

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  115262	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  05/23/2025
NAME OF PROVIDER OR SUPPLIER  Appling Nursing and Rehabilitation Pavilion		STREET ADDRESS, CITY, STATE, ZIP CODE  163 East Tollison Street Baxley, GA 31513	

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 0689</p> <p>Level of Harm - Actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure that a nursing home area is free from accident hazards and provides adequate supervision to prevent accidents.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY**</b> Based on observation, interviews, and record review, the facility failed to provide adequate supervision when offering hot beverages for one resident (R) (1) of three sampled residents. Actual harm was identified on 4/11/2025 when R1 sustained 2nd degree burns when hot tea spilled on him when the beverage temperature was not checked prior to serving.</p> <p>Findings include:</p> <p>A policy was requested but the facility did not have one according to the Administrator.</p> <p>R1 was admitted to the facility on [DATE] with diagnoses including but not limited to cerebral infarction and later on 4/16/2025, unspecified dementia, unspecified severity.</p> <p>Review of the Quarterly Minimum Data Set (MDS) Assessment for R1 dated 4/22/2025 revealed a Brief Interview for Mental Status (BIMS) score of 13 indicating intact cognition. Section GG - Functional Status documented the resident requires set up or clean up assistance with eating or drinking.</p> <p>The facility reported an incident to the State Agency on 4/11/2025 indicating a Certified Nurse Assistant (CNA) gave R1 hot tea with his breakfast after resident requested. The CNA poured hot water from a coffee pot that is kept in the hall's pantry. After giving the tea to R1 she left the room to assist another resident. She went back to the resident's room after 8 minutes to see if the resident was done and noticed his tray was pushed away. The resident then said the hot tea fell on him. The CNA rolled him to his side and immediately removed the sheets from over him and told nurse what happened. The nurse assessed the resident and noted what seemed to be a 3rd degree burn on his right hip area. The nurse called the Director of Nursing (DON) and the wound care nurse to the resident's room for further assessment. The resident was sent to the emergency room for further evaluation and treatment per physician order's where the burn was noted to be a 2nd degree burn to the right buttock. R1 was transferred to a burn unit where he received a skin graft for the 2nd degree burn. The facility educated staff on handling hot beverages for residents. The education material revealed staff were told anything below 150 degrees Fahrenheit (F) was safe.</p> <p>There were attempts to contact the CNA involved in the incident, but attempts were unsuccessful.</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 0689</p> <p>Level of Harm - Actual harm</p> <p>Residents Affected - Few</p>	<p>Interview and observation on 5/22/2025 at 11:55 am with CNA TT revealed that after the burn incident happened with the resident a training was held and all residents during day shift are to get drinks and snacks from the kitchen. At night, if residents request, staff are to take the temperature of the drink before giving it to the resident. She showed surveyor the A Hall pantry that has a thermometer and a posting of guidelines what a hot beverage temperature should be. CNA TT revealed all three halls have a thermometer and this posting in their hall pantry. The posting is timestamped 4/15/25 9:27 am and from a google search. It read the ideal coffee brewing temperature is generally considered to be between 91degree celsius and 96 degrees celsius (195 degrees Fahrenheit and 205 degrees Fahrenheit). Prior to the burning incident there was not a posting of temperatures and staff were not taking temps of hot beverages.</p> <p>Interview on 5/22/2025 at 12:13 pm with Licensed Practical Nurse (LPN) WW revealed that prior to the incident happening staff did not take temperatures of hot beverages before giving to a resident. She said thermometers were given to all three halls after the burning incident.</p> <p>Telephone interview on 5/22/2025 at 1:44 pm with the Interim DON at the time of incident, Registered Nurse (RN) HH revealed as soon as the incident was reported to her, she and the wound care nurse went to assess the resident. They then notified the doctor who had the resident sent to the emergency room. The emergency room had R1 sent to a burn unit. After the incident she had an in-service with staff. She ensured thermometers were placed in each hall pantry. She posted temperature parameters that she received from the dietary manager and told all staff that during the day, residents were to get all drinks and snacks from the kitchen. After hours staff were to take the temperatures of all hot drinks before giving them to residents. RN HH revealed that staff should have been taking temperatures of hot beverages before giving it to any resident but that the CNA who gave R1 the hot tea reported she could not find a thermometer and that she placed her hand over the cup and did not feel steam so thought it was okay to give.</p> <p>Observations on 5/22/2025 at 2:10 pm of B hall and C hall pantries revealed the posting identical to A Hall's posting, timestamped 4/15/25 9:27 am and from a google search. It read the ideal coffee brewing temperature is generally considered to be between 91degree celsius and 96 degrees celsius (195 degrees Fahrenheit and 205 degrees Fahrenheit Thermometers were present.)</p> <p>Interview on 5/22/2025 at 3pm with LPN XX revealed that she was present the day the resident received the burn. She said knowing what temperature to serve a hot drink is part of a CNAs training and education. She confirmed that there was no posting of temperature parameters on the three halls pantries, but staff knew they were supposed to be checking temperatures of hot beverages with a thermometer before giving to a resident. She verified training was held immediately after to prevent this from happening again.</p> <p>Interview on 5/22/2025 at 4:27 pm with CNA RR revealed that she heard about incident with R1 getting burned. She said she attended a training where they told her to take temperature of hot beverages before she gave them to a resident. Prior to the incident staff were not taking temperatures.</p> <p>(continued on next page)</p>		

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<p>F 0689</p> <p>Level of Harm - Actual harm</p> <p>Residents Affected - Few</p>	<p>Observation on 5/23/2025 at 12:07 pm revealed tray cart leaving the kitchen with a test beverage tray placed on the bottom. One resident receives coffee every day for lunch. At 12:14 pm the resident was served her lunch at the same time, this surveyor and previous Assistant Director of Nursing (ADON) took the test beverage to the C hall pantry. The previous ADON sanitized the thermometer and took the temperature of the coffee. It was 155 degrees. The previous ADON stated it was a little too hot and should be cooled before serving, but did not give a safe temperature range.</p> <p>On 5/23/2025 at 1:23 pm the Dietary Manager (DM) provided Cooking and Reheating Temperature Log from 5/7/2025-5/23/2025. She revealed the first temperature is when the Coffee was made, and the second temperature is when it was poured to be served. She revealed a safe temperature would be 145 degrees F to 175 degrees F.</p> <p>Review of the temperature logs (coffee identified) from 5/7/2025 through 5/23/2025 revealed temperatures when made from 160 degrees F to 201 degrees F temperature when poured to be served ranging from 160 degrees F to 184 degrees F for breakfast, temperatures when made ranging from 162 degrees F to 186 degrees F and temperature when poured to be served ranging from 160 degrees to 186 degrees for lunch. There were no hot beverage temperatures documented on the logs for breakfast on 5/9/2025. There were no hot beverage temperatures documented on the logs for lunch on 5/13/2025, 5/19/2025, and 5/21/2025 for lunch.</p> <p>Interview on 5/23/2025 at 2:30 pm with Activities Director revealed they have Coffee and Conversation as an activity often. She keeps a pot of coffee in her office. She does not take the temperature of the coffee before serving. Surveyor received three months of activity calendars, March, April, and May 2025 and verified coffee and conversation is an activity that occurs frequently. For March and April, it was offered daily Monday through Friday. The activity was not on the calendar for May.</p> <p>Interview on 5/23/2025 at 2:45 pm with the Administrator revealed that all hot beverages should have a temperature before serving. She stated a safe range would be whatever the facility provided during their inservice. She could not remember the exact temperatures but thought 110-degrees F to 125 degrees F would be safe.</p>