

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 305092	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/27/2026
NAME OF PROVIDER OR SUPPLIER Hillsboro House Nursing Home		STREET ADDRESS, CITY, STATE, ZIP CODE Po Box 400 67 School Street Hillsboro, NH 03244	

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>Based on observation, interview and record review, the facility failed to store and prepare food in accordance with professional standards for food service safety. Findings include: Observation on 4/27/26 at approximately 12:00 p.m. with Staff A (Executive Director) revealed the following unsanitary conditions in the main kitchen: a build up of a white substance on the floor to the left side of the dishwasher; a wet hand towel on the floor under the left corner of the dishwasher; a wet washcloth on the floor under the right corner of the dishwasher; a large amount of debris on the floor under the rinse sink; a pink container filled three quarters full of a cloudy liquid sitting under the drain under the rinse sink; an area missing the laminate flooring directly in front of the rinse sink, measuring approximately 4.5 inches by 5 inches; a large amount of debris under the sanitizing sink; a large amount of dust between wall and the left side of oven; a large amount of debris under the oven; a build up of debris and grease on the hood vent; the center island was noted to have debris under it and the shelves under it had built up debris where the bread was being stored; the corner shelf had three cases of soda and a six pack of beer stored on the floor. Interview on 4/27/26 at approximately 12:00 p.m. with Staff A confirmed the above observations. Review on 4/27/26 of the FDA Food Code 2017 revealed, 4-101.19 Nonfood-Contact Surfaces. Nonfood-contact surfaces of equipment routinely exposed to splash or food debris are required to be constructed of nonabsorbent materials to facilitate cleaning. Equipment that is easily cleaned minimizes the presence of pathogenic organisms, moisture, and debris and deters the attraction of rodents and insects. Cleanability 6-201.11 Floors, Walls, and Ceilings. Except as specified under S 6-201.14 and except for antislip floor coverings or applications that may be used for safety reasons, floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are SMOOTH and EASILY CLEANABLE.</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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