

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 135093	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/19/2024
NAME OF PROVIDER OR SUPPLIER Aspen Park of Cascadia		STREET ADDRESS, CITY, STATE, ZIP CODE 420 Rowe Street Moscow, ID 83843	

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 - Few</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>40733</p> <p>Based on observation and staff interview, it was determined the facility failed to ensure kitchen equipment was maintained and food was stored in a safe and sanitary manner. These deficiencies had the potential to affect the 40 residents residing in the facility who consumed food prepared by the facility. This placed residents at risk for potential contamination of food and adverse health outcomes, including food-borne illnesses. Findings include:</p> <p>FDA Food Code Section 3-305.11(A) documented food should be protected from contamination and stored in a clean, dry location where it was not exposed to splash, dust, or other contamination; and at least 6 inches above the floor.</p> <p>FDA Food Code Section 4-602.13 documented nonfood-contact surfaces of equipment shall be cleaned at frequency necessary to preclude accumulation of soil residues.</p> <p>FDA Food Code Section 6-501.14(A) documented cleaning ventilation systems intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.</p> <p>On 4/16/24 at 9:46 AM, the following observations were made in the kitchen:</p> <ul style="list-style-type: none"> - The gas stovetop was observed to have food debris around the burners. A dark-colored buildup of food residue covered the metal grates above the burners. - A sticky residue, covered with dust, was observed on the shelf in the cooking area which stored the clean steam table pans upside down. - The shelf above the steam table which stored the clean trays and plate covers was observed to have a sticky residue, covered with dust. - The steam table surface was observed to have a brown-tinged residue between the steam pan openings. - The dry storage area was observed to have a buildup of food and food packaging debris and dust under the storage shelves. <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
---	-------	-----------

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 135093	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/19/2024
NAME OF PROVIDER OR SUPPLIER Aspen Park of Cascadia		STREET ADDRESS, CITY, STATE, ZIP CODE 420 Rowe Street Moscow, ID 83843	
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 - Few</p>	<ul style="list-style-type: none"> - The bottom shelf of the dry storage shelves measured 3.5 inches from the floor. The bottom shelf contained a mesh bag of onions and boxes of other food items. - The floor ventilation register in the dry storage room was covered with dust. - The storage rack for the #10 cans, next to the cook area, was observed to have dust and debris underneath it. <p>On 4/16/24, the cleaning schedules were reviewed with the Dietary Manager. The schedules documented the stovetop burners were to be cleaned every Saturday and had not been cleaned on Saturday, 4/13/24. The schedules documented the cook area shelves were cleaned weekly on Tuesdays. Additionally, the schedules documented the steam tables were cleaned daily by the AM and PM shifts. The Dietary Manager stated the debris on the cooktop, cook area shelf, and steam table should have been removed when cleaned. He stated the floors were cleaned nightly and the areas under the shelves should have been cleaned at the same time. The Dietary Manager stated he did not know why the areas were not clean. He stated the storage shelves should have been at least 6 inches above the floor and were not.</p>		