

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 115110	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/26/2025
NAME OF PROVIDER OR SUPPLIER Buckhead Center for Nursing and Healing		STREET ADDRESS, CITY, STATE, ZIP CODE 54 Peachtree Park Drive N.E. Atlanta, GA 30309	

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>38997</p> <p>Based on observations, staff interview, and review of the facility policy titled, Food Preparation and Service, the facility failed to ensure that the temperature for cold food was maintained at a temperature of 41 degrees Fahrenheit (F) or less. This deficient practice had the potential to promote the growth of pathogens that cause foodborne illnesses and to affect 142 of 153 residents receiving an oral diet.</p> <p>Findings include:</p> <p>Review of the facility policy titled Food Preparation and Service dated April 2024. Under Policy: Nutrition Services employees shall prepare and serve food in a manner that complies with safe food handling practices. Under Cooking and Holding Temperatures and Times: 1. The Danger Zone for food temperatures is between 41 degrees F and 135 degrees F. This temperature range promotes the rapid growth of pathogenic microorganisms that cause foodborne illness. Foods being held for service must be at 135 degrees F and above or 41 degrees F and below. Under Food Service/Distribution: . 4. All cold food on tray line should be held at 41 degrees F or colder. Items such as milk and ice cream may be placed on ice to keep temperature.</p> <p>An observation on 3/21/2025 at 12:39 pm of temperatures taken at lunch by the Dietary Manager (DM) using the facility's thermometer revealed the prepared bowls of coleslaw did not register below 50 degrees F. The Dietary Aide (DA) had prepared 10-12 bowls of coleslaw that were not held on ice. The DM instructed the DA to remove the prepared coleslaw in the bowls. The DM stated the temperatures of all the foods on the steam table and the coleslaw were checked prior to the start of service. She stated the coleslaw temperature was below 40 degrees F.</p> <p>Review of a temperature log revealed the coleslaw holding temperature was 34 degrees F.</p> <p>An interview on 3/21/2025 at 1:46 pm with the DM, the DM stated the coleslaw temperature was 32 degrees F prior to meal service. The DA was preparing the coleslaw and should have prepared one bowl at a time and/or placed the coleslaw in the bowls on ice to maintain the temperature below 40 degrees F. She stated for the rest of the meal service the DA only prepared one bowl of coleslaw at a time as the resident trays were prepared.</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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