

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 335795	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/02/2025
NAME OF PROVIDER OR SUPPLIER Andrus on Hudson		STREET ADDRESS, CITY, STATE, ZIP CODE 185 Old Broadway Hastings on Hudson, NY 10706	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observation and interview conducted during the recertification and abbreviated (NY00378520) surveys from 6/25/25 to 7/2/25, the facility did not ensure residents were provided food and drink that was palatable, attractive, and at a safe and appetizing temperature. Specifically, when a test tray was sampled the tuna salad was not cold to taste, and yogurt was held at 58 degrees Fahrenheit in the kitchen during an observation of the lunch meal service.</p> <p>Findings include:</p> <p>The facility policy, Food Preparation, approved 3/14/05 documented prepared cold foods held on ice or in refrigerators will be kept cold (40 degrees Fahrenheit or below), temperatures will be recorded.</p> <p>During an observation on 6/30/25 at 11:27 AM of the lunch meal service, yogurts, sodas, and desserts were observed on resident's meal trays on racks near the hot steam table in the kitchen. Hot food had not yet been placed on the resident trays at that time. A temperature taken of yogurt by the Food Service Director documented it was at 58 degrees Fahrenheit. At that time, the Food Service Director was interviewed and stated the procedure was to pre-assemble the racks of meal trays with cold food items prior to the start of tray line, and stated they store the meal racks in the walk-in refrigerator until 11:15 AM. Then they are pulled from refrigeration and left in the kitchen until tray line begins. They stated this was done to facilitate timely meal delivery to the units. They stated they followed the procedure today.</p> <p>On 6/30/25 at 12:09 PM lunch meal trays were delivered to Unit 2. The lunch meal for Resident #62 was intercepted prior to delivery to the room at 12:27 PM and was used as a test tray for palatability and temperature. When tasted, the tuna salad was not cold to taste. At 12:32 PM, the tuna salad had a temperature of 57 degrees Fahrenheit; the temperature was taken by the Dietary Operation Manager.</p> <p>During an interview on 6/30/25 at 3:08 PM, Dietary Aide #11 reported cold food items like salads, yogurt, and milk were routinely pulled from refrigeration at 11:00 AM for lunch meal service and they stated the tray line started at 11:30 AM. They expressed concern because cold foods were not kept on ice when they were pulled from refrigeration, and stated they were concerned that cold foods should not be kept out of refrigeration for that length of time.</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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Few</p>	<p>During a follow up visit to the kitchen on 7/2/25 at 3:56 PM to review the documented temperatures of cold food items at lunch, no record of cold food temperatures in the log were documented for any meal. During an interview at that time, Dietary Supervisor #10 stated they did not take temperatures of cold foods or document the temperatures. They stated only the hot food temperatures were obtained before lunch service at 11:30 AM.</p> <p>10 NYCRR 415.14 (d)(1)(2)</p>		