

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 205065	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/19/2024
NAME OF PROVIDER OR SUPPLIER River Ridge Center		STREET ADDRESS, CITY, STATE, ZIP CODE 3 Brazier Lane Kennebunk, ME 04043	

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 - Some</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** 37648</p> <p>Based on observations, interviews, record reviews and the facility's Food Storage: Cold Foods, Food Storage: Dry Goods and the Food Preparation policy and Procedures, all revised on ,d+[DATE], the facility failed to ensure that foods in the dry storage room, the walk-in refrigerator and freezer were labeled and/or dated, stored appropriately and not expired. In addition, the facility failed to ensure all foods were held at appropriate temperatures for 1 of 1 day of survey.</p> <p>Findings:</p> <p>Food Storage: Cold Foods revised ,d+[DATE] states, all foods will be stored wrapped or in covered containers, labeled and dated, and arranged in a manner to prevent cross contamination.</p> <p>Food Storage: Dry Goods revised ,d+[DATE] states, All packaged and canned food items will be kept clean, dry, and properly sealed</p> <p>Food Preparation policy and Procedure, revised on ,d+[DATE] states, All Time/Temperature Control for Safety (TCS) foods frozen and refrigerated will be appropriately stores in accordance with guidelines ., Dining Services staff will be responsible for food preparation procedures that avoid contamination by potentially harmful physical, biological, and chemical contamination., The Dining Services Director /Cooks will be responsible for food preparation techniques which minimize the amount of time that food items are exposed to temperatures greater the 41 ?F and/or less than 135?F, or per state regulations. All foods will be held at appropriate temperatures, greater than 135 ?F for hot holding, and less than 41 ?F for cold holding and All refrigerated, ready to eat, TCS prepared foods that are to be held for more that 24 hours at temperature of 41?F or less, will be labeled and dated with a Prepared date (day 1) and a use by date (day 7).</p> <p>1. On [DATE] at 6:30 a.m., upon entry to the kitchen, observation of the cook at the food prep table mixing up cinnamon. Her hair was up in a loose bun with loose hairs around her head, she was not wearign a hair net. The Surveyor asked where the hair nets were located, the cook immediately applied a hair net and washed her hands, then returned to the prep table.</p> <p>On [DATE] at 6:46 a.m., the surveyor discussed the above concern with the Administrator and requested her presence during the remainder of the kitchen tour, where the following was observed:</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 - Some</p>	<p>Dry food storage room floor had dirt, debris and food particles on the floor. There were 3 sets of 4 tiered shelves with peeling/chipping paint with paint chips falling onto food products below. One of the shelves had a sign, use first which had 2 packages of buns, one with use by date of [DATE] and the other dated [DATE]. The other shelves had 1 loaf of sandwich bread with use by date of [DATE], 1 package of hot dog rolls with use by date of [DATE], 1 package of flour tortillas with use by date of [DATE], a box of rice opened to air, an opened bag of frosted flakes not dated, an open bag of rice crispies not dated, 1 bucket of vanilla creme icing with the top opened/unsecured, and a large carton of sprinkles with top opened.</p> <p>The walk-in refrigerator had a container of egg salad, a container of tuna salad, a container of apple pie filling and a container of potato salad all without a label or dated. There was a loaf of ham dated [DATE], a bag of shredded cheese with use by date of ,d+[DATE], and a meat product in a bag with use by date of ,d+[DATE].</p> <p>The walk-in freezer contained 2 pies that were uncovered with no label or date and box of hamburgers with patties not covered.</p> <p>On the prep table, where the cook was preparing breakfast, was 3 loaves of bread, all with a use by date of [DATE], no other dates on the bags. At this time, the cook confirmed she got the loaves of bread off the use first shelf.</p> <p>On [DATE] at 7:10 a.m., the above was confirmed with the Administrator.</p> <p>2. The Service Line Checklist states, Temperature: Hot Food > 135. Cold Food < 41 and Correction action if needed. Review of the Service line checklist from [DATE] through [DATE] revealed the following:</p> <p>[DATE] documented 16 out of 31 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures.</p> <p>[DATE] documented 18 out of 31 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures.</p> <p>[DATE] documented 13 out of 17 days where the food temperatures were outside of the parameters for TCS or lacked documentation of temperatures.</p> <p>On [DATE] at 10:14 a.m., during an interview, the above concerns were confirmed with the Healthcare Services Group District Manager.</p>		