

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235299	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/12/2024
NAME OF PROVIDER OR SUPPLIER Laurels of Bedford (the)		STREET ADDRESS, CITY, STATE, ZIP CODE 270 N Bedford Rd Battle Creek, MI 49017	

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 0802</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Provide sufficient support personnel to safely and effectively carry out the functions of the food and nutrition service.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 22050</p> <p>Based on observations and interviews, the facility failed to provide sufficient staffing related to Dietary Services effecting 107 residents, resulting in the increased likelihood for delayed meal preparation and delivery service.</p> <p>Findings include:</p> <p>On 09/11/24 at 09:05 A.M., A comprehensive tour of the food service was conducted with Dietary Manager P. The following items were noted:</p> <p>Dietary Manager Q and Dietary [NAME] R from another regional corporate facility were observed assisting facility staff with the Breakfast Meal preparation and delivery service protocol.</p> <p>On 09/11/24 at 09:14 A.M., An interview was conducted with Dietary Manager P regarding current facility staffing levels. Dietary Manager P stated: We are currently down one Dietary [NAME] and two Dietary Aides (one AM and one PM).</p> <p>32064</p> <p>Review of the meal schedule provided by the facility revealed lunch service in the main dining room was scheduled for 11:45 AM.</p> <p>An observation on 09/10/24 at 11:55 AM in the main dining room revealed one Certified Nursing Assistant (CNA) was serving beverages. The first meal was served at 12:35 PM.</p> <p>Resident #169 (R169)</p> <p>Review of the medical record revealed R169 was admitted to the facility on [DATE]. The Minimum Data Set (MDS) with an Assessment Reference Date (ARD) of 9/10/24 revealed R169 scored 15 out of 15 (cognitively intact) on the Brief Interview for Mental Status (BIMS-a cognitive screening tool).</p> <p>On 09/10/24 at 10:27 AM, R169 was observed sitting in their chair in their room. R169 reported yesterday, they did not receive breakfast in their room until after 10:00 AM. According to the meal schedule, breakfast for R169's hall was scheduled for 8:30 AM</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 0802</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>38383</p> <p>Resident #216 (R216):</p> <p>On 09/10/24 at 12:58 PM, R216 was observed seated in a wheelchair, in his room. He stated meals were always late, and he had not yet received his lunch that day.</p> <p>45038</p> <p>Resident #90 (R90)</p> <p>Review of the medical record revealed R90 was admitted to the facility 12/13/2023. The most recent Minimum Data Set (MDS), with an Assessment Reference Date (ARD) of 06/19/2024, revealed R90 had a Brief Interview of Mental Status (BIMS) of 15 (cognitively intact) out of 15.</p> <p>During observation and interview on 09/10/2024 at 02:17 p.m. R90 was observed lying in bed. R90 explained that on one day in the past that she had not received breakfast until 11:00 a.m. and had not received lunch on another day until 02:30 p.m. R90 also explained that one night she had not received dinner until 07:15 p.m. R90 explained that frequently (sometimes two to three times per week) the facility would buy pizza from an outside vendor and provide it to the residents at the facility.</p>		

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 22050</p> <p>Based on observations, interviews, and record reviews, the facility failed to provide palatable food products for seven of seven reviewed (R4, R29, R72, R84, R85, R99, and R169) effecting 107 residents, resulting in the increased likelihood for decreased resident food acceptance and nutritional decline.</p> <p>Findings include:</p> <p>On 09/11/24 at 12:29 P.M., Lunch meal food trays were observed leaving the food production kitchen, within a stainless steel non-insulated transport cart.</p> <p>On 09/11/24 at 12:30 P.M., Lunch meal food trays were observed arriving to the 100 Hall, within a stainless steel non-insulated transport cart.</p> <p>On 09/11/24 at 12:35 P.M., Food products were monitored utilizing a ThermoWorks Super-Fast Thermopen model CR2032 digital thermometer. The following food product temperatures were recorded for Resident #29's lunch meal food tray:</p> <p>Chicken Teriyaki - 120.8 degrees Fahrenheit*</p> <p>Fluffy Steamed Rice - 122.0 degrees Fahrenheit*</p> <p>Asian Blend Vegetables - 131.5 degrees Fahrenheit*</p> <p>Dinner Roll substituted for (Spring Roll) due to Mechanical Soft Dietary Status - 113.0 degrees Fahrenheit*</p> <p>Beverage (2% Milk) - 47.6 degrees Fahrenheit*</p> <p>(*) The 2017 FDA Model Food Code section 3-501.16 states: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under S3-501.19, and except as specified under (B) and in (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (1) At 57oC (135oF) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54oC (130oF) or above; or (2) At 5 C (41 F) or less.</p> <p>On 09/12/24 at 08:23 A.M., An interview was conducted with Resident #44 regarding facility food products. Resident #44 stated: The food is always lukewarm to cold. Resident #44 also stated: The eggs were cold today for breakfast and the hash browns were not browned. Resident #44 additionally stated: The coffee is usually only lukewarm.</p> <p>On 09/12/24 at 12:47 P.M., Lunch meal food trays were observed leaving the food production kitchen, within a stainless steel non-insulated transport cart.</p> <p>(continued on next page)</p>

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>On 09/12/24 at 12:48 P.M., Lunch meal food trays were observed arriving to the 200 Hall, within a stainless steel non-insulated transport cart.</p> <p>On 09/12/24 at 01:10 P.M., Food product temperatures were monitored utilizing a ThermoWorks Super-Fast Thermopen model CR2032 digital thermometer. The following food product temperatures were recorded for Resident #85's lunch meal food tray:</p> <p>Lasagna Italian Style - 132.7*</p> <p>Italian [NAME] Beans - N/A</p> <p>Garlic Bread - N/A</p> <p>Bread Pudding - Room Temperature</p> <p>Beverage (Ice Water) - 34.2 degrees Fahrenheit</p> <p>On 09/12/24 at 01:15 P.M., Record review of Resident #85's meal ticket information revealed the following: (1) no bread, and (2) no green vegetables per dietary guidance.</p> <p>(* The 2017 FDA Model Food Code section 3-501.16 states: (A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under S3-501.19, and except as specified under (B) and in (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: (1) At 57oC (135oF) or above, except that roasts cooked to a temperature and for a time specified in 3-401.11(B) or reheated as specified in 3-403.11(E) may be held at a temperature of 54oC (130oF) or above; or (2) At 5 C (41 F) or less.</p> <p>On 09/13/24 at 11:00 A.M., Record review of the Policy/Procedure entitled: Food Handling and Production dated 11/12/2021 revealed under Policy: It is the policy of this facility to comply with strict time and temperature requirements and use proper food handling techniques to prevent foodborne illness. Record review of the Policy/Procedure entitled: Food Handling and Production dated 11/12/2021 further revealed under Procedure: (1) The kitchen and equipment will be maintained in a clean, neat, and orderly manner to minimize bacteria formation and food contamination. (11) Prepared food will be transported to service and dining areas in covered containers and kept covered until served.</p> <p>On 09/13/24 at 11:15 A.M., Record review of the Policy/Procedure entitled: Tray Accuracy and Test Trays dated 11/03/2021 revealed under Policy: It is the policy of this facility to set up trays accurately to provide guests/residents with meal trays correctly reflecting Therapeutic Diets, Proper Texture Diets, and Food Preferences listed on the tray ticket. Record review of the Policy/Procedure entitled: Tray Accuracy and Test Trays dated 11/03/2021 further revealed under Procedure: (1) The Dietary Manager, Dietician or [NAME] will be responsible for ensuring all foods needed for tray assembly are present for service. (5) The Dietary Manager, Dietician, or Designee will complete a Test Tray Worksheet (See Attached) to monitor the food temperature as received by the guest/resident at least weekly. (6) The Dietary Manager or Dietician is responsible for identifying problem areas, training needs, documenting, follow-up, and reporting findings to the Quality Assurance Performance Improvement Committee.</p> <p>32064</p> <p>(continued on next page)</p>		

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Resident #169 (R169)</p> <p>Review of the medical record revealed R169 was admitted to the facility on [DATE]. The Minimum Data Set (MDS) with an Assessment Reference Date (ARD) of 9/10/24 revealed R169 scored 15 out of 15 (cognitively intact) on the Brief Interview for Mental Status (BIMS-a cognitive screening tool).</p> <p>On 09/10/24 at 10:27 AM, R169 was observed sitting in their chair in their room. R169 reported they ate in their room and the food was served stone cold.</p> <p>Resident #72 (R72)</p> <p>Review of the medical record revealed R72 was admitted to the facility on [DATE]. The MDS with an ARD of 8/2/24 revealed R72 scored 14 out of 15 (cognitively intact) on the BIMS.</p> <p>On 09/10/24 at 12:51 PM, R72 was observed sitting in a wheelchair in their room. R72 reported the food was yuck, all I can say is yuck. R72 reported they ate in their room and most of the meals were served cold.</p> <p>Resident #85 (R85)</p> <p>Review of the medical record revealed R85 was admitted to the facility on [DATE]. The MDS with an ARD of 8/9/24 revealed R85 scored 13 out of 15 (cognitively intact) on the BIMS.</p> <p>On 09/10/24 at 10:54 AM, R85 was observed sitting in a wheelchair in their room. R85 reported they ate in their room and the food was cold every time.</p> <p>38383</p> <p>Resident # 84 (R84):</p> <p>On 09/10/24 at 11:40 AM, R84 was observed seated in a wheelchair, in her room. She reported the facility's food was either cold or hard as a rock. If she requested an alternate, half the time they did not have what she ordered, although it was on the menu.</p> <p>Resident #99 (R99):</p> <p>On 09/10/24 at 11:55 AM, R99 was observed seated on his bed. He reported the food was usually cold, including his breakfast that morning. R99 stated the food was sometimes served warm but not hot.</p> <p>45038</p> <p>Resident #4 (R4)</p> <p>Review of the medical record revealed R4 was admitted to the facility 11/15/2018. The most recent Minimum Data Set (MDS), with an Assessment Reference Date (ARD) of 08/02/24, revealed R4 had a Brief Interview of Mental Status (BIMS) of 15 (cognitively intact) out of 15.</p> <p>(continued on next page)</p>

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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>During interview and observation on 09/10/2024 at 10:55 a.m. R4 was observed lying down in bed. R4 explained that the food at the facility is not very good. R4 explained that frequently she does not like the food and that she gets an alternative for meals. R4 explained that she is getting tired of requesting peanut butter and jelly as a replacement because the food is so bad.</p> <p>Resident #29 (R29)</p> <p>Review of the medical record revealed R29 was admitted to the facility 03/18/2024. The most recent Minimum Data Set (MDS), with an Assessment Reference Date (ARD) of 06/24/2024, revealed R29 had a Brief Interview of Mental Status (BIMS) of 14 (cognitively intact) out of 15.</p> <p>During interview and observation on 09/10/2024 at 11:44 a.m. R29 was observed sitting on the side of his bed. R29 explained that the facility meals are never hot.</p>		

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<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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 22050</p> <p>Based on observations, interviews, and record reviews, the facility failed to: (1) clean and maintain food service equipment, (2) clean food production kitchen flooring surfaces, (3) properly store and label food products, and (4) effectively date mark potentially hazardous ready-to-eat food products effecting 107 residents, resulting in the increased likelihood for cross-contamination, bacterial harborage, and resident foodborne illness.</p> <p>Findings include:</p> <p>On 09/11/24 at 09:05 A.M., A comprehensive tour of the food service was conducted with Dietary Manager P. The following items were noted:</p> <p>The flooring surface was observed soiled with accumulated and encrusted (dust, dirt, grease) residue. The wall/floor junctures, corners, and entrance door frame cavities were also observed soiled with accumulated and encrusted dust, dirt, and grime.</p> <p>The entrance door exterior surface between the Main Dining Room and Food Production Kitchen was observed soiled with accumulated and encrusted dust/dirt/grime.</p> <p>The emergency eye wash station receptacle was observed soiled with accumulated and encrusted dust/dirt deposits.</p> <p>The 2017 FDA Model Food Code section 6-501.12 states: (A) PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. (B) Except for cleaning that is necessary due to a spill or other accident, cleaning shall be done during periods when the least amount of FOOD is exposed such as after closing.</p> <p>The mechanical dish machine wash temperature gauge was observed to read 136 degrees Fahrenheit during the wash cycle. The mechanical dish machine final rinse temperature gauge was also observed to read 176 degrees Fahrenheit during the final rinse cycle. The PSI (pounds per square inch) gauge was further observed to read 0 psi during the final rinse cycle. Note: The thermal verification tape turned black during the final rinse cycle indicating proper sanitization had occurred (160 degrees Fahrenheit or greater). Dietary Manager P indicated he would contact the contractual company for repairs as soon as possible.</p> <p>The 2017 FDA Model Food Code section 4-501.112 states: (A) Except as specified in (B) of this section, in a mechanical operation, the temperature of the fresh hot water SANITIZING rinse as it enters the manifold may not be more than 90oC (194oF), or less than: (1) For a stationary rack, single temperature machine, 74oC (165oF); or (2) For all other machines, 82oC (180oF). (B) The maximum temperature specified under (A) of this section, does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and SANITIZING of EQUIPMENT such as meat saws.</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 - Many</p>	<p>The 2017 FDA Model Food Code section 4-501.113 states: The flow pressure of the fresh hot water SANITIZING rinse in a WAREWASHING machine, as measured in the water line immediately downstream or upstream from the fresh hot water SANITIZING rinse control valve, shall be within the range specified on the machine manufacturer's data plate and may not be less than 35 kilopascals (5 pounds per square inch) or more than 200 kilopascals (30 pounds per square inch).</p> <p>The water supply valve was observed leaking, directly above the ice machine in-line filter.</p> <p>The Crown steamer copper drain line connection was observed leaking water onto the flooring surface, adjacent to an electrical supply line wrapped with black electrical tape.</p> <p>The service sink faucet was observed loose-to-mount. Dietary Manager P indicated he would contact maintenance for necessary repairs as soon as possible.</p> <p>The 2017 FDA Model Food Code section 5-205.15 states: A PLUMBING SYSTEM shall be: (A) Repaired according to LAW; and (B) Maintained in good repair.</p> <p>One gallon of Mooville Whole Milk was observed open (approximately one-sixteenth full) without an effective open or out date mark. Dietary Manager P indicated he would in-service train all staff on proper date marking procedures as soon as possible.</p> <p>The 2017 FDA Model Food Code section 3-501.17 states: (A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under S 3-502.12, and except as specified in (E) and (F) of this section, refrigerated, READY-TOEAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5 C (41 F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1.</p> <p>The Juice Machine exterior was observed soiled with food residue.</p> <p>The South Bend convection oven interior and exterior was observed with accumulated and encrusted food residue.</p> <p>The South Bend (oven, stove, griddle) was observed with accumulated and encrusted food residue. Dietary Manager P stated: We recently ordered a new oven unit.</p> <p>The Vulcan hot box interior/exterior surfaces and interior door gasket were observed soiled with accumulated and encrusted food residue.</p> <p>The garbage disposal overhead spray arm valve assembly was observed soiled with accumulated and encrusted food residue.</p> <p>The Amana microwave oven interior ceiling and wall surfaces were observed soiled with accumulated and encrusted food residue. Dietary Manager P indicated he would have staff thoroughly clean and sanitize the soiled food service equipment as soon as possible.</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 - Many</p>	<p>The 2017 FDA Model Food Code section 4-601.11 states: (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. (B) The FOOD-CONTACT SURFACES of cooking EQUIPMENT and pans shall be kept free of encrusted grease deposits and other soil accumulations. (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p> <p>The return-air-exhaust ventilation grill was observed heavily soiled with accumulated and encrusted dust/dirt deposits. The soiled ventilation grill measured approximately 24-inches-wide by 24-inches-long. Dietary Manager P indicated he would have maintenance thoroughly clean the soiled ventilation grill as soon as possible.</p> <p>The 2017 FDA Model Food Code section 6-501.14 states: (A) Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials. (B) If vented to the outside, ventilation systems may not create a public health HAZARD or nuisance or unLAWful discharge.</p> <p>On 09/13/24 at 09:00 A.M., Record review of the Policy/Procedure entitled: Dietary Cleaning and Sanitation dated 11/12/2021 revealed under Policy: It is the policy of this facility to maintain the sanitation of the kitchen through proper cleaning and sanitizing stationary food service equipment and food contact surfaces to minimize the growth of microorganisms that may result in food contamination. Food-contact surfaces are washed, rinsed, and sanitized: (1) After each use, (2) Before switching preparation to another food type, and (3) When the tool or items being used may have been contaminated.</p> <p>On 09/13/24 at 09:15 A.M., Record review of the Policy/Procedure entitled: Nourishment Room Refrigerators dated 11/08/2021 revealed under Policy: Nourishment Room Refrigerators will be maintained under Sanitary Conditions. Record review of the Policy/Procedure entitled: Nourishment Room Refrigerators dated 11/08/2021 further revealed under Procedure: (1) Temperatures will be checked and recorded twice a day, morning and evening, on the temperature logs by a facility Designee. (4) Guest/Resident food, snacks, and nourishments stored in the Nourishment Refrigerator will be covered, labeled, and dated with an In-Date, Open Date, and Use-by-Date. (5) All opened food and beverage items will be discarded after 3 days, counting the day the item was opened as Day 1. (6) The Manufacturer's Expiration Date on commercial supplements, soda, and sealed manufacturer products will be used until the item is opened. (7) Any item that is brought in by family or visitors that is not clearly dated will be discarded.</p> <p>45038</p> <p>During an observation on 09/10/2024 at 08:56 a.m. the kitchen floor was observed to be soiled with black substance, water was observed under the tray line table, and multiple cracked or chipped floor tile were observed.</p> <p>During an observation on 09/10/2024 at 09:07 a.m. the walk-in freezer a boxed pie crust was observed to have frozen clear substance on the outside of the box.</p> <p>During an observation on 09/10/2024 at 09:10 a.m. of the dry storage room it was observed to have multiple boxes on the floor which included: torte shells, open box of cups, open boxes of napkins, and empty boxes. Floor of the dry storage was visibly soiled.</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 - Many</p>	<p>In an interview on 09/10/2024 at 09:12 a.m. Dietary Manager (DM) P explained that food and products had been delivered to the facility on [DATE]. DM P could not explain why products were on the floor and had not been placed on the appropriate shelves at the facility. DM P explained that kitchen staff were currently placing the delivered items on the appropriate shelving units.</p>		

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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Make sure that the nursing home area is safe, easy to use, clean and comfortable for residents, staff and the public.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 22050</p> <p>Based on observations, interviews, and record reviews, the facility failed to effectively clean and maintain the physical plant effecting 107 residents, resulting in the increased likelihood for cross-contamination, bacterial harborage, and decreased air quality.</p> <p>Findings include:</p> <p>On 09/12/24 at 09:20 A.M., A common area environmental tour was conducted with Director of Maintenance T and Director of Housekeeping and Laundry Services S. The following items were noted:</p> <p>Beauty Shop: The desk fan was observed soiled with accumulated dust/dirt deposits. Director of Housekeeping and Laundry Services S indicated she would have staff thoroughly clean and sanitize the desk fan as soon as possible.</p> <p>100 Hall</p> <p>Shower Room: Two return-air-ventilation grills were observed heavily soiled with accumulated dust and dirt deposits.</p> <p>Ambulance Entrance/Exit Door: The door sweep was observed worn and torn, exposing an open space between the door slab and threshold plate. The damaged door sweep measured approximately 12-inches-long, creating daylight between the door slab and metal threshold plate. Director of Maintenance T indicated he would have staff replace the worn door sweep as soon as possible.</p> <p>200 Hall</p> <p>Restroom [ROOM NUMBER]: The commode base standpipe supply line was observed leaking water, adjacent to the collar nut.</p> <p>Main Dining Room: Four 24-inch-wide by 24-inch-long acoustical ceiling tiles were observed stained from a previous moisture leak.</p> <p>Center Nursing Station: The oscillating floor fan was observed soiled with accumulated and encrusted dust/dirt deposits.</p> <p>300 Hall</p> <p>Janitor Closet: The mop sink basin was observed heavily soiled with accumulated and encrusted soil residue. The return-air-exhaust ventilation grill was also observed heavily soiled with accumulated dust and dirt deposits.</p> <p>Tub Room: The hot water supply handle was observed leaking water at the hand sink faucet assembly. Director of Maintenance T indicated he would have staff make necessary repairs as soon as possible.</p> <p>(continued on next page)</p>

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235299	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/12/2024
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<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>Shower Room: The return-air-exhaust ventilation grill was observed soiled with accumulated and encrusted dust/dirt deposits.</p> <p>On 09/12/24 at 10:20 A.M., An environmental tour of sampled resident rooms was conducted with Director of Maintenance T and Director of Housekeeping and Laundry Services S. The following items were noted:</p> <p>105: The restroom paper towel dispenser was observed loose-to-mount.</p> <p>111: The Bed B oscillating floor fan was observed soiled with accumulated dust and dirt deposits.</p> <p>112: The Bed A drywall surface was observed (etched, scored, particulate), adjacent to the headboard. The damaged drywall surface measured approximately 8-inches-wide by 24-inches-long.</p> <p>113: The Bed B overbed light assembly was observed non-functional. The Bed B bedding (flat and fitted sheets) was also observed soiled with accumulated bodily waste and debris. The Bed B oscillating floor fan was further observed soiled with accumulated dust and dirt deposits. The restroom wall/floor vinyl coving strip was additionally observed loose-to-mount. The damaged vinyl coving strip measured approximately 2-3 feet-long.</p> <p>200: The restroom entrance door interior surface was observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high.</p> <p>201: The restroom entrance door interior surface was observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high.</p> <p>204: The restroom entrance door interior surfaces were observed (etched, scored, particulate). The damaged door surfaces measured approximately 3-feet-wide by 4-feet-high.</p> <p>206: The restroom entrance door interior surfaces were observed (etched, scored, particulate). The damaged door surfaces measured approximately 3-feet-wide by 4-feet-high.</p> <p>301: The restroom wall/floor vinyl coving base was observed loose-to-mount. The damaged vinyl coving base measured approximately 6-feet-long.</p> <p>305: The Bed A and Bed B oscillating floor fans were observed soiled with accumulated dust and dirt deposits. The restroom hand sink basin was also observed draining very slow. The restroom entrance door interior surface was further observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high.</p> <p>307: The Bed A and Bed B oscillating floor fans were observed soiled with accumulated dust and dirt deposits. The restroom hand sink basin was also observed draining very slow. The restroom entrance door interior surface was further observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high.</p> <p>(continued on next page)</p>		

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<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>308: The Bed A desk fan was observed soiled with accumulated dust and dirt deposits. The restroom entrance door interior surfaces were observed (etched, scored, particulate). The damaged door surfaces measured approximately 3-feet-wide by 4-feet-high. The restroom drywall surface was additionally observed (etched, scored, particulate). The damaged drywall surface measured approximately 12-inches-wide by 6-feet-long. The corner drywall surface, adjacent to the restroom entrance door, was further observed (etched, scored, particulate). The damaged corner drywall surface measured approximately 12-inches-high by 8-inches-long.</p> <p>311: The restroom drywall surface was observed (etched, scored, particulate). The damaged drywall surface measured approximately 12-inches-wide by 24-inches-long. The wall/floor vinyl coving base was also observed loose-to-mount. The damaged vinyl coving base measured approximately 3-feet-long.</p> <p>312: The restroom entrance door interior surface was observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high. The restroom entrance metal door frame was also observed (etched, scored, particulate). The damaged door frame measured approximately 3-inches-wide by 15-inches-high.</p> <p>317: The restroom entrance door interior surface was observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high. The restroom entrance metal door frame was also observed (etched, scored, particulate). The damaged door frame surface measured approximately 3-inches-wide by 15-inches-high.</p> <p>321: The restroom entrance door interior surface was observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high. The restroom entrance metal door frame was also observed (etched, scored, particulate). The damaged door frame surface measured approximately 3-inches-wide by 15-inches-high. The restroom drywall surface was further observed (etched, scored, particulate). The damaged drywall surface measured approximately 4-inches-wide by 24-inches-long.</p> <p>324: The Bed B overbed light assembly pull string extension was observed missing. The restroom wall/floor vinyl coving was also observed loose-to-mount. The damaged vinyl coving measured approximately 11 feet-long. The restroom entrance door interior surface was further observed (etched, scored, particulate). The damaged door surface measured approximately 3-feet-wide by 4-feet-high. The restroom entrance metal door frame was additionally observed (etched, scored, particulate). The damaged metal door frame measured approximately 3-inches-wide by 15-inches-high.</p> <p>09/12/24 02:05 PM An interview was conducted with Director of Housekeeping and Laundry Services S regarding the facility maintenance work order system. Director of Housekeeping and Laundry Services S stated: We have the TELS program.</p> <p>On 09/13/24 at 10:00 A.M., Record review of the Policy/Procedure entitled: Housekeeping Services dated 02/22/2023 revealed under Policy: To promote a sanitary environment. (I.) Frictional Cleaning: (A) Thorough scrubbing will be used for all environmental surfaces that are being cleaned in guest/resident care areas. (II.) Routine Cleaning of Horizontal Surfaces: (A) In guest/resident care areas, cleaning of non-carpeted floors and other horizontal surfaces will be done daily and more frequently if spillage or visible soiling occurs.</p> <p>(continued on next page)</p>		

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<p>F 0921</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Some</p>	<p>On 09/13/24 at 10:15 A.M., Record review of the Policy/Procedure entitled: Maintenance Department dated 08/17/2021 revealed under Policy: To assure proper maintenance of the physical plant.</p> <p>On 09/13/24 at 10:30 A.M., Record review of the Direct Supply TELS Work Orders for the last 60 days revealed no specific entries related to the aforementioned maintenance concerns.</p>		