

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 205076	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 10/07/2024
NAME OF PROVIDER OR SUPPLIER Market Square Health Care Center, LLC		STREET ADDRESS, CITY, STATE, ZIP CODE 3 Market Square South Paris, ME 04281	

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>37440</p> <p>Based on observations, interview, the facility's Daily High-Temp Ware Wash checklist directions, the facility's Refrigerator/Freezer Temperature Logs and the facility's Sink/Bucket Sanitizer Log directions, the facility failed to ensure the kitchen was maintained in a clean and sanitary manner for wall mounted air conditioning units, the floors, a plunger, a dish air dry machine, a grease trap, a wall vent, a ceiling light and a walk-in freezer. Additionally, the facility failed to ensure the walk-in refrigerator/freezer temperatures were monitored; failed to ensure the dishwasher temperatures were monitored; failed to ensure the sink/buckets sanitizers were monitored and failed to ensure food was properly labeled and dated in the walk-in freezer for 1 of 1 kitchen tour for 1 of 1 day of survey (10/7/24).</p> <p>Findings:</p> <p>Review of the facility's Daily High-Temp Ware Wash checklist directions noted: Notify food service director if there are any standards that are out of compliance parentheses I dot E dot wash temperatures that are less than 150 or rinse temperatures that are less than 180 -follow manufacturer's recommendation for temps</p> <p>Review of the facility's Sink/Bucket Sanitizer Log directions updated 10/23/12 noted: Read manufacturer's directions before first use. Take and record sanitizer parts per million [PPM] strength and solution temp as designated times or when solution looks dirty. Periodically ensure sanitizer is still at full strength before the four hours is up, especially if it is being used often . Notify food service director immediately of any standards that are out of compliance. Follow manufacturer's directions for temperature and proper solution strength recommended PPM: recommended solution temp:</p> <p>1. On 10/7/24 from 9:15 a.m. to 9:50 a.m., the surveyor conducted a tour of the kitchen in which the following findings were observed:</p> <ul style="list-style-type: none"> > The wall mounted air conditioning units over the three bay pot sink, over the two bay pot sink, and in the dish room, were dusty dirty. > There was food debris and trash on the floor all around the kitchen and under the shelving and the equipment. > There was a dirty plunger on the floor in the dish room. <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>> The dish air dry machine, which blows on the clean dishes when they exit the dish machine, was dusty and dirty.</p> <p>> The grease trap surface was rusty and dusty/dirty.</p> <p>> The dry storage room had a heavily soiled/dirty floor, a dusty/dirty wall vent and a ceiling light with a cracked lens and had a large amount of dust/debris in it.</p> <p>> The walk-in freezer had a large ice buildup, across from the door, on the floor and wall which had a bag of cut green beans frozen in it. Also, the entire floor had trash and dirt/debris on it and under the shelving.</p> <p>On 10/7/24 at 9:50 a.m., in an interview, a surveyor confirmed the findings with the cook.</p> <p>2. The Daily High-Temp Ware Wash Checklist had documented temperatures under the manufacturers recommendations on the following dates: 2024</p> <p>July:</p> <p>Breakfast - 2, 3, 4</p> <p>Lunch - 23</p> <p>Supper - 18, 22, and 29</p> <p>August:</p> <p>Breakfast - 8</p> <p>Lunch - 12, 13</p> <p>Supper - 22, 23, and 24</p> <p>September:</p> <p>Lunch - 27, 29</p> <p>Supper - 27</p> <p>October:</p> <p>Breakfast - 5</p> <p>> The Daily High-Temp Ware Wash Checklist had Dish machine temperatures for high temperature Dish machine missing dates for: 2024</p> <p>July:</p> <p>(continued on next page)</p>		

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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>Breakfast: 1, 21, 29, 31</p> <p>Lunch: 1,7, 14, 21, 26, 27, 29, 31</p> <p>Supper: 1-6, 8-10, 13, 14, 16, 17, 19-21, 23, 26, 31</p> <p>August:</p> <p>Breakfast: 19, 23, 25, 26, 28, 29, 31</p> <p>Lunch: 14-16, 18, 1, 21, 24, 25, 2, 31</p> <p>Supper: 12-16, 18, 19, 25, 31</p> <p>September:</p> <p>Breakfast: 1, 25, 26</p> <p>Lunch: 3-6, 10, 20, 23, 26</p> <p>Supper: 1, 2, 6-8, 15, 16, 18, 20, 23-25, 28, 30</p> <p>October:</p> <p>Breakfast: 1, 4, 7</p> <p>Lunch: 1-4</p> <p>Supper:1, 2, 4-7</p> <p>> The Daily Sink/Bucket Sanitizer checklist had missing monitoring/documentation for the following dates: 2024 -3 bay pot sink</p> <p>July:</p> <p>5:00 a.m.: 1, 2, 20, 21, 24, 26</p> <p>9:00 a.m.: 1, 2, 5, 9, 12, 14, 20, 21, 24, 26, 28,</p> <p>1:00 p.m.: 20, 21, 24, 27</p> <p>5:00 p.m.: 11, 20, 21, 24, 27</p> <p>August:</p> <p>5:00 a.m.: 20</p> <p>9:00 a.m.: 1-4, 6-18, 20,21, 23-30</p> <p>(continued on next page)</p>

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<p>F 0908</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Keep all essential equipment working safely.</p> <p>37440</p> <p>Based on observations and interviews, the facility failed to ensure that the small and large steam tables were maintained in good repair and in safe operating condition for 2 of 2 kitchen tours (10/7/24).</p> <p>Findings:</p> <p>1. On 10/7/24 at approximately 9:30 a.m., the surveyor observed a small steam table in the middle of the kitchen that had a broken electrical plug end and was plugged into an outlet and also observed a large steam table against a wall that had the electrical plug end cut off of it. In an interview, both the dietary aide and the cook stated that they still use the steam tables to serve food to the residents in the dining areas. The surveyor asked how long the small steam table had a broken plug and how long the large steam table was missing the plug end. The dietary aide and the cook were not sure how long the plug had been broken on the small steam table but they stated maintenance did know about it and they had a part for it. The dietary aide stated that it hadn't worked properly for a while and didn't always heat up consistently like it was supposed to. She also stated she was not sure if all the bays worked properly. When asked about the large steam table, the dietary aide stated that it had been broken for two or three months and they were told that it couldn't be fixed and that the facility was trying to get a new one. At this time, the dietary aide and the cook confirmed that both steam tables were still being used even though they did not function properly and were not being maintained in a safe operating condition.</p> <p>On 10/7/24 at 9:55 a.m., in an interview with the Administrator, the surveyor discussed the findings of the two broken and not maintained steam tables that were still being used and the interviews explaining that the steam tables don't heat up properly and consistently.</p> <p>2. On 10/7/24 at 11:25 a.m., in an interview, the surveyor and the Registered Dietitian/Licensed Dietitian (RD/LD) observed both steam tables in the kitchen. She stated that she was unaware that there were problems with the steam tables and that she just found out from the kitchen staff that they had been using both. The large one was missing he electrical plug and had been broken for months and the small one had a broken electrical plug and no one knows how long it had been broken. She stated that they are still using them to help keep the food hot despite them not being maintained in proper and safe working condition. At this time, the RD/LD confirmed that both steam tables had not been maintained properly and in safe operating condition.</p>