

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 115295	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/28/2025
NAME OF PROVIDER OR SUPPLIER Zebulon Park Health and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 343 Plantation Way Macon, GA 31210	
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)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observations, staff interviews, and review of facility policies titled Storage Areas and Cleaning and Sanitizing, the facility failed to securely wrap, label, date, and discard opened/leftover foods and failed to prevent wet nesting of stored steam table pans, which had the potential to cause bacterial growth. These deficient practices had the potential to place the 65 residents who received nutrition and hydration from the kitchen at increased risk of contracting a foodborne illness. Findings include: Review of the facility policy titled Storage Areas revealed items should be covered, sealed, labeled, and dated appropriately. Review of the facility policy titled Cleaning and Sanitizing revealed that all smallware equipment should be stored in a self-draining position that allows it to air dry. 1. Observation on 9/26/2025 at 8:20 am of the walk-in refrigerator revealed a large, rectangular-shaped disposable aluminum pan covered with foil that had no label or date. During an interview on 9/26/2025 at 8:20 am, the Certified Dietary Manager (CDM) confirmed that the large aluminum pan stored on the shelf had no label or date. The CDM stated that activities had brought the pan to the kitchen. The CDM revealed that the pan should have been labeled and dated. The CDM revealed that all dietary staff were responsible for labeling and dating items placed in the walk-in refrigerator. Observation on 9/26/2025 at 8:26 am of the dry storage area revealed an open two-pound bag of powdered sugar on the shelf, and it was not securely wrapped and had no open date. During an interview on 9/26/2025 at 8:26 am, the CDM confirmed that the bag of powdered sugar was not securely wrapped and had no open date. The CDM revealed that dietary staff were to use plastic wrap to secure the open bag, and staff should have used a sticker to indicate the open date. Observation on 9/26/2025 at 8:30 am of a low three-door refrigerator, located outside of the dry storage area, revealed a rectangular tan-color clamshell-type container. The top lid of the container had a resident's name and the date 9/14/2025. During an interview on 9/26/2025 at 8:30 am, the CDM confirmed that the tan-color clamshell-type container had a date of 9/14/2025 and should have been discarded. The CDM revealed that some residents prefer to store food items in the kitchen, and if they are stored in the kitchen, they should be discarded the next day or within two days of storage. The CDM stated that she was responsible for ensuring food items were labeled, dated, and discarded in this refrigerator. 2. Observation on 9/26/2025 at 8:35 am of the pot and pan rack revealed there were several stacks of steam table pans. A stack of three small rectangular pans was pulled apart, and the top pan had moisture inside. Another stack of two small rectangular steam table pans was pulled apart, and the inside of the top pan had a white colored substance that streaked from the top to the bottom of the pan. During an interview on 9/26/2025 at 8:35 am, the CDM confirmed that the one steam table pan had moisture inside and confirmed that the other pan had not been cleaned properly since it had a white substance streaked inside. The CDM revealed that dietary staff typically allow pans to air dry overnight before stacking and should check the inside to ensure they are clean and dry before stacking. Observation on 9/28/2025 at 9:40 am of the pot and pan rack revealed that a stack of 4 small rectangular steam table pans was pulled apart, and the pan that was second from the bottom had moisture inside. During an interview on 9/28/2025 at 9:40 am, the CDM confirmed that the inside of the steam table pan had moisture inside. The CDM stated that she was the one who stacked the pans this morning, and did it quickly, and did not look inside to make sure it was dry.		

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