

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 115610	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/07/2025
NAME OF PROVIDER OR SUPPLIER Candler Skilled Nursing Unit		STREET ADDRESS, CITY, STATE, ZIP CODE 5353 Reynolds Street Savannah, GA 31405	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 33516</p> <p>Based on observations, interviews, record review, and review of the facility's policies titled Sanitation Inspection and Checklist, Area and Equipment Cleaning, and Cutting Boards, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety. Specifically, the facility failed to clean the hand washing sinks, kitchen floors, preparation tables, shelves and drawers, stove, the grill, grill area, ovens, sides and front of the deep fat fryer, refrigerators, the steamer/convection ovens, [NAME], three food warmers, blast chiller, four double ovens, tilt kettle to include the pipes and six carts and replace cutting boards when scarred and discolored. The deficient practice had the potential to place residents receiving an oral diet from the kitchen at risk for foodborne illness. The facility census was 14 residents.</p> <p>Findings include:</p> <p>Review of the facility's policy, titled Sanitation Inspection and Checklist, dated 1/2025, read in part:</p> <p>Policy: A basic sanitation inspection is conducted at least once per month to ensure that established procedures are being followed and that sanitation standards are maintained. The Compass Safety Assessment-Dining is conducted quarterly .</p> <p>Review of the facility's policy, titled Area and Equipment Cleaning, dated 1/2025, read in part:</p> <p>Policies: Written procedures are available, detailing daily, weekly (as needed) cleaning for all areas and equipment in the department.</p> <p>Procedures: Director - Develops a reference manual on cleaning areas and equipment in the Food and Nutrition Services. Includes the Master Cleaning Schedule -Cleaning Frequency form. Trains associates on cleaning procedures and use of reference manual; training is documented. Manual is kept where it is accessible by all associates .which includes cleaning procedures for most equipment, chemicals to use, and PPE to wear. File and retain records for 3 months (Equipment Cleaning Log).</p> <p>Management/Supervisory Personnel - Assigns weekly and special cleaning to be completed each day.</p> <p>Review of the facility's policy, titled Cutting Boards, dated 1/2024, read in part:</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 - Many</p>	<p>Policies: .Replace all cutting boards with grooves and pits 1/8-inch or deeper that cannot be cleaned and sanitized using routine cleaning and sanitizing procedures.</p> <p>Review of the cleaning schedules from September 2024 to February 2025 revealed the kitchen tasks were completed (marked with a checkmark), supervisors daily verification was checked, and managers weekly verification was initiated.</p> <p>Review of the contracted company invoices revealed the most recent quarterly cleaning dates of service were 1/27/2025, 1/29/2025,1/30/2025, 2/5/2025, and 2/6/2025, which included cleaning the char broilers, fryers, ovens, tilt skillet, steamers, hotbox warmers, serving equipment, dish machine, floor cleaning, gas, and electric lines.</p> <p>On 3/4/2025 at 11:56 am, the initial tour was conducted with the Nursing Home Administrator (NHA), the Chef, the Dietary Manager (DM) employed in the position as of 3/4/2025, and the Nutritional Clinical Manager (NCM) present. Observations revealed the hand-washing sinks were grey in color; the original color was white. There were three green cutting boards in use by dietary staff that were discolored, greyish/white, and had deep scars. There was a red cutting board in use by dietary staff that was discolored, greyish/white with deep cut scars. The kitchen equipment had food debris, food dripped in front and sides, doors, handles, and crevices, and the inside had built up burnt food on the bottom and was greasy to the touch. The ice machine's front and bottom sections had splatter and debris. The shelves under the prep tables had dried liquids and food crumbs. The coffee station prep table had dried liquid (coffee) stains. The carts were stained, grey in color, and had food debris. The clean dish racks had food debris and were discolored. The floors throughout the kitchen had food debris/grease and black/grey discoloration up to the baseboards and under all the equipment. The equipment observed was, preparation tables, shelves and drawers, stove, the grill, grill area, ovens, sides and front of the deep fat fryer, refrigerators, the steamer/convection ovens, [NAME], three (food warmers, blast chiller, four double ovens, tilt kettle to include the pipes, six carts), and kitchen floors.</p> <p>On 3/06/2025 at 10:21 am, a second observation and tour was made of the kitchen with the DM, Chef, and NCM. The DM had to serve meals and was unavailable to complete the observation and tour. The Chef and NCM completed the tour.</p> <p>Interviews were conducted with the Chef and NCM during the second tour. The NCM stated that she did not enter the kitchen often, only when she needed something for a resident, such as a special cup or utensils. The Chef stated he/ had been employed at the facility for three months, had not replaced cutting boards, and did not know the last time they were replaced. He stated they should be replaced every six months or quarterly. The Chef stated the floors were swept and mopped two times a day, and the carts were supposed to be wiped down daily. He said a company was contracted to clean all of the equipment quarterly. The Chef stated he was not aware of daily cleaning logs. A request was made by the surveyor to review the daily cleaning logs. The NCM stated that she would try to locate them, if they had them, as well as the invoices for the contracted cleaning company. She stated the previous DM had left a month ago, and she did not know how to locate the logs or invoices.</p> <p>The Chef and the NCM acknowledged the food debris and grease on the equipment and the floors. The Chef stated the DM, himself, and the Sous Chef were responsible for ensuring the kitchen was kept clean. The Chef stated that it was his expectation to have a clean kitchen at all times. He said it was important to keep the kitchen clean for safety and sanitation.</p>		