STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	225518	A. Building B. Wing	05/19/2026

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Sippican Rehabilitation and Healthcare Center	15 Mill Street Marion, MA 02738

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)
F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Some	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on observation and interviews, the facility failed to ensure residents received food prepared by methods that conserve nutritive value, flavor, and appearance, and was palatable, attractive, and at a safe and appetizing temperature for one of two test trays. Findings include:During an interview on 5/17/26 at 9:30 A.M., Resident #109 said the food has gone downhill. During an interview on 5/17/26 at 10:05 A.M., Resident #120 said the food is not good. During an interview on 5/17/26 at 10:25 A.M., Resident #59 said since the new company took over the food has not been as good. During an interview on 5/17/26 at 10:30 A.M., Resident #115 said the food is shitty. During an interview on 5/17/26 at 10:10 A.M., Resident #3 said the food is not all that great, sometimes it's at room temperature and the staff heat it up. During an interview on 5/18/26 at 12:11 P.M., Resident #127 said he/she was supposed to get six ounces of chili and felt he/she did not. Review of Resident Council Minutes, dated 3/26/26, indicated residents had concerns about the quality of food; seems to have changed and is salty at times.-Quality of food will be monitored via Administrator test tray. On 5/18/26 at 1:30 P.M., the Resident Council Meeting was conducted with 13 residents in attendance. During the meeting the residents collectively expressed the kitchen continues to be problematic, with specific complaints including the following:-It's gone down since the new company took over - March last year-The soups are cold -Salisbury steak is ground hamburger shaped like a tennis ball served with a pile of gravy on it-Temperature of food varies- inconsistent sometimes hot/sometimes cold-Gravy can be salty, hide things under the gravy-Depends on what the meal is, sometimes good, sometimes bad, and it can be overcooked or undercooked.-Pot roast is fatty and hard. On 5/19/26 at 8:24 A.M., the surveyor requested a test tray, which left the kitchen at 8:25 A.M. The last tray was served off the meal cart at 8:31 A.M. The surveyor tested the tray with Food Service Manager (FSM) with the following results:-Scrambled eggs were 132 degrees Fahrenheit (F). The eggs were visually yellow with clumps of gray and green eggs. The eggs had a very strong sulfur taste.-Oatmeal was 141.7 degrees F, palatable-Sausage patty was 131 degrees F, palatable-Milk was 48.1 degrees F, could have been colder-Plastic cup of juice, which was served from the kitchen was 64.6 degrees F. It tasted warm.-Cup of coffee served on the unit was 145.5 F. It was palatable and hot.-Container of yogurt was 50.7 degrees F, it was warmThe eggs were not visually appealing to eat; the drinks and yogurt were on the warmer side. During an interview on 5/19/26 at 8:35 A.M., the FSM said she does not know why the scrambled eggs look gray and green. She said they ran out of liquid eggs today and she thinks maybe the cook mixed in some hard-boiled eggs. The FSM said the drinks and yogurt could be colder. During an interview on 5/19/26 at 9:19 A.M., the Administrator said the food should be appealing to the residents.

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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F 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Ensure menus must meet the nutritional needs of residents, be prepared in advance, be followed, be updated, be reviewed by dietician, and meet the needs of the resident. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on observation, record review, and interviews, the facility failed to follow the planned menu for one Resident (#8), out of a total sample of 24 residents. Specifically, the facility failed to ensure staff followed the Resident's diet slips, resulting in food items not being provided to Resident #8 for three of three observed meals. Findings include:Resident #8 was admitted to the facility in July 2025 with diagnoses including type two diabetes mellitus, dementia, anxiety disorder, dysphagia, adjustment disorder with depressed mood, chronic kidney disease, and gastro-esophageal reflux disease. Review of the Minimum Data Set assessment, dated 3/19/26, indicated Resident #8 was cognitively intact, as evidenced by a score of 14 out of 15 on the Brief Interview for Mental Status (BIMS) exam, required setup or clean-up assistance for meals and was on a regular diet.During an observation and interview on 5/17/26 at 11:56 A.M., Resident #8 was sitting up in a recliner with his/her overbed table in front of him/her. The Resident said he/she did not get some of the food items he/she wanted on his/her lunch tray. Review of the diet slip with Resident #8's name indicated:Sunday Lunch, 5/17/26, with the following food item listed on the diet slip, 4 ounces (oz) Lactaid milk, 4 oz cola, 6 oz soup [NAME] Jour wants 2 bowls, 3 oz pot roast, 2oz gravy, 1/2 cup (c) oven roasted potatoes, 1/2 c mixed vegetables, 1/2 cup fruit cup, 1 each Dannon yogurt, 1 white sandwich [NAME] Jour, 1 serving chef salad, 2 ranch dressings, 1 package (pkg) saltine crackers, 1 pkg pepper. The following items were missing from Resident #8's meal tray: 1-6 oz bowl of soup, 3 oz pot roast, 2 oz gravy, 1/2 c oven roasted potatoes, 1/2 c mixed vegetables, 1 Dannon yogurt, 1/2 c fruit, 1 white sandwich [NAME] Jour, 1 pkg saltines.During an observation and interview on 5/18/26 at 12:05 P.M., Resident #8 was sitting up in a recliner with his/her lunch meal tray on the overbed table in from of him/her. Resident #8's Family Member (Resident Representative #1) was present during the observation and interview. Resident #8's Family Member said food items that should be on Resident #8's meal tray are often missing. Review of the diet slip with Resident #8's name revealed indicated:Monday Lunch, 5/18/26, with the following food item listed on the diet slip, 4 oz Lactaid milk, 4 oz cola, 6 oz - soup [NAME] Jour wants 2 bowls, 1 egg salad sandwich,1 each Dannon yogurt, 1/2 c fruit cup, 1 white sandwich [NAME] Jour, 1 serving chef salad, 2 ranch dressings, 1 pkg saltine crackers, 1 pkg pepper. The white sandwich [NAME] Jour was missing from the Resident's lunch meal tray.During an observation and interview on 5/19/26 at 11:54 A.M., Resident #8 was sitting up in a recliner with his/her overbed table in from of him/her. The surveyor observed a Certified Nursing Assistant (CNA) bring Resident #8 his/her lunch tray and place the tray on the overbed table in front of Resident #8, remove the meal plate cover and then exit the room. Resident #8 said he/she did not receive the sandwich on their tray. Review of the diet slip with Resident #8's name indicated:Tuesday Lunch, 5/19/26, with the following food items listed on the diet slip, 4 oz Lactaid milk, 4 oz cola, 6 oz soup [NAME] Jour wants 2 bowls,1 each Dannon yogurt, 1/2 c fruit cup, 1 serving chef salad, 2 ranch dressing, 1 white sandwich [NAME] Jour, 1 pkg saltine crackers, 1 pkg pepper. The soup [NAME] Jour, fruit cup, Dannon yogurt, sandwich [NAME] Jour, chef salad and ranch dressings were all highlighted on the diet slip. The white sandwich [NAME] Jour was not present on the lunch meal tray.Review of Resident #8's Physician's Orders indicated: Regular diet, regular texture, thin liquid consistency, fruit with every tray, add side sandwich and 2 bowls of soup to every lunch and dinner, add large salad to every lunch and dinner, start date 3/20/25.Review of Resident #8's Nutritional Status Care Plan, with a revision date of 3/20/26, indicated Resident #8 is at nutritional risk related to: post-hemorrhagic anemia, type 2 diabetes mellitus, hypertension, hyperlipidemia, and chronic kidney disease stage 3, and requires a therapeutic diet with noted significant weight loss/unplanned erratic oral intake at times.During an interview on 5/19/26 at 9:54 A.M., the Dietitian said this is not uncommon and has been an ongoing issue. The Dietitian said Resident #8 should have had everything listed on the meal (continued on next page)

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F 0803 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	ticket provided to him/her.During an interview on 5/19/26 at 3:19 P.M., the Food Service Director (FSD) said the diet slip should have been followed and no items from the diet slip should have been missing from Resident #8's meal tray. The FSD said the menu specialist reviews all menus with the residents and creates the diet slips and may know if any changes were made.During an interview on 5/19/26 at 3:33 P.M., Dietary Staff #4 (the menu specialist) said according to Resident #8's menu and meal ticket on 5/17/26 for the lunch meal tray, Resident #8 should have received the pot roast, potatoes, vegetables, gravy, soup, sandwich, yogurt, fruit, and none of these items should have been missed. Dietary Staff #4 said according to Resident #8's diet slip, dated 5/18/26, he/she should have received 1 egg salad sandwich and 1 white sandwich [NAME] Jour, so the extra sandwich should not have been missed on the Resident's lunch meal tray. Dietary Staff #4 said she met with Resident #8 just before lunch on 5/19/26 to review the menu and printed a new meal ticket for Resident #8's 5/19/26 lunch meal. Dietary Staff #4 said she highlighted each item the Resident should receive on his/her meal tray to include the sandwich [NAME] Jour. Dietary Staff #4 said the sandwich [NAME] Jour should not have been missed because she highlighted the item to be sure Resident #8 received it as requested.