

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 235708	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/16/2024
NAME OF PROVIDER OR SUPPLIER Mary Free Bed Sub-Acute Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 235 Wealthy St Se, 5th Floor Grand Rapids, MI 49503	

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 0732</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Many</p>	<p>Post nurse staffing information every day.</p> <p>36221</p> <p>Based on observation, interview, and record review, the facility failed to post required nurse staffing information on a daily basis, for all 39 residents in the facility, resulting in a lack of available staffing information for residents and visitors.</p> <p>Findings include:</p> <p>In multiple observations of the facility hallways and common areas, from 5/14/24 to 5/16/24, no posted nurse staffing information was identified.</p> <p>In an interview on 5/16/24 at 9:07 AM, Interim Administrator A reported the daily nurse staffing information was not posted. Interim Administrator A reported that the facility had experienced a transition with management staff, and the responsibility to post the nurse staffing information was not passed onto the appropriate staff member.</p> <p>Review of the policy/procedure Posting of Direct Care Daily Staffing Numbers, dated 11/1/19, revealed .At the beginning of each shift, the community shall post in a prominent location accessible to residents and visitors and in a clear readable format, the following information: a) Community name b) Current date c) Total number and actual hours worked (including call-ins and absences) by the following categories of licensed and unlicensed nursing staff directly responsible for resident care per shift .Registered nurses .Licensed Practical Nurses (LPNs) or Licensed Vocational Nurses (LVNs) as defined under state law .Certified Nurse Aides d) Resident census .</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>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** 39083</p> <p>Based on observation, interview, and record review, the facility failed to discard expired food products, monitor cooling potentially hazardous foods, and properly sanitize dishware, resulting in the potential for increased risk of food borne illness, affecting all residents in the facility that consume food.</p> <p>Findings include:</p> <p>On [DATE] at 11:10 AM, staff were observed to be washing dishes in the dish machine. A plate simulating thermometer was ran through the dish machine to determine the sanitizing final rinse temperature and was found to be 145 degrees F. A second cycle was ran with the thermometer and the internal rinse temperature was 147 degrees F. At this time, Food Service Director (FSD) D was queried on what steps they need to take next and stated that they will stop using the dish machine and utilize the three-compartment sink. FSD D proceeded to contact maintenance to repair the dish machine.</p> <p>According to the 2017 FDA Food Code Section ,d+[DATE].11 Hot Water and Chemical. After being cleaned, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED in: (A) Hot water manual operations by immersion for at least 30 seconds and as specified under S ,d+[DATE].111; P (B) Hot water mechanical operations by being cycled through EQUIPMENT that is set up as specified under SS ,d+[DATE].15, ,d+[DATE].112, and ,d+[DATE].113 and achieving a UTENSIL surface temperature of 71oC (160oF) as measured by an irreversible registering temperature indicator; P or (C) Chemical manual or mechanical operations, including the application of SANITIZING chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under S ,d+[DATE].114. Contact times shall be consistent with those on EPA-registered label use instructions by providing: (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under ,d+[DATE].114(A), P (2) A contact time of at least 7 seconds for a chlorine solution of 50 MG/L that has a PH of 10 or less and a temperature of at least 38oC (100oF) or a PH of 8 or less and a temperature of at least 24oC (75oF), P (3) A contact time of at least 30 seconds for other chemical SANITIZING solutions, P or (4) A contact time used in relationship with a combination of temperature, concentration, and PH that, when evaluated for efficacy, yields SANITIZATION as defined in ,d+[DATE].10(B).</p> <p>On [DATE] at 11:11 AM, Dishwasher Y was observed to be rinsing off dishware as it was being taken out of the sanitizing compartment of the three-compartment sink. At this time, FSD D was queried on what the three compartment sink procedure is and stated that they rinse off silverware after the sanitizing step, but typically don't rinse off dishware.</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>According to the sanitizer Manufacturer's Directions For Use, it notes, To Sanitize Hard, Non-Porous Food Contact Surfaces and Equipment: 1. Prior to sanitization, remove gross particulate matter with a warm water flush, then wash equipment with detergent or cleaning solution and follow with a potable water rinse. 2. Prepare the sanitizing use solution by adding 1 - 2 mL per 500 mL of water (,d+[DATE] ppm active quat) (or equivalent dilution). 3. Apply sanitizing solution by immersion, coarse spray, mop, wipe, flood techniques or circulation techniques as appropriate to the equipment or surface to be treated. Allow a contact time of at least 1 minute. 4. Allow surfaces to drain thoroughly and air dry before resuming operation. Do not rinse.</p> <p>According to the 2017 FDA Food Code Section ,d+[DATE].14 Rinsing Equipment and Utensils after Cleaning and Sanitizing. After being cleaned and SANITIZED, EQUIPMENT and UTENSILS shall not be rinsed before air drying or use unless: (A) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under Subparts ,d+[DATE] and ,d+[DATE]; and (B) The rinse is applied only after the EQUIPMENT and UTENSILS have been SANITIZED by the application of hot water or by the application of a chemical SANITIZER solution whose EPA registered label use instructions call for rinsing off the SANITIZER after it is applied in a commercial WAREWASHING machine.</p> <p>On [DATE] at 11:30 AM a container of [NAME] was observed to be cooling in the blast chiller unit. At this item FSD D was queried if the cooling process was being tracked and stated that it is on the cooling log. A review of the facilities, TCS* Food Cooking and Coolin Log, dated ,d+[DATE], notes that the cooling process started for the [NAME] at 8:45 AM. The log shows no entry or tracking entered at the two hour temperature check time for proper cooling. FSD D proceeded to instruct staff to re-heat the [NAME] to re-start the cooling process.</p> <p>According to the 2017 FDA Food Code Section ,d+[DATE].14 Cooling. (A) Cooked TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled: (1) Within 2 hours from 57 C (135 F) to 21 C (70 F); P and (2) Within a total of 6 hours from 57 C (135 F) to 5 C (41 F) or less. P (B) TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cooled within 4 hours to 5oC (41oF) or less if prepared from ingredients at ambient temperature, such as reconstituted FOODS and canned tuna. P (C) Except as specified under (D) of this section, a TIME/TEMPERATURE CONTROL FOR SAFETY FOOD received in compliance with LAWS allowing a temperature above 5oC (41oF) during shipment from the supplier as specified in ,d+[DATE].11(B), shall be cooled within 4 hours to 5oC (41oF) or less. P (D) Raw EGGS shall be received as specified under , d+[DATE].11(C) and immediately placed in refrigerated EQUIPMENT that maintains an ambient air temperature of 7oC (45oF) or less.</p> <p>41982</p> <p>On [DATE] beginning at 9:50 AM, an initial tour of the kitchen/food service area was conducted with Food Service Director (FSD) D and Clinical Nutrition Manager (CNM) C.</p> <p>The following observations/interviews occurred during this initial tour:</p> <p>At 10:00 AM in the walk-in freezer, noted a partial case of whipped topping with a use by date of [DATE]; a bag of ciabatta bread labeled with a discard date of [DATE]; and a box of popsicles with a received date of , d+[DATE]. FSD D reported all the items should have already been discarded.</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>At 10:05 AM, the Food Cooking and Cooling Logs dated [DATE] - [DATE] and [DATE] were reviewed with FSD D. The logs included rows of boxes for entries of: PRODUCT (referring to name of the food product to be cooled); FINAL COOK TIME & TEMP (temperature) .TIME COOLING STARTED (per log - cooling starts when temp reaches 135 degrees F [Fahrenheit]), TIME & TEMP AFTER 2 HOURS (per log - at 2 hours, temp must read at or below 70 degrees F) .TIME & TEMP AFTER TOTAL OF 6 HOURS (per log - At 6 total hours, temp must read at or below 41 degrees F) . There were 18 food products documented on the logs that included entries for the names of the food products to be cooled, along with the final cook times and temperatures. Of those 18 food products documented, 1 included an entry for TIME & TEMP AFTER 2 HOURS and 6 included entries for TIME & TEMP AFTER TOTAL OF 6 HOURS. None of the 18 food products documented contained the complete cooling information. FSD D confirmed that the cooling logs had not been completed appropriately and reported the staff needed further education on how to properly complete the cooling log.</p> <p>At 10:12 AM at the cook's station, noted a powdered sugar shaker that had a moderate amount of dried food on the handle and dried/caked powdered sugar and debris on the lid. FSD D removed the container and confirmed it should be cleaned.</p> <p>At 10:14 AM in the trayline cooler, noted an opened container of soy milk labeled with an opened date of [DATE] and a discard date of [DATE]. FSD D removed the item from the cooler and discarded.</p> <p>At 10:15 AM in cooler 9, noted a white jelly-like, unidentified substance on the bottom shelf of the cooler next to a 2-liter bottle of soda. FSD D reported he did not know what the substance was and that it should not be there and asked a staff member to clean and sanitize the area.</p> <p>At 10:23 AM in cooler 7, noted 5 containers of yogurt that had varied expiration dates in [DATE].</p> <p>At 10:30 AM in cooler 13, noted a speed rack (a multi-shelf wheeled storage rack) that contained pre-cut desserts (cakes, Jell-O, etc.). The speed rack had dried food and debris on the racks. FSD D confirmed that the equipment needed to be cleaned.</p>		

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<p>F 0838</p> <p>Level of Harm - Potential for minimal harm</p> <p>Residents Affected - Many</p>	<p>Conduct and document a facility-wide assessment to determine what resources are necessary to care for residents competently during both day-to-day operations and emergencies.</p> <p>41982</p> <p>Based on interview and record review, the facility failed to annually review and update the required Facility Assessment, resulting in the potential for unidentified resources necessary to provide care and services to the resident population.</p> <p>Findings include:</p> <p>Review of the Facility Assessment document provided by the facility revealed the Facility Assessment was last completed, updated, or reviewed on 10/12/22.</p> <p>In an interview on 5/16/24 at 11:05 AM, Interim Nursing Home Administrator (NHA) A reported he had only been at the facility since April 2024. Interim NHA A reported he had contacted the former NHA who confirmed the Facility Assessment had not been completed, updated, or reviewed since 10/12/22. Interim NHA A reported he had since started working on an updated Facility Assessment and will review it with the quality team upon completion.</p>		