

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: 305074	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/25/2026
NAME OF PROVIDER OR SUPPLIER Holy Cross Health Center		STREET ADDRESS, CITY, STATE, ZIP CODE 357 Island Pond Road Manchester, NH 03109	
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 - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observation, record review and interviews, the facility failed to ensure appropriate sanitization of dishware for 1 of 1 kitchen observed. Findings include: Observation on 2/23/26 at 9:00 a.m. in the dishwashing room revealed the dish machine had a final rinse temperature of 176 F (degrees Fahrenheit). During the next run, the final rinse temperature was 172 F. Interview on 2/23/26 at 9:05 a.m. with Staff A (Dietary Aide) confirmed the above findings. Staff A stated that the dish machine is a high temperature unit. Review on 2/23/26 of the February 2026 dish machine temperature logs revealed the following dates that the final rinse temperature was below 180 F with no documented corrective action: 2/1/26 (172 F), 2/4/26 (170 F), 2/11/26 (175 F), 2/12/26 (175 F, 178 F), 2/13/26 (175 F), 2/14/26 (170 F), 2/15/26 (174 F), 2/15/26 (165 F), 2/16/26 (174 F), 2/18/26 (179 F), 2/23/26 (176 F) and 2/23/26 (172 F). Review on 2/23/26 of the facility's policy titled Dishwasher Temperature, revised on 6/1/2022, revealed, The final rinse temperature shall be 180 F or above but not to exceed 194 F. Corrective actions shall be taken for any final rinse temperature below the required final rinse temperature. 5. Water temperatures shall be measured and recorded prior to each meal and/or after the dishwasher has been emptied or re-filled for cleaning purposes. Review on 2/23/26 of the FDA Food Code 2022, retrieved from: https://www.fda.gov/media/164194/download, revealed: .4-501.15 Warewashing Machines, Manufacturers' Operating Instructions. (A) A WAREWASHING machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions .501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures. (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 90 C (194 F), or less than: .(2) For all other machines, 82 C (180 F) .Review on 2/23/26 of the ECOLAB XL-HT dish machine specification revealed, .Operating temperatures sanitizing rinse (minimum) 180 F. Interview on 2/23/26 at 2:00 p.m. with Staff C (Director of Nursing) confirmed the above policy and manufacturer's instructions.		

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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