

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 345303	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 05/07/2025
NAME OF PROVIDER OR SUPPLIER The Laurels of Greentree Ridge		STREET ADDRESS, CITY, STATE, ZIP CODE 70 Sweeten Creek Road Asheville, NC 28803	

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 - Some</p>	<p>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 50046</p> <p>Based on observations and staff interviews, the facility failed to discard food items that were beyond the manufacturer's expiration date in 2 of 2 walk-in coolers (cooler #1 and cooler #2) in the kitchen and 1 of 1 dry food storage areas. These deficient practices had the potential to affect food served to residents.</p> <p>The findings included:</p> <p>1. An initial tour of the kitchen occurred on [DATE] at 9:30 AM with the Dietary Manager. The initial observation of the walk-in cooler and dry food storage areas revealed the following:</p> <p>a. The cold food storage had food items that were stored for use beyond the manufacturer's expiration date.</p> <ul style="list-style-type: none"> - two bags of shredded lettuce with a manufacturer expiration date of [DATE] was observed in cooler #1 - one box of mixed lettuce with a manufacturer expiration date of [DATE] was observed in cooler #1. - two containers of egg salad with a manufacturer expiration date of [DATE] was observed in cooler #2 <p>b. The dry food storage area had food items that were stored for use beyond the manufacturer's expiration date.</p> <ul style="list-style-type: none"> -three packs of hotdog buns with a manufacturer expiration date of [DATE]. <p>An interview was conducted with the Dietary Manager (DM) on [DATE] at 9:45 AM. The DM stated food items should be discarded if they were expired, and food storage areas should be checked daily for expired food items. She reported she checked the dry food storage and cold food storage areas daily for expired food items when she was at the facility. The DM said the Cooks should be responsible for checking the food storage areas for expired items on the weekends and when she was not at the facility. The DM explained she had just hired two new</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 - Some</p>	<p>Cooks, and they had been working this past weekend. She stated she had not told the new cooks specifically they needed to check the food storage areas, and they had not known they needed to check the food storage areas for expired items. The DM reported she had been out of town last week and the two new Cooks had been working over the weekend and thought that was why the food storage areas had not been checked and had expired food items.</p> <p>An interview was conducted with the Administrator on [DATE] at 10:49 AM. The Administrator stated food storage areas should be checked daily for expired items and if there was something expired it should be discarded. He reported the DM had been out of town last week and there had been new kitchen staff working and said he thought that was why the food storage areas had not been checked and had expired food times.</p>		