STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	115346	A. Building B. Wing	04/23/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Bolingreen Health and Rehabilitation	529 Bolingreen Drive 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 a review of the facility's records, and policy titled Storage Area, the facility failed to discard expired food items and failed to properly label and date. Additionally, the facility failed to maintain sanitary practice during food-handling and hand hygiene. The deficient practices had the potential to place 69 residents who received an oral diet from the kitchen at risk of contracting a foodborne illness. Findings Include:Review of facility document titled Ready 365 Best Practice, dated 04/2024, revealed in the subject Hand Washing documented When to wash hands, Handling raw meat, poult y, and seafood (before and after), Leaving and returning to the kitchen/prep area, Taking out garbage. How to wash hands Total Process: 20 seconds Wet hands and arms. Use running warm water. Apply soap. Make sure there is enough soap to build a good lather. Follow the manufacture's instructions. Scrub hands and arms vigorously for 10 to 15 seconds. Clean the fingertips, under the fingernails, c between fingers. Rinse hands and arms thoroughly. Use running warm water. Dry hands and arms. Use a single - use paper towel or a hand dryer. Use the paper towel to turn off the faucet.Review of the facility's policy titled Storage Area, review dated 12/27/2025, revealed the Guideline section included Items should be covered, sealed, labeled, and dated appropriately.During the initial tour on 04/17/2026 at 7:43 AM, with the Dietary Manager (DM), observation in the dry food storage and emergency food storage area revealed one opened 11-ounce box of wafers with an expiration date of 04/15/2026. Observation in the reach-in freezer revealed one five-gallon bag labeled fish, without an expiration or discard date. Observation in the walk-in refrigerator revealed one 48-pound box of chicken with an expiration date of 04/16/2026. The DM confirmed with the Assistant Dietary Manager (ADM) that he had observed the chicken earlier.On 04/21/2026, from 12:15 PM to 12:54 PM, an observation and interview conducted during a kitchen follow-up tour revealed that [NAME] FF entered the kitchen and began preparing a bacon, lettuce, and tomato sandwich without washing her hands. The DM instructed [NAME] FF to wash her hands, and [NAME] FF demonstrated three unsuccessful attempts at the proper handwashing technique. Subsequently, [NAME] FF assisted in placing shrimp and fries into the fryer, discarded the bag in the gray dumpster, and removed her gloves. She then touched the top of the trash can with her bare hand before wrapping the sandwich in shrink wrap. Afterward, she checked and adjusted the frying food items. The DM redirected her to the handwashing sink and to exit the kitchen to assist with dining. Upon re-entering the kitchen, [NAME] FF began pouring thickened liquid into a cup for a resident. When the DM inquired whether she had washed her hands, [NAME] FF responded that she had not. The DM confirmed the observations and advised [NAME] FF to wash her hands and put on gloves.On 04/21/2026, at 1:43 PM, an interview with [NAME] FF revealed that she faced numerous distractions that prevented her from washing her hands. She revealed that she had undergone training on hand hygiene, and the incident was a mistake attributed to her being in a rush. [NAME] FF acknowledged that her insufficient food handling practices and inadequate hand hygiene could lead to cross-contamination.In an interview on 04/21/2026, at 1:50 PM, the ADM indicated that the team was in the process of adapting to a new labeling system, which may be confusing for some individuals. The ADM also confirmed that all the mislabeled and expired food had been discarded.In an interview (continued on next page)

LABORATORY DIRECTOR'S OR PROVIDER/SUPPLIER REPRESENTATIVE'S SIGNATURE	TITLE	(X6) DATE

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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	on 04/21/2026, at 1:59 PM, the DM revealed that ADM was tasked with overseeing storage, labeling, and dating. The DM revealed that all kitchen personnel have completed in-service training on handwashing, which included a demonstration, yet [NAME] FF repeatedly touched the faucet or refused to wash. The DM mentioned that the chicken was meant to be discarded that morning due to dating concerns, but she and the ADM were distracted.In an interview on 04/21/2026 at 2:05 PM, the Registered Dietitian (RD) stated that the food items in question were not expired but that their labeling was inaccurate. The RD confirmed that it was crucial that all labels were correct. Additionally, she noted that [NAME] FF was seen earlier that day, not washing their hands, and this was addressed.