

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365694	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 02/26/2026
NAME OF PROVIDER OR SUPPLIER Hopewell Grove Rehabilitation and Healthcare		STREET ADDRESS, CITY, STATE, ZIP CODE 60 Marietta Road Chillicothe, OH 45601	
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>Based on observations, interviews, and review of facility policy, the facility failed to ensure foods were stored in a sanitary manner. This had the potential to affect all 74 residents residing in the facility who were identified as eating food prepared in the facility kitchen. The facility census was 74. Findings include: Observation on 02/09/26 at 6:34 P.M. revealed a large amount of flour was lying in the bottom of a plastic bin located on the second shelf inside the dry storage room. Three bags of open corn flakes were lying on a shelf and did not contain a date they had been opened. Soft taco shells were being stored inside plastic storage bags and were not labeled with a date opened. Interview with Dietary Employee #1201 at the time of the observation confirmed all opened foods were to be labeled with the date opened and confirmed the plastic bin with flour in the bottom of it needed to be cleaned out. Observation inside the walk-in refrigerator on 02/09/26 revealed a large bag of shredded mozzarella cheese was lying on the shelf. The bag had been opened at the top corner and had not been closed or sealed after being opened. The bag was not labeled with the date opened and had a moderate amount of a light red substance located on the bag around the opening. A bag of salad mix had been opened and was not closed or sealed after being opened. Some of the lettuce inside the bag of the salad mix was light brown in color and was wilted and slimy in appearance. An open package of sliced hickory-smoked turkey breast was stored in a plastic storage bag and was dated as being opened on 12/29/25, 42 days prior. An open package of thick-sliced bologna was stored in a plastic storage bag and was dated as being opened on 12/25/25, 47 days prior. Two plastic storage bags containing boiled eggs with the shells removed and sliced ham which was yellow in color and contained a large amount of a slimy substance on the slices had not been labeled with dates opened or prepared. The bags of boiled eggs and sliced ham were lying in the bottom of a metal pan which contained an unknown red, thick liquid in the bottom of it. A plastic beverage pitcher was sitting on the top shelf and contained a brown, thick substance. The pitcher was not labeled with a date prepared or the substance inside it. A small plastic cup with a white plastic lid contained thin fluid which was white and clear. The plastic cup was not labeled with a date or the substance inside it. Interview with Dietary Employee #1205 at the time of the observation confirmed foods should be labeled with the date opened or prepared. Dietary Employee confirmed the package of thick-sliced bologna dated 12/25/25 and the package of sliced hickory-smoked turkey breast dated 12/29/25 were likely expired and should have been thrown out. Dietary Employee #1205 confirmed the plastic cup with the white and clear liquid appeared to be spoiled milk which had separated. Dietary Employee #1205 confirmed the metal pan with red, thick liquid in the bottom of it needed cleaned and food should not have been lying inside it. Dietary Employee #1205 confirmed food packages should be closed or sealed properly once opened to prevent spoiling of the food inside. Review of the facility policy titled Food Storage, dated 11/2025, revealed food will be stored in an area that is clean, dry, and free from contaminants. Food will be stored at appropriate temperatures and by methods</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
FORM CMS-2567 (02/99) Previous Versions Obsolete	Event ID: 365694	Facility ID: 365694 If continuation sheet Page 1 of 2

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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>designed to prevent contamination and cross-contamination. Food should be dated as it is placed on the shelves if required by state regulation. Leftover food should be stored in covered containers or wrapped carefully and securely and clearly labeled and dated before being refrigerated. Leftover food must be used within 7 days. All goods should be covered, labeled, and dated and routinely monitored to assure that foods (including leftovers) will be consumed by their safe use by dates, or frozen, or discarded. This deficiency represents non-compliance investigated under Complaint Number 2707280.</p>		