

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235044	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/11/2025
NAME OF PROVIDER OR SUPPLIER Bay County Medical Care Facility		STREET ADDRESS, CITY, STATE, ZIP CODE 564 W Hampton Road Essexville, MI 48732	

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>22347</p> <p>Based on observation, interview and record review, the facility failed to 1) Maintain food preparation and kitchen equipment in a sanitary condition, and 2) Ensure that all partly used, opened foods had a use-by date.</p> <p>Findings Include:</p> <p>Review of the Public Health Service 2009 Food Code, adopted by the Michigan Food Law, effective October 1, 2012, Chapter 4-501.14 directs that equipment cleaning frequency is to be throughout the day at frequency necessary to prevent recontamination of equipment and utensils. 4-602.11 Equipment Food-Contact Surfaces and Utensils. (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:</p> <p>(5) At any time during the operation when contamination may have occurred.</p> <p>During the initial kitchen tour done on 3/11/25 at 7:35 AM, accompanied by Dietary [NAME] C, the following observations were made:</p> <p>-At 7:36 a.m., The silver cart used for food storage was found to have dried food splattered on the inside door and on the top shelf.</p> <p>-At 7:37 a.m., a half loaf of bread was found open, with no use-by date on it.</p> <p>-At 7:39 a.m., the large can opener was found to have chipped silver paint on the blade.</p> <p>-At 7:40 a.m., a plastic container with sunflower seeds had a use-by date of 1/12/25.</p> <p>-At 7:42 a.m., three large silver pans of slices of peanut butter pie were found with no dates at all on them.</p> <p>-At 7:43 a.m., in the clean and ready for use covered counter Robot Coupe was found a piece of hair stuck under the blade.</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 - Few</p>	<p>-At 7:45 a.m., in the backer's drawer was found a sticky substance on the bottom along side clean utensils.</p> <p>1 East Kitchenette:</p> <p>-On 3/11/25 at 7:48 a.m., the East Kitchenette was observed accompanied by Dietary Aide A, the following concerns were noted:</p> <p>-At 7:49 a.m., the inside glass plate of the microwave was found to have dried on food.</p> <p>-At 7:50 a.m., in the cooler was found a container of lettuce with a use-by date of 3/10/25.</p> <p>-At 7:52 a.m., the inside door of the freezer had an excessive number of crumbs on the top seal of the door.</p> <p>During an interview done on 3/11/25 at Dietary Manager D said he agreed with the above items found and verbalized staff should have dated everything with a use-by date.</p> <p>During an interview done on 3/11/25 at 12:21 p.m., Dietary Consultant F stated I do a test ray weekly; we usually don't get any complaints. Dietary Consultant F agreed food items opened and partly used required a use-by date.</p> <p>Review of the facility Food and Supply Storage policy dated 1/25, revealed the dietary department dates foods with a use-by date when opened and stated Discard food past the use-by or expiration date.</p>		