

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 056280	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/24/2024
NAME OF PROVIDER OR SUPPLIER Bay Marina Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 2919 Fruitvale Ave Oakland, CA 94602	

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>50120</p> <p>Based on observation, interview, and record review, the facility failed to ensure food was stored and prepared in clean and temperature-controlled environment, within standards for safety when:</p> <ol style="list-style-type: none"> 1. Walk-in fridge temperature range was 40-48 degrees Fahrenheit (F), 2. Beverages not labeled or were being stored in temperatures above 40 F, 3. Four packages of ground beef where thawing in walk in cooler, not dated, with no thaw log, 4. Temperature of kitchen ranged 85 to 98 F and temporary portable air conditioner (AC) unit, placed in center of kitchen, was not cooling environment, and 5. Portable kitchen AC, placed in center of kitchen, had a grill covered in lint/dust/dirt and had not been cleaned in over a month. <p>These failures had the potential to result in contamination of food leading to food borne illness, for 90 residents who resided in the facility.</p> <p>Findings:</p> <ol style="list-style-type: none"> 1. During an observation in the kitchen on 9/24/24 at 11:30 a.m., the temperature of the walk-in fridge was 43 F, 48 F at 11:55 a.m. and 48 F 12:10 p.m. 2. During an observation in the kitchen on 9/24/24 at 11:30 a.m., the walk-in cooler had a pitcher of apple juice with no use by date, many glasses of milk and juice on a mobile cart to hand out to residents. <p>During an observation of the walk-in cooler at 9/24/24 at 12:10 p.m., the walk-in cooler had cases of lettuce, tomatoes, potatoes, juice, milk and creamer. It also had glasses of milk and juice for distribution and five peanut butter and jelly sandwiches cooling on ice.</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 - Some</p>	<p>3. During an observation on 9/24/24 at 12:10 p.m., the walk-in cooler had four large packages of ground beef thawing in sealed plastic, in a large metal tub, on the lower shelf of the cart in the walk-in fridge. There was no metal grid under the meat, the meat was not labeled, and there was no plastic lining over the metal container.</p> <p>During an interview on 8/24/24 at 12:10 p.m. with Dietary Manager (DM), DM stated the ground beef was for dinner and had been thawing in fridge since 9/23/24 at 1:30 p.m. The DM stated the beef should not be thawing in a refrigerator when the temperature was above 40 F. DM stated they do not have a thawing log for the ground beef.</p> <p>4. During an observation on 9/24/24 at 12:05 p.m. with Maintenance present, the kitchen environment temperature was 96 F, 95 F on wall near ice machine, 85 F in center of kitchen, 91.6 F near tray line, and 98 F by the sink used for washing foods.</p> <p>During an interview on 9/24/24 at 12:15 p.m. with DM, DM stated temperature in kitchen should be no greater than 80 F and it was possible the heat in the kitchen overall impacted the temperature in the walk-in cooler.</p> <p>During an observation of the kitchen on 9/24/24 at 1:40 p.m., the portable AC unit was blowing warm air, was placed near the tray line, in the center of the kitchen.</p> <p>During a concurrent observation and interview on 9/24/24 at 1:40 p.m. with DM and Maintenance, Maintenance stated the AC unit was temporary and was in place for one month. Maintenance stated the temperature of the AC unit was set at 70 F and read at 83 F.</p>		