

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235339	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/12/2024
NAME OF PROVIDER OR SUPPLIER Edison Christian Health Center		STREET ADDRESS, CITY, STATE, ZIP CODE 1000 Edison Ave NW Grand Rapids, MI 49504	

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>38905</p> <p>Based on observation, interview, and record review, the facility failed to store, prepare, distribute, and serve food in accordance with professional standards for food service safety. This deficient practice has the potential to result in food borne illness among all residents.</p> <p>Findings include:</p> <p>During the initial tour of the kitchen, starting at 9:48 AM on 9/10/24, an interview with Food Service Director (FSD) Z found that the facility date marks potentially hazardous food items for a three-day discard. Observation inside the walk-in cooler found a half gallon of skim milk dated 8/18 to 8/21 and an open thickened dairy beverage dated 8/18 to 8/21.</p> <p>Observation of the preparation cooler, at 10:02 AM on 9/10/24, found a container of egg salad and a container of tomato soup with no dates to indicate the discard for each product. Further observation found an open package of hot dogs dated 9/5 to 9/8.</p> <p>Observation of the South dining room, at 11:15 AM on 9/10/24, found an open thickened cranberry juice with no date to indicate discard. the item states its good for 7 days after opening.</p> <p>Observation of the [NAME] Dining room, at 11:22 AM on 9/10/24, found two magic cups stored in the refrigeration unit with no date. The item states its good for 5 days after thaw.</p> <p>Observation of the Ritz dining room, at 11:36 AM on 9/10/24, found an open container of Med Pass 2.0 with no date to indicate discard.</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 - Many</p>	<p>According to the 2017 FDA Food Code section 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking. (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. (B) Except as specified in (E) -(G) of this section, refrigerated, READY-TO-EAT TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and PACKAGED by a FOOD PROCESSING PLANT shall be clearly marked, at the time the original container is opened in a FOOD ESTABLISHMENT and if the FOOD is held for more than 24 hours, to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded, based on the temperature and time combinations specified in (A) of this section and: (1) The day the original container is opened in the FOOD ESTABLISHMENT shall be counted as Day 1; and (2) The day or date marked by the FOOD ESTABLISHMENT may not exceed a manufacturer's use-by date if the manufacturer determined the use-by date based on FOOD safety .</p> <p>According to the 2017 FDA Food Code section 3-501.18 Ready-to-Eat, Time/Temperature Control for Safety Food, Disposition. (A) A FOOD specified in 3-501.17(A) or (B) shall be discarded if it: (1) Exceeds the temperature and time combination specified in 3-501.17(A), except time that the product is frozen; (2) Is in a container or PACKAGE that does not bear a date or day; or (3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in 3501.17(A) .</p> <p>During a tour of the walk-in cooler, at 9:50 AM on 9/10/24, it was observed that an accumulation of debris was evident on the floor and perimeter of the cooler. Accumulation consisted of butter packets, cherry tomatoes, and other vegetable matter with dirt and debris and heavy gunk around the feet of the storage racks. An interview with FSD Z found that the walk-in cooler should get swept and mopped weekly. FSD Z went on to state that he was off last week, and some tasks may not have been done.</p> <p>During an observation of the clean utensil rack, at 10:25 AM on 9/10/24, it was found that as clean dish racks are used to store clean utensils in a covered expediting cart, over time, crumb debris has made its way to the floor of the cart and is visibly accumulating.</p> <p>During an interview with FSD Z, at 10:35 AM on 9/10/24, it was found that the stand-up mixer gets used daily. When asked if the mixer had been used yet today, FSD Z was unsure. Observation of the mixer found some stuck on dried white splatter debris on the over arm of the machine and in the metal bowl used for mixing. FSD Z stated he would get the unit cleaned.</p> <p>During an interview with FSD Z, at 10:43 AM on 9/10/24, it was found that the front of house kitchen staff wipe down the surface of the ice machine, but maintenance takes care of the deep cleaning of the unit. Observation of the ice machine found an accumulation of black and tan debris inside the unit on the front facing portion where ice is made. When asked if the debris was staining over time, FSD Z was unsure. A clean paper towel was used to wipe the inside surface and found the debris was easily wiped away.</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>Observation of the South dining room, at 11:14 AM on 9/10/24, found that the underside of the juice machine, between the spouts, was found to have sticky accumulation of debris with black spots on some surfaces. An interview with FSD Z found that he typically takes care of the juice machines himself, but being off last week they probably didn't get done.</p> <p>Observation of the [NAME] Dining room, at 11:22 AM on 9/10/24, found the refrigeration unit with ripped and torn gaskets on the side and bottom of the door. Further observation found an accumulation of lack debris around the bottom portion of the door and debris from an old spill inside the bottom of the unit.</p> <p>Observation of the Ritz dining room, at 11:35 AM on 9/10/24, found that the underside of the juice machine, between the spouts, was found to have sticky accumulation of debris with black spots on some surfaces. Observation of the refrigerator unit found an increased black debris in the gasket seals of the unit.</p> <p>An interview with Maintenance BB, at 1:55 PM on 9/10/24, found that they take care of the deep cleaning of the ice machine and that they are due for a cleaning. When asked about the accumulation inside the machine, Maintenance BB stated that dietary staff should be cleaning the surfaces as needed.</p> <p>According to the 2017 FDA Food Code section 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils. (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>According to the 2017 FDA Food Code section 6-501.12 Cleaning, Frequency and Restrictions. (A)PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean .</p> <p>Observation of the walk-in freezer, at 10:45 AM on 9/10/24, found a box of frozen raw burger patties open and exposed with no cover or container to protect the quality and safety of the product.</p> <p>According to the 2017 FDA Food Code section 3-302.11 Packaged and Unpackaged Food -Separation, Packaging, and Segregation. (A) FOOD shall be protected from cross contamination by: (4) Except as specified under Subparagraph 3-501.15(B)(2) and in (B) of this section, storing the FOOD in packages, covered containers, or wrappings;</p> <p>During a tour of the dish area, at 11:49 AM on 9/10/24, observation of the high temperature dish log didn't find any inconsistencies showing the machine was not working properly. After running the high temperature conveyor dish machine, three times with a maximum registering dish plate thermometer, it was found that the internal temperature was not achieving 160F or higher, even after the facilities heat sensitive tape was used to check the machine. It was also observed that during these cycles, the rinse pressure was found to range between 40-50 pounds per square inch (psi). An interview with Dietary Aide AA found that the pressure is typically 35-45 psi. Observation inside of the machine found accumulation of calcium, lime, and gunk debris on the spray arms, with visible debris blocking portions of some spray nozzles. Gauges of the machine at this time were reading 185-190 for rinse and 160-165 for the wash. When asked about how often the machine is delimed, FSD Z stated it was due.</p> <p>(continued on next page)</p>		

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