

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 366234	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 04/17/2025
NAME OF PROVIDER OR SUPPLIER Colonial Nursing Center of Rockford		STREET ADDRESS, CITY, STATE, ZIP CODE 201 Buckeye Street Rockford, OH 45882	

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>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 44076</p> <p>Based on observation, staff interview, policy review and review of local health department documentation the facility failed to ensure the kitchen was maintained in a safe and sanitary manner. This had the potential to affect all residents residing at the facility. The facility census was 27.</p> <p>Findings include:</p> <p>Observation on 04/17/25 at 7:58 A.M. of the kitchen revealed an uncovered trash can placed to the right side of the steel clean utensil cart. Food was observed splattered along the side of the cart. Food debris was noted encircling the clean utensil holders. A two layered steel cart was noted to have three open soda cans, with food debris and an uncovered plastic container of butter. A hooded sweatshirt was observed wadded up in the corner of the bottom shelf. The food service prep area had a pan of scrambled eggs and a second pan with bacon and seven over easy eggs. Food particles were observed on the steel cart where the clean plates were held encircling the clean plates. This was verified with [NAME] #25 at the time of the observation.</p> <p>Further observation of the kitchen on 04/17/25 at 8:07 A.M. revealed the following:</p> <ul style="list-style-type: none"> a. The two-compartment sink had an approximate eight inch by 12 inch area coated with a cream colored powder b. Wired storage shelves had clean pans stored upside down on grease caked wire shelves. c. Food debris caked onto the glass plate of the microwave, with food splattered on all sides inside the microwave, including the inside of the door. d. The mixer on the microwave stand had dried food on both inside and on the outside of the bowl, as well as the mixing tool. e. Food debris was scattered on the floor throughout the kitchen as was a faint black unknown coating. f. The stove had burnt food pieces on each of the burners. g. The standing refrigerator had four pieces of cake uncovered and undated in styrofoam containers. <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>	<p>h. Food was caked on the metal racks of the refrigerator as well as the bottom of the refrigerator.</p> <p>i. The [NAME] refrigerator contained a hard plastic container of an undated, unlabeled breaded product.</p> <p>j. An opened five pound hamburger roll was stored in a large steel container. The use/freeze by date was 04/02/25. The saran wrap was dated 04/12/25. The burger was observed to be a light grey color.</p> <p>k. A box containing a sealed plastic bag of apple slices had a best by date of 04/06/25.</p> <p>l. An open plastic bag of roast beef and turkey lunch meat was undated.</p> <p>m. An opened unlabeled, undated package of lunch meat.</p> <p>n. An open box of undated bacon in an open package.</p> <p>o. One open cardboard box containing unpasteurized eggs.</p> <p>p. The freezer had frozen hamburger patty's in an open plastic bag inside a cardboard box.</p> <p>Interview and observation on 04/17/25 at 8:47 A.M. with Dietary Manager #26 revealed the powder observed on the two-compartment sink was likely pancake mix, he acknowledged the wired shelf which stored clean pans had a sticky layer of grease, the microwave and mixer were unclean, and food particles were on the stand. Dietary Manager #26 acknowledged the floor of the kitchen was dirty, the stove top had burnt food, the refrigerator was not clean and contained undated, uncovered cake in styrofoam containers. The undated, unlabeled breaded meat was fish from a few days ago. He stated the opened lunch meat was an ongoing issue from nursing staff on the off shift making sandwiches and not properly labeling the meat when they were finished. He was unsure what one of the packages of meat was. Dietary manager #26 verbalized the hamburger and apple slices were outdated and the bacon and hamburger patty's had not been sealed properly. Further observation of the three-compartment sink revealed a brown/black substance was consolidated around the garbage disposal and a soiled dishtowel was tossed under the disposal. This was verified at the time of the observation.</p> <p>Interview on 04/17/25 at 1:17 P.M. with [NAME] #25 revealed she had used the unpasteurized eggs for the sunny side-up eggs she had cooked for breakfast.</p> <p>Review of the 03/19/25 Food Inspection Report completed by the local health department revealed the facility was marked as out of compliance with food contact surfaces cleaned and sanitized.</p> <p>Review of the facility policy, Food Safety Requirements last revised 01/01/25 documented food would be stored, prepared, distributes and served in accordance with professional standard of food service safety. Labeling, dating and monitoring of refrigerated food, including left overs, so its used by its use by date, or frozen by date.</p> <p>This deficiency represents non-compliance investigated under Complaint Number OH00164754.</p>