

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  235724	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  10/16/2024
NAME OF PROVIDER OR SUPPLIER  Dj Jacobetti Home for Veterans		STREET ADDRESS, CITY, STATE, ZIP CODE  425 Fisher St Marquette, MI 49855	

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>13791</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 any and all 61 residents of the facility. Findings include:</p> <p>On 10/14/24 at approximately 12:05 PM, Kitchen Staff (KS) B was observed cleaning cook ware at the three compartment sink. KS B was observed to wash utensils (food whip; spatulas; stirring spoons, sheet pans) and other food contact surfaces in the wash compartment, then rinsed in the center rinse compartment. KS B then quickly dipped each of the objects into the sanitizing solution of the third compartment for less than two seconds, then placed on the flanking drain board to the left of the sink. An interview was conducted at this time with KS B who was asked Do you know what you are doing wrong here? KS B replied No. When asked what type of sanitizing chemical was being used in the sanitizing solution, KS B replied Quat. When asked to define the amount of time a food utensil should be soaked in the Quat solution, KS B stated A minute?. The question was responded to in the affirmative. At this time KS B made no attempt to take the items from the draining board and replace them into the sanitizing solution for the required time.</p> <p>A review of the label on the sanitizing solution affirmed the minimum contact time for proper sanitizing of food contact surfaces was 60 seconds.</p> <p>At approximately 12:15 PM Kitchen Manager (KM) A entered the area. The above observation and interview was shared with KM A. KM A stated She knows better than that.</p> <p>A review of the FDA Food Code 2017 was conducted and it states:</p> <p>4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization -Temperature, pH, Concentration, and Hardness.</p> <p>A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under 4-703.11(C) shall meet the criteria specified under S7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, P and shall be used as follows:</p> <p>(C) A quaternary ammonium compound solution shall:</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>(1) Have a minimum temperature of 24 C (75 F), P</p> <p>(2) Have a concentration as specified under S 7-204.11 and as indicated by the manufacturer's use directions included in the labeling,</p>