

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365329	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/02/2024
NAME OF PROVIDER OR SUPPLIER Embassy of Marion		STREET ADDRESS, CITY, STATE, ZIP CODE 175 Community Drive Marion, OH 43302	

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>48568</p> <p>Based on observation, staff interview, and policy review, the facility failed to ensure food was served at safe holding food temperatures. The deficient practice had the potential to affect all 63 residents that receive food from the kitchen. The facility census was 63.</p> <p>Findings include:</p> <p>Observation on 04/02/24 at 12:19 P.M., with Dietary Manager #35 and District Manager #95, of the tray line revealed the lunch menu consisted of meatballs, capris vegetables, and white rice. Dietary Manager #35 gave a thermometer and sanitizer wipes to Cook #40. Cook #40 then temperature tested the food on tray line being served on the test tray. The meatballs were 150 degrees Fahrenheit, the capris vegetables were 127 degrees Fahrenheit, and the white rice was 130 degrees Fahrenheit coming out of hot holding to be placed on the test tray. The test tray left the kitchen at 12:21 P.M.</p> <p>Observation of tray distribution in the Reflections unit started on 04/02/25 at 12:24 P.M.</p> <p>Interview on 04/02/24 at 12:26 P.M., with Dietary Manager #35 revealed she was not aware what temperature the food should be during hot holding and that she was going to have to ask.</p> <p>Interview on 04/02/24 at 12:29 P.M., with District Manager #95 revealed they want food to be at least 135 degrees Fahrenheit coming out of the kitchen. When asked if the facility does test trays, District Manager #95 said they haven't gotten to train Dietary Manager #35 to do test trays yet.</p> <p>Observation of the test tray that left the kitchen at 12:21 P.M., was opened at 12:41 P.M., Dietary Manager #35 temperature tested the food on the tray and confirmed the food temperatures. The meatballs were 127 degrees Fahrenheit, the capris vegetables were 129 degrees Fahrenheit, and the white rice was 132 degrees Fahrenheit.</p> <p>Review of the policy titled, Food Preparation Policy dated February 2023, stated all foods will be held at appropriate temperatures, greater than 135 F (or as state regulation requires) for hot holding and less than 41 F for cold holding.</p> <p>This deficiency represents non-compliance investigated under Complaint Number OH00152371.</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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