

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  215304	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  06/09/2025
NAME OF PROVIDER OR SUPPLIER  Asbury Solomons		STREET ADDRESS, CITY, STATE, ZIP CODE  11750 Asbury Circle Solomons, MD 20688	

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>Based on observations, interviews and record reviews it was determined that the facility failed to store food in a manner that maintains professional standards of food service safety. This practice had the potential to affect all residents eating food prepared by the facility's kitchen.</p> <p>The findings include:</p> <p>During the initial tour of the Kitchen with the Director of Dining on 6/03/25 at 9:06 AM there were foods found expired, and foods found open with no label showing expiration dates. The following foods were identified:</p> <p>In the Walk-in Refrigerator the following items were found expired.</p> <p>Meat wrapped in plastic and labeled Turkey, Cooked, Chilled, Use by Thursday 5/01.</p> <p>Cheese wrapped in plastic and labeled Cheese, opened (not in original package). Use by Tuesday 5/20.</p> <p>Seven Packs of Pepperjack Cheese in original packaging labeled Best by 5/22/25.</p> <p>A metal bin with cups of Salsa labeled Sauce, Tomato, Canned, opened, Use by Thursday 5/29.</p> <p>In the Walk-in Freezer the following items were found.</p> <p>A metal bin containing fish labeled Fish, Fresh, On ice, Use by 4/17.</p> <p>A clear bag of chicken legs was opened, undated and unlabeled.</p> <p>A clear bag of Chicken tenders was opened, undated and unlabeled.</p> <p>A clear bag of Riblets was opened, undated and unlabeled.</p> <p>In the Kitchen the following items were found expired:</p> <p>Two bags of Italian Steak Rolls dated as Best if used by May 29, one bag had bluish-green discoloration on the bread rolls.</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
---	-------	-----------

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  215304	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  06/09/2025
NAME OF PROVIDER OR SUPPLIER  Asbury Solomons		STREET ADDRESS, CITY, STATE, ZIP CODE  11750 Asbury Circle Solomons, MD 20688	
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>A bag of Rye bread labeled as Use by May 30.</p> <p>During an interview with the Director of Dining On 6/03/25 at 9:32 AM he confirmed the items found open should have been labeled and anything not in the original packaging should be labeled. He stated the items that had passed the Expiration, Use By and Best by dates should have been removed from food storage and discarded.</p> <p>During a review of a poster in the Kitchen labeled Temperature Control Safety (TCS) Food Labeling Guide on 6/04/25 at 11:43 AM it stated Labeling and storing TCS food correctly ensures our ingredients are safe to use in food served to customers. All TCS food we prepare must be labeled and used within 7 days. TCS food labels must include these 4 things. 1. Item 2. Preparation Date 3. Use by Date 4. Your Initials.</p>		