

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  366142	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  04/24/2024
NAME OF PROVIDER OR SUPPLIER  Mill Run Care Center		STREET ADDRESS, CITY, STATE, ZIP CODE  3399 Mill Run Drive Hilliard, OH 43026	

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><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 44070</b></p> <p>Based on observation, staff interview and record review, the facility failed to ensure safe and sanitary storage of food items in the refrigerator and freezer and failed to ensure kitchen equipment was maintained in a safe and sanitary manner. This had the potential to affect all the residents except for one resident (#62). The facility identified Resident #62 did not receive food from the kitchen. The facility census was 62.</p> <p>Findings include</p> <p>1. Observations and interview on [DATE] at 9:25 A.M. with Kitchen Manager #200 confirmed several items in the refrigerator and freezer were not properly sealed and dated. The items in the refrigerator included: berry dessert undated and uncovered; over six pitchers of lemonade and fruit punch undated; lettuce bag had been opened and was undated; roast beef lunch meat with prep date on [DATE] with no use by date; pancake batter with a use by date of [DATE]; yellow pudding with prep date of [DATE] with no use by date; whipped topping was open to air with no open date; block of white cheese slices undated and open to air; and a second block of white cheese slices undated. In the freezer, the items included: several large pork loins undated; several large packs of hamburger meat undated, egg patties left open to air and no open date; bag of meatballs undated; and two bags of sausage patties undated; bag of sausage links undated. Kitchen manager #200 confirmed the food items mentioned were not dated and/or open to air. He revealed he was not aware meat needed to be dated upon delivery.</p> <p>Interview on [DATE] at 9:50 A.M. with Corporate Dietician (CD) #250 confirmed the facility had issues with kitchen sanitation and confirmed food should be dated upon delivery and when opened or removed from original packaging (ie. box with the date on it). She revealed lunch meat should be kept no more than five to seven days. CD #250 confirmed all food items being stored in the refrigerator or freezer should be sealed and covered.</p> <p>Review of the facility policy titled Food Storage Guidelines, dated [DATE], revealed food shall be stored in a manner to prevent contamination. Food stock shall be dated with each order and should be covered, labeled and dated</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:  Facility ID: 366142	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>Review of the facility policy titled Labeling and Dating Food, dated [DATE], revealed all food items shall be properly labeled and dated to ensure food to be used can be consumed, or discarded properly. The policy revealed the items delivered would be properly stored and clearly marked with name and delivery date on the original container. The date shall be updated after opening, and if cooked and cooled for no longer than seven days. Expired food shall be discarded on or before the last date or day food should be consumed by including items such as animal products, vegetables and plant products shelf stable foods, deli meat, bakery items, cooked thawed and cooled foods. Food removed from the original packaging shall be placed in a clean food service approved container and covered. The new container should be labeled with the name of the product and the use by date.</p> <p>2. Observations in the kitchen on [DATE] at 9:25 A.M. revealed the ice machine had a layer of dust on the rubber seam on box as well as on the door. The fryer also had a layer of grease and grime on the fryer, inside the fryer, and the baskets for the fryer. Their also appeared to have dark brown grease sitting in the fryer.</p> <p>Interview on [DATE] at 9:35 A.M. with Cook # 210 revealed breakfast meal included scrambled eggs, toast and diced potatoes and revealed the fryer had not been used for the breakfast meal.</p> <p>Interview on [DATE] at 9:50 A.M. with Kitchen Manager #200 confirmed the fryer had a layer of grease and grime and chunks of food sitting in the baskets. He also confirmed the ice machine had dust around the rubber lining of the door and the rubber lining of the ice machine. Kitchen Manager #200 stated the staff clean the fryer every few weeks and filter the oil and reuse it.</p> <p>Interview on [DATE] at 9:50 A.M. with Corporate Dietician (CD) #250 and Administrator confirmed the facility had issues with kitchen sanitation and Kitchen Manager #200 had a performance Improvement plan in place. They revealed the kitchen equipment should be maintained in a clean and sanitary manner</p> <p>Review of the facility policy titled Cleaning Instructions - Fryers, dated [DATE], revealed fryers shall be cleaned on a regular basis (weekly) or more frequently with significant usage. It was the responsibility of the food service manager or designee to ensure fryers are cleaned and maintained in an appropriate and timely manner. The cleaning process should include scrubbing down the sides and bottoms of the fryer, sanitize and dispose of used oil.</p> <p>This deficiency represents non-compliance investigated under Complaint Number OH00152633.</p>		