STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:	(X2) MULTIPLE CONSTRUCTION	(X3) DATE SURVEY COMPLETED
	365417	A. Building B. Wing	06/30/2025

NAME OF PROVIDER OR SUPPLIER	STREET ADDRESS, CITY, STATE, ZIP CODE
Country Club Center I	860 Iron Avenue Dover, OH 44622

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)
F 0684 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Few	Provide appropriate treatment and care according to orders, resident's preferences and goals. **NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** Based on review of the medical record and interview with the staff the facility failed to ensure an orthopedic consultation was set up as ordered for Resident #57. This affected one resident (Resident #57) of three reviewed for quality of care. Findings included: Review of the medical record revealed Resident #57 was admitted to the facility on [DATE]. Diagnoses included congestive heart failure, hypertension atherosclerotic heart disease, atrial fibrillation, venous insufficiency, diabetes, spinal stenosis, hypothyroidism, and anemia. Resident #57 was discharged to the hospital on [DATE]. Review of the Nurse Progress Note dated 05/06/25 at 2:30 P.M. revealed Resident #57 was transferred from the Assisted Living to the Skilled Nursing Facility due to increased difficulty ambulating. A new order was received to refer the resident to the orthopedic physician and for Tramadol 50 milligrams twice daily for seven days. Review of the physician's orders revealed Resident #57 had an order for an orthopedic referral due to worsening knee pain dated 05/06/25. Review of the Occupational Therapy Evaluation dated 05/07/25 revealed Resident #57 reported pain in the right knee at an eight out of 10 on the pain scale. Resident #57 stated she was waiting for an appointment to be scheduled with the orthopedic doctor to further assess for pain in the right lower extremity. Review of the Discharge Minimum Data Set assessment dated [DATE] revealed Resident #57 had moderately impaired cognition. Further review of the medical record revealed no evidence a referral was set up for an orthopedic physician. On 06/25/25 at 2:00 P.M. an interview with the Administrator verified an appointment was never set up of an orthopedic referral however he indicated Resident #57 had only been in the facility for six days and they did not have time to set it up. This deficiency represents non-compliance investigated under Complaint Number OH00166266.

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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(X4) ID PREFIX TAG	SUMMARY STATEMENT OF DEFICIENCIES (Each deficiency must be preceded by full regulatory or LSC identifying information)
F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature. Based on medical record review, resident interview, staff interview, review of the test tray, review of facility policy, and review of United States Department of Agriculture (USDA) guidelines, the facility failed to maintain palatable and appetizing food temperatures. This had the potential to affect all residents in the facility. The census was 56. Findings included: Review of the resident council minutes dated 05/22/25 revealed an unidentified resident complained of cold biscuits and gravy. On 06/25/25 at 7:40 A.M. an interview with Resident #25 revealed the food was sometimes cold. On 06/25/25 at 9:13 A.M. an interview with Resident #42 revealed the food was sometimes cold, but he understood it due to how far it had to come from the kitchen. On 06/25/25 at 9:17 A.M. an interview with Resident #39 revealed the food was always cold. Observation of the meal service on 06/25/25 from 10:50 A.M. to 12:50 P.M., revealed the dietary staff prepared the lunch meal that consisted of barbeque (BBQ) chicken, mashed potatoes, a broccoli, cauliflower and carrot blend, and apple crisp. Cooking temperatures obtained at this time by Assistant Dietary Manager #201, using a facility thermometer, revealed the BBQ chicken was 205 degrees Fahrenheit (F), the broccoli, cauliflower and carrot blend was 163 degrees F and the mashed potatoes were 180 degrees F. Food and beverage items prepared for this meal were confirmed to be consistent with the printed menu. Observation of food supplies confirmed the facility had sufficient amounts of various nutritious food and beverage selections. Further observation continued as dietary staff plated the lunch meal from a steam table in the kitchen. As the tray line neared an end, the surveyor requested a test tray be prepared and placed on the D hall food cart. Observation was made as the test tray was prepared and placed under the heat lamp at 12:40 P.M. until a Certified Nursing Assistant (CNA) came to pick up the meal cart. Then all of the meal trays were loaded onto the meal cart, transported down the hallway and passed out by the staff. The test tray remained on the cart in view of the surveyor until all other trays were distributed to residents. The test tray was removed from the cart at 12:50 P.M. by Dietary Manager #111 who used a facility thermometer that confirmed the temperatures were 122 degrees F for the BBQ chicken, 107.5 degrees F for the broccoli, cauliflower and carrots blend and 112 degrees F for the mashed potatoes and gravy. He verified the food dropped in temperature and should not have dropped that much. Immediately following confirmation of the test tray temperatures, the surveyor taste-tested the food, which was cold in temperature. Review of the facility policy titled, Food Preparation, dated 06/20/17 revealed the purpose was to ensure food was prepared in accordance with the USDA food code guidelines. Dietary staff would ensure all foods are held at an appropriate temperature of 135 degrees F for holding hot foods. (continued on next page)

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F 0804 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Review of the USDA guidelines revealed leaving food out too long at room temperature can cause bacteria to grow to dangerous levels that can cause illness and bacteria grow most rapidly in the range of temperatures between 40 degrees F and 140 degrees F, doubling in number in as little as 20 minutes. It stated that temperature range was known as the Danger Zone. The guidelines further stated to keep hot food hot, at or above 140 degrees F and to place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers. This deficiency represents non-compliance investigated under Complaint Number OH00166266.