illness (stomach illness acquired from ingesting contaminated food) for residents that ate from the kitchen.</p> <p>Findings:</p> <p>During a concurrent observation and interview on 6/13/24 at 6:22 p.m., with the Dietary [NAME] (DC), in the kitchen, an observation was made in the large pantry (room temperature was 96 degrees F. Dietary [NAME] confirmed both the temperature from a temperature gun (a device that provides temperature measurement) in addition to the thermometer on the wall of the large pantry storage room were both reading 96 degrees F. DC stated the temperature in the Large Pantry Storage Room was not appropriate for the food that was stored and the food could go bad and spoil. DC stated the residents are at risk for food poisoning if the food spoiled and the ingredients from the large pantry storage room were used for meals.</p> <p>During a concurrent observation and interview on 6/13/24 at 6:30 p.m., with License Vocation Nurse (LVN) 1, in the dry storage room, LVN 1 stated the temperature read 96 degrees F and it was very hot in the room. LVN 1 stated the temperature was not appropriate for food storage. LVN 1 stated condense milk and broth liquids being stored in the large pantry storage room indicate on their packages store in a dry cool space. LVN 1 stated she would not consider 96 degrees F in the dry storage room as a dry cool space. LVN 1 stated it was hot and not safe for food being stored because it could go bad .</p> <p>During a concurrent observation and interview on 6/13/24 at 6:49 p.m., with DC, in the large pantry storage room, DC stated current temperature was set for 63 degrees F. DC confirmed the current temperature was 97 degrees F. DC stated the portable the dry storage temperature is usually between 70-80 degrees F, DC stated his supervisor, and the facility management were aware of the increased temperatures.</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 - Many</p>	<p>During an interview on 6/13/24 at 7:25 p.m., with Dietary Supervisor (DS), the DS stated temperatures in the large pantry storage room should be 75-80 degrees F. DS stated foods stored in dry storage area indicate on package to Store in cool dry places. DS stated considering the temperatures in the large pantry storage room were 96-97 degrees F, that would not be appropriate for dry goods.</p> <p>During a concurrent observation and interview on 6/13/24 at 7:45 p.m., with DS, in the kitchen, an observation was made in the large pantry storage room. The large pantry storage room temperatures on the thermometer on the wall inside the room indicated the temperature was 94 degrees F. DS stated current temperatures are not appropriate for items in the large pantry storage room and will need be disposed of.</p> <p>During an interview on 6/13/24 at 8:45 p.m., with the DS, the DS stated there was a potential risk for residents getting sick because of the high temperature in the room which could cause the food to spoil.</p> <p>During a concurrent interview and record review on 6/13/24 at 9 p.m. with the DS, the facility's Dry Storage Room Temperature Log Sheets for the month of June 2024 was reviewed. The Large Pantry Storage Room Temperature Log Sheets indicated on 6/3/24 to 6/13/24 the temperature range was from 77 to 104 degrees F. The DS verified the Large Pantry Storage Room Temperature Log.</p> <p>During a professional reference reviewed retrieved from https://www.anfonline.org/docs/default-source/legacy-docs/docs/fpc022016.pdf?sfvrsn=2, titled Safe Dry Goods Storage, dated February 2016, .The ideal storage room temperature is between 50 degrees F and 70 degrees F, with cooler being better .</p> <p>During a review of the facility's policy and procedure (P&P) titled, Storage of Food and Supplies, not dated, indicated, .The storeroom should be .cool, dry and clean at all times .recommended temperatures is 50 degrees F-85 degrees F .</p>		