

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365259	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 09/12/2025
NAME OF PROVIDER OR SUPPLIER Divine Rehabilitation and Nursing at Canal Pointe		STREET ADDRESS, CITY, STATE, ZIP CODE 145 Olive St Akron, OH 44310	

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 - Many</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p>Based on observation, interview, and policy review the facility failed to provide food at appetizing temperatures. This had the potential to affect 108 residents receiving meals from the kitchen. The facility identified three residents (#31, #51, and #108) who received nothing by mouth (NPO). The facility census was 111. Findings include: An interview on 09/09/25 at 10:06 A.M. with Dietary Supervisor (DS) #100 revealed there had been residents complaining about hot foods being served cold.</p> <p>An observation was conducted on 09/09/25 at 10:46 A.M. of the kitchen tray line being set-up for the lunch meal service. The lunch meal consisted of corn, Spanish rice, chicken enchilada, and enchilada sauce. Temperatures at the start of tray line service were recorded as followed by [NAME] #306 between 11:15 A.M. and 11:16 A.M.: the corn was 158 degrees Fahrenheit (&deg;F), Spanish rice was 170 &deg;F, chicken enchilada was 170 &deg;F and enchilada sauce was 170&deg;F. During the tray line observation there were no plate warmers nor hot pellets used to help conserve food temperature after the foods were plated for service. The chicken enchiladas were being held for service on a baking sheet that was placed uncovered on a cart next to the steam table. No method of heat conservation was observed, as the enchiladas remained on the cart instead of on the steam table. The temperature of the last chicken enchilada being served from the uncovered baking sheet was taken at 11:33 A.M. by [NAME] #306, and the temperature was 130&deg;F. The chicken enchilada was then put on a plate, placed in a tray cart, and sent to the fourth floor to be served. Observation of the the lunch tray line meal service continued and [NAME] #306 was observed removing additional pans of chicken enchiladas from the oven and setting them out next to the tray line for meal service. At 12:02 P.M. the last tray for the second floor was plated. The final serving temperature of the chicken enchilada was 160&deg;F, mashed potatoes taken from the steam table was 120&deg;F, and green beans taken from the steam table was 80&deg;F taken by [NAME] #306. A plate cover was then placed over the dish and placed on the tray cart. The tray cart left the kitchen at 12:05 P.M. and was served to Resident #4 at 12:15 P.M. Permission was given by Resident #4 for DS #100 to take the final temperature of their food items. At 12:15 P.M. the temperature of the meal was observed to be chicken enchilada 115&deg;F, mashed potatoes 115&deg;F, and green beans 95&deg;F. The findings above were verified by DS #100 at the time of the observation.</p> <p>An interview on 09/09/25 at 2:50 P.M. with Certified Nurse Aid (CNA) #356 revealed residents had been complaining about hot foods being served cold.</p> <p>An interview on 09/09/25 at 3:14 P.M. with Resident #4 revealed he preferred a warmer chicken enchilada.</p> <p>An interview on 09/10/25 at 10:09 A.M. with Resident #33 revealed the hot food was often served cold.</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 - Many</p>	<p>Review of the facility policy titled Food Preparation Guidelines, dated 2025, revealed food should be at an appetizing temperature including serving hot foods hot and addressing resident complaints about food.</p> <p>Review of the facility policy titled Record of Food Temperatures, dated 2025, revealed hot foods will be held at 135&deg;F.</p>

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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>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, record review and policy review the facility failed to ensure food was stored, prepared and served under sanitary conditions. This had the potential to affect 108 residents receiving meals from the kitchen. The facility identified three residents (#31, #51, and #108) as receiving nothing by mouth (NPO). The facility census was 111. Findings include:</p> <p>Review of pest control invoices dated 07/15/25 to 08/27/25 revealed pest control serviced for kitchen insects and existing rodent bait stations on 07/15/25, and on 08/27/25 extra service was provided for rodents.</p> <p>An interview on 09/09/25 at 10:06 A.M. with Dietary Supervisor (DS) #100 revealed they were aware of an existing problem with small, flying insects in the kitchen.</p> <p>An observation was conducted on 09/09/25 at 10:46 A.M. with DS #100 and revealed the following concerns: ten small, flying insects were hovering above the handwash sink. Two small, flying insects were hovering around the dishwasher. Six small, flying insects were flying near a hanging dish cabinet, and three small, flying insects were flying near the oven which demonstrated a pervasive insect problem throughout the kitchen. There were multiple areas of chipped or bubbled paint and damaged drywall near the handwash sink and in food preparation areas. There was a moderate collection of food debris on the vertical food storage rack and on the wall near the standing mixer. There was an area of standing water on the floor near the dishwasher. Also, the following areas were observed to have a layer of moderate to heavy black grime: the oven doors, the range top, a pipe near the top of the range, various areas of the kitchen floor, the nozzles of the range hood fire suppression system, and the horizontal surface of the sprinkler pipes. The above findings were verified by DS #100 at the time of the observations.</p> <p>An observation was conducted on 09/09/25 at 2:22 P.M. of the second floor kitchenette and revealed a rodent bait box against the wall near the microwave stand. Multiple rodent droppings were noted to be around the bait box on the floor and on the microwave stand behind the microwave.</p> <p>An interview on 09/09/25 at 2:25 P.M. with the Assistant Director of Nursing verified the above findings in the second floor kitchenette.</p> <p>Review of the facility policy titled Sanitation Inspection, dated 2025, revealed all food service areas should be kept clean, sanitary, and protected from rodents and insects. Noted within the policy was that inspections should be conducted weekly to ensure the main production area and food preparation area were clean and comply with sanitation and food service regulations.</p> <p>This deficiency represents non-compliance investigated under Complaint Number 2611175.</p>		