

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 365859	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 06/27/2024
NAME OF PROVIDER OR SUPPLIER The Merriman		STREET ADDRESS, CITY, STATE, ZIP CODE 209 Merriman Rd Akron, OH 44303	

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>30809</p> <p>Based on staff interview, observation and review of facility documents, the facility failed to maintain a sanitary kitchen. This had the potential to affect all of the residents residing in the facility with the exception of Resident #18. The facility census was 45 residents.</p> <p>Findings include:</p> <p>Interview on 06/27/24 at 7:33 A.M. with the Director of Nursing (DON) confirmed the Kitchen Manger (KM) was sent home due to poor work performance. The DON confirmed when the KM was not present in the building, the cook working was in charge of supervision of the staff in the kitchen.</p> <p>Observation on 06/27/24 at 8:15 A.M. of the kitchen revealed the following concerns:</p> <ul style="list-style-type: none"> - Dried liquid spills on the storage shelving under the juice and coffee dispenser. - The flooring throughout the kitchen was sticky with grease build-up and dried food/liquid under the cooking equipment and food preparation tables. - There were three food carts with three shelves on wheels in the kitchen with dirt, grease, dried liquid and food particles present on the three shelves. - The food preparation area had knives stored in an upright position along the end of the table with a thick build-up of grease and food under the knives. - There was no lid on the large trash receptacle located next to the cooking area. - The alcove where the utensils were stored had a milk crate on the floor with plastic lids used to cover the pans in the steam table and stainless-steel lids for the pots and pans. There was a phone with cord and base covered with dust, dirt and grease hanging from the utensil racks used to store the long-handled cooking utensils. - The stove top had a thick layer of grease and food build-up around all the burners and had a thick coating of grease and dried food in the oven and outside surface of the stove door. <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 - Many</p>	<ul style="list-style-type: none"> - There was black grease/food build-up under the stove, steamer, food preparation tables and three sink dish washing area. - The breakfast meal had been served from a steam table with buildup of food, dirt on all surfaces of the steam table. - The metal chest style food warmer had a thick coating of dried food on the inside surfaces of the food warmer. - The walls in the kitchen had a greasy film with dried food/liquid present on the walls surrounding the food preparation and dishwashing area. - The dishwashing area had water leaking from a pipe under the dishwashing station with a plastic tub placed under the pipe to catch the leaking water. The water in the plastic tub was dark brown/black and had food particles floating in the water. There was an unpleasant odor emanating from the water in the plastic tub. <p>Interview on 06/27/24 at 9:00 A.M with [NAME] #46 confirmed the Surveyor's concerns identified during the kitchen tour. [NAME] #46 further confirmed the facility did not have the proper cleaning products available to properly clean the stove, oven and other cooking equipment. [NAME] #46 stated the floors were not mopped and swept on a daily basis. [NAME] #46 stated the kitchen floors had not been cleaned appropriately for approximately five to six months. [NAME] #46 stated she had notified the KM of the need for proper cleaning supplies and a consistent routine for cleaning the kitchen several times during the past few months. [NAME] #46 stated the kitchen staff during the evening shift from 4:00 P.M. to 8:00 P.M. did not have proper supervision to ensure the daily cleaning duties were performed.</p> <p>Observation on 06/27/24 at 9:06 A.M. of the area outside of the kitchen exit door and entering the dining room area revealed the meal service area cupboards and counters had dried food/liquid spills on the floor, counters and cupboard doors. There were papers and other clutter placed on the counters in the meal service area.</p> <p>Interview on 06/27/24 at 9:08 A.M. with Dietary Aide (DA) #47 confirmed the meal service area was dirty with dried food spills and was cluttered with nonessential items.</p> <p>Interview 06/27/24 at 10:00 A.M. with [NAME] #46 confirmed she was unable to find any completed cleaning duties checklists. [NAME] #46 confirmed staff were supposed to completed the checklist daily and initial on the form and then turn the form into the KM.</p> <p>(continued on next page)</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>Review of the facility document titled Cleaning Duties Checklist for the A.M. undated revealed the kitchen staff were supposed to initial and check out with the KM when the duties were completed each day. The duties included to change the sanitization buckets every two hours, throw away old and used products in the food cooler, organize the food cooler and freezer, ensure all food products were labeled and dated appropriately, sanitize and clean debris on the three-sink compartment area, wash pots/pans and clean all sinks, remove the trash, complete the food preparation for the following day, clean/sanitize the steam table and organize the area, sweep and mop the floors in the kitchen from the ice machine to the dry storage area, clean the steamer/stovetop/oven and shut down all appliances, check with the dietary aides to assist them if needed and check out with the dietary manager after completion of the checklist. The checklist had an area for the staff member to place their initials with the date at the bottom of the form.</p> <p>Review of the facility document titled Cleaning Duties Checklist P.M. undated revealed kitchen staff were supposed to change the sanitization buckets every two hours, wipe down/sanitize all work areas, fill out temperature logs, organized the spice shelf and remove clutter from the long shelf against the wall, sweep and mop the service line/front table are/preparation areas, wash pots/pans and clean all sinks, complete preparation needed for the next shift, organize the dry storage area and ensure all food items were off the floor, take snacks down to all the floors, clean the microwave and toaster, remove trash from the kitchen, clean the steam table/service area, assist dietary aides as needed and to check out with the kitchen manager to ensure all duties were completed. The checklist had an area for the staff member to place their initials with the date at the bottom of the form.</p> <p>This deficiency represents noncompliance investigated under Complaint Number OH00155055.</p>		