

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  335208	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  11/05/2024
NAME OF PROVIDER OR SUPPLIER  Valley View Manor Nursing Home		STREET ADDRESS, CITY, STATE, ZIP CODE  40 Park Street Norwich, NY 13815	

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>27522</p> <p>Based on observation, record review, and interviews during the abbreviated survey (NY00357986), the facility did not ensure food related equipment functioned in accordance with professional standards for food service safety in the main kitchen. Specifically, the water temperatures of the wash and rinse sinks in the three bay sink system (a 3-step process used to manually wash, rinse, and sanitize dishware) were not hot and less than 110 degrees Fahrenheit.</p> <p>Findings include:</p> <p>The facility policy, Sanitization, revised 5/2024, documented the food service area shall be maintained in a clean and sanitary manner. All equipment, food contact surfaces, and utensils shall be washed to remove or completely loosen soil by using the manual or mechanical means necessary and sanitized using hot water and/or chemical sanitizing solutions. Sanitizing of utensils should be accomplished by contact with sanitizing solution or immersion for 30 seconds in hot (at least 171 degree Fahrenheit) water.</p> <p>The Pot and Pan Cleaning and Sanitizing Procedures, located on the wall above the three bay sinks documented:</p> <ul style="list-style-type: none"> <li>- fill wash sink with automatic dispenser or manually by adding hot water and detergent; and</li> <li>- fill rinse sink with hot water and submerge in hot water rinse.</li> </ul> <p>The undated facility policy, Lack of Hot Water, documented if the facility experienced a lack of hot water in the kitchen, then the following procedures would be followed:</p> <ul style="list-style-type: none"> <li>- pots, pans, trays, cooking utensils, and other items required for washing would be washed using the three compartment sink sanitizing method; and</li> <li>- water may be heated on the stove for use in the three compartment sinks and for any other procedure requiring hot water.</li> </ul> <p>During an interview on 10/23/2024 at 11:15 AM, the Food Service Director stated they were pouring hot water from a large pot on the stove top into the three bay sinks. They stated the acceptable water temperature range for hot water was 100 degrees Fahrenheit to 120 degrees Fahrenheit.</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>During an observation on 10/23/2024 at 1:24 PM, using a state thermometer the water in the wash sink was temped at 92 degrees Fahrenheit, and the water in the rinse sink was temped at 87 degrees Fahrenheit. Various kitchen items were in these sinks and in the process of being cleaned.</p> <p>During an interview on 10/23/2024 at 1:35 PM, the Food Service Director stated they would temp the water from the stove top and once it hit 150 degrees Fahrenheit it would be poured into the wash sink and the rinse sink. They stated that the soap entering the wash sink would be dispensed through the cold water, and that no cold water would enter the rinse sink. They stated since the loss of hot water occurred on 10/21/2024, they had not been taking temperatures of the three bay sinks and would not consider 92 degrees Fahrenheit and 87 degrees Fahrenheit hot. The Food Service Director verified these temperatures were obtained while a dietary aide was cleaning the various kitchen items used during the lunch meal, and this dietary aide had been reviewing the pot sink instructions posted on the wall. They stated they expected the food service worker to tell them the water in the wash sink and in the rinse sink was not hot.</p> <p>During an interview on 10/25/2024 at 2:02 PM, The Administrator stated they would have expected the food service staff have measured the temperature of the hot water inside the three bay sinks to make sure they were hot. They verified the sanitation policy, last revised 5/2024, had documented hot water was required when manually washing kitchen equipment.</p> <p>10NYCRR 415.14(h)</p>		