

Department of Health & Human Services
Centers for Medicare & Medicaid Services

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Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 305049	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 03/28/2024
NAME OF PROVIDER OR SUPPLIER Riverwoods at Exeter		STREET ADDRESS, CITY, STATE, ZIP CODE 6 White Oak Drive Exeter, NH 03833	
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)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. 45419 Based on observation, interview, and policy review, it was determined that the facility failed to store food in accordance with professional standards. Findings include: Observation on 3/27/24 at 9:00 a.m. of the kitchen's walk-in refrigerator with Staff B (Culinary Manager) and Staff C (Assistant Dietary Manager) revealed the following: A facility container labeled marinara sauce with an open date of 3/18/24 without a use-by date Vegetable pot pie with an open date of 3/19/24 without a use-by date A clear plastic facility container with onions that were soft and sitting in water with a date of 3/16/24 without a use-by date One package of sauerkraut with an open date of 2/19/24 without a use-by date One large plastic container of poppyseed dressing with a manufacturer's use by date of 2/1/23 One large plastic facility container, with the lid open, with cooked pasta and the pasta was hard around the edges and dried with no dates Three sheet pans with potato pancakes uncovered and exposed to the air with no dates Five 8 ounce cartons of milk with a manufacturer's expiration date on the cartons dated 3/22/24 One clear facility container with thick yellow liquid with no identifier and no dates 11 quarts of milk with a manufacturer's expiration date of 3/24/24 Three sheet pans with cut up mushrooms uncovered and exposed to the air with no dates One large eggplant with a large area that was soft and leaking fluid. (continued on next page)		

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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Interview on 3/27/24 at 9:15 a.m. with Staff B confirmed the above findings and stated that all items should be covered, dated when opened, and should be discarded within 5 days of the open date. Interview on 3/27/24 at 9:20 a.m. with Staff C confirmed the above findings in the walk-in refrigerator. Review on 3/27/24 of the facility's policy titled Dining Service Food Storage (policy not dated) revealed: . Proper storage of food assures that there will be minimal contamination of the food from any sources and that the natural growth of microorganisms in food will not result in food-borne illness. Therefore, measures to prevent the contamination of food must consider the environment in which food is stored and the potential for contamination under these conditions .Food Storage #1 B. Sanitation in storage area: .G. Routinely inspect the area for cleanliness. H. Check for bulging or broken containers, spilled, spoiled, or infected food. Remove immediately, and thoroughly clean the area to prevent contamination to other food .#7 All items should be sealed and labeled Review on 4/5/24 of the 2022 Food Code U.S. Food and Drug Administration, retrieved from https://www.fda.gov/food/FDA-food-code/food-code-2022, revealed the following: .Annex 3, Public Health Reasons/Administrative Guidelines . Chapter 3 Food .3-305.11 Food Storage .FOOD shall be protected from contamination by storing the FOOD: (1) In a clean, dry location; (2) Where it is not exposed to splash, dust, or other contamination .On-premises preparation .(D) A date marking system that meets the criteria stated in (A) and (B) of this section may include: (1) Using a method approved by the regulatory authority for refrigerated, ready-to-eat time/temperature control for safety food that is frequently rewrapped, such as lunchmeat or a roast, or for which date marking is impractical, such as soft serve mix or milk in a dispensing machine; (2) Marking the date or day of preparation, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded .(3) Marking the date or day the original container is opened in a food establishment, with a procedure to discard the food on or before the last date or day by which the food must be consumed on the premises, sold, or discarded .; or (4) Using calendar dates, days of the week, color-coded marks, or other effective marking methods .		