

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 366130	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/28/2026
NAME OF PROVIDER OR SUPPLIER Riverside Landing Nursing and Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 856 South Riverside Drive McConnelsville, OH 43756	

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 observation and interview, the facility failed to store and prepare foods in a safe and sanitary manner. This had the potential to affect all 35 residents residing in the facility. The facility census was 35. Findings include: Observations made during a tour of the kitchen on 04/27/26 from 9:00 A.M. to 9:20 A.M. revealed splattered dried food on the outside of the free-standing oven next to the stove. The food splatters had dripped down the side of the oven in several places and were white to tan, yellow, and/or clear in color. The outside of the free-standing oven beside the stove appeared greasy and sticky and was greasy to the touch. The floor between the free-standing oven and the stove was observed to be crumb-covered and had a plastic cap and a dried food spill next to the wall. The food spill was a pale yellow to tan in color about four inches in diameter, about a quarter of an inch thick and dried with the top of the spill cracked open in the center along the surface. Further observations made during a tour of the kitchen on 04/27/26 from 9:00 A.M. to 9:20 A.M. revealed the black plastic cover of the ice machine filter to be sticky to the touch and covered in dust. On the food preparation counter to the left of the ice machine, there were eight bowls pre-filled with dry cereal that were undated and unlabeled, a rectangular four-by-six inch lidded container half full of a yellow greasy substance with no label or date. In the room that connected the kitchen and the dining room was a reach in freezer/refrigerator combination, with the freezer on top, that the facility used to store open multi-use condiments, resident food brought in by friends and family, perishable snacks, and beverages. The outside of the doors of the reach in freezer/refrigerator were observed to have dried food drips on the outside that were white, pink, and green in color. The bottom shelf and opening of the inside of the reach in freezer were observed to have dried green, pink, and white food drips. The shelves inside of the reach in refrigerator were smeared with a white liquid that had been spilled and partially cleaned up then dried. A gallon container of whole milk with a use by date of 04/14/26 was in the back of the refrigerator on the second shelf and had about eight ounces of yellow fluid with white clumps remaining in the container. On the bottom shelf of the refrigerator were 10, four-ounce dessert bowls of fruit with no labels or dates. On the second shelf of the refrigerator door was an open undated 14-ounce bottle of ketchup that was unable to be closed because the plastic lid was broken off and missing. Further observations made during a tour of the kitchen on 04/27/26 from 9:00 A.M. to 9:20 A.M. revealed in the dry storage a case of 12, 50-ounce cans of tomato juice sitting on the floor. In the walk-in refrigerator an undated, unlabeled gallon-zip style bag of white lunch meat was observed on the shelf to the right of the door. On the same shelf was observed an unlabeled, undated eight quart container with the bottom covered with fruit. An undated, unlabeled eight-quart container was observed on the shelf to the left of the door with three quarts of fruit remaining in the container. An unlabeled, 10-quart bowl of red gelatin with fruit dated 04/20/26 was observed on the bottom shelf of the walk-in refrigerator to the left of the door. Four unlabeled and undated eight-ounce glasses of red liquid were observed on an upper shelf to the left of the door and on shelf to the left of the door, 13 undated and unlabeled small bowls of coleslaw were observed. In the walk-in freezer an unopened case of 180 hotdogs was observed to be sitting on the floor of the freezer. In an interview on 04/27/26 at 9:20 A.M. Dietary [NAME] #159 verified the above findings at the time of observation. This deficiency represents non-compliance investigated under Complaint Number #2967642.</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