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

Printed: 11/20/2025 Form Approved OMB No. 0938-0391

A. Building B. Wing O8/21/2025 NAME OF PROVIDER OR SUPPLIER Webster at Rye STREET ADDRESS, CITY, STATE, ZIP CODE 795 Washington Road Rye, NH 03870 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)	STATEMENT OF DEFICIENCIES	(X1) PROVIDER/SUPPLIER/CLIA	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY	
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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

FORM CMS-2567 (02/99) Previous Versions Obsolete Event ID:

Facility ID: 305099

If continuation sheet Page 1 of 2

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

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			No. 0938-0391
STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 305099	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 08/21/2025
NAME OF PROVIDER OR SUPPLIER Webster at Rye		STREET ADDRESS, CITY, STATE, ZIP CODE 795 Washington Road Rye, NH 03870	
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F 0881 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Implement a program that monitors Based on interview and record reviprotocols that address unnecessar stewardship. (Resident identifiers is #38's physician's order revealed ar #38's medical record revealed no a 8/21/25 of Resident #38's Revised UTI infection on 7/7/25 did not med Nursing) confirmed that the above Stewardship or the use of an antibitime-outs for antibiotic use. Staff A Review on 8/21/25 of the CDC (Ce Stewardship for Nursing Homes, digov/antibiotic-use/hcp/core-element practices which should be applied antibiotic. These practices include symptoms when a resident is first s and implementing an antibiotic reviprescribed in your facility. Antibiotic need for and choice of an antibiotic. Review on 8/20/25 of the facility's an antibiotic is to be started, it will lorder as based on resident's histor	ew, it was determined that the facility for yor inappropriate antibiotic use for 1 or s #38.) Findings include: Resident #38 in order dated 7/7/25 for Cipro for an Unartibiotic time out was completed for the McGeer Criteria for Infection Surveillar et criteria. Interview on 8/21/25 at 8:12 afacility's policy titled Antibiotic Manage otic time out. Further interview revealer revealed that the facility follows the Clinters for Disease Control and Preventiated 3/18/24 and retrieved from https://ds/nursing-homes-antibiotic-stewardsheduring the care of any resident suspection of having an infection, optime we process, also known as an antibiotic reviews provide clinicians with an opposition of the control o	ailed to implement antibiotic use f 6 residents reviewed for antibiotic Review on 8/21/25 of Resident TI.Review on 8/21/25 of Resident e above antibiotic.Review on nee Checklist, dated 8/5/25, for the a.m. with Staff A (Director of ment did not include Antibiotic d that the facility did not document DC for antibiotic use guidelines. on) Core Elements of Antibiotic www.cdc. ip.html revealed, . Standardize the ted of an infection or started on an ication of clinical signs and izing the use of diagnostic testing, ic time-out, for all antibiotics portunity to reassess the ongoing d more information is available. It is a proposed to the prescriber will edical Doctor/Nurse Practitioner]