

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER:  366331	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED  03/20/2025
NAME OF PROVIDER OR SUPPLIER  Sienna Skilled Nursing & Rehabilitation		STREET ADDRESS, CITY, STATE, ZIP CODE 250 Cadiz Road Winterville, OH 43953	

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 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Ensure food and drink is palatable, attractive, and at a safe and appetizing temperature.</p> <p><b>**NOTE- TERMS IN BRACKETS HAVE BEEN EDITED TO PROTECT CONFIDENTIALITY** 26706</b></p> <p>Based on observation, taste tray, food temperature, policy review, and interview, the facility failed to prepare food to enhance texture and serve at an appetizing temperature. This affected all 83 of 83 residents in the facility. The facility census was 83.</p> <p>Findings include:</p> <p>Observation of the lunch tray line took place on 03/20/25 at 11:41 A.M. [NAME] #94 was wearing gloves and had hair and beard coverings. When asked if temperatures were obtained he stated he already took the temperatures and motioned toward a binder. Observation revealed the lids were off the chaffing dishes on the steam table. Dietary #94 plated the dining room trays. They were sent to the dining room in an open to air cart.</p> <p>Interview on 03/20/25 at 12:10 P.M. until 12:20 P.M. of anonymous residents dining in the dining room revealed:</p> <ul style="list-style-type: none"> <li>- The food is hot in the dining room, not for the hall trays (reported by three residents).</li> <li>- They repeat the same vegetables a lot (reported by four residents).</li> <li>- There serve carrots too often.</li> <li>- It is hard to cut up the food.</li> </ul> <p>Returning to the tray line at 12:22 P.M. revealed the [NAME] #94 had plated an insulated cart of hall trays. They were taken out of the kitchen. The chaffing dishes remained uncovered. Prior to starting the next hall [NAME] #94 was asked if food temperatures were obtained halfway through the tray line prior to the start of hall trays. [NAME] #94 stated he did not retake the temperatures of the food on the tray line. At 12:25 P.M. [NAME] #94 obtained temperatures on the tray line. The fish temperature was 128 degrees Fahrenheit. The temperature was 170 degrees at the start of the lunch trays. The taters tots registered 122 degrees Fahrenheit. They were 187 degrees at the start of the trayline. [NAME] #94 did not seem to understand the temperatures were too low to be serving from the trayline. [NAME] #94 said he did not know if all the sections of the steam table were working consistently. He indicated he thought two sections did not have enough water. [NAME] #94 continued to plate the lunch trays without heating up the fish and tater tots.</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
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<p>F 0804</p> <p>Level of Harm - Minimal harm or potential for actual harm</p> <p>Residents Affected - Many</p>	<p>Due to resident complaints of cold hall trays and the food being below 135 degrees Fahrenheit on the trayline a test tray was requested after the last meal was plated. The Surveyor and Dietary Manager went to the hall where the last trays were delivered. All the trays had been delivered except a tray for a resident that was out of the facility by 1:13 P.M. At 1:15 P.M. the surveyor and Dietary Manager took the test tray to the conference room to check food temperatures and taste. The fish was 118.8 degrees Fahrenheit. The fish was lukewarm, hard and dry when tasted. The outside of the fish was very crispy and difficult to cut through. The tater tots were 116.5 degrees Fahrenheit. They fell apart to touch with a fork, lukewarm and tasted like a potato. The corn was 114.2 degrees Fahrenheit, al [NAME], lukewarm and tasted like broccoli. Findings of cool food temperatures and dry food were verified at the time of the test tray by Dietary Manager #92.</p> <p>Review of the facility policies revealed no policy was provided that included minimum holding temperatures of food on a trayline.</p> <p>Interview on 03/20/25 at 1:18 P.M. with Dietary Manager #92 verified the food holding temperatures did not meet industry standards resulting in cool hall trays. She indicated the residents complain about repeated same vegetables and too many carrots. Further, they do not prefer ethnic foods on the menu like taco's or Chinese foods so she will substitute those meals. Their menu and food are from [NAME] Food Services and are not made from scratch onsite. They do have Food Committee meetings during Resident Council.</p> <p>Review of Resident Council minutes for January through March 2025 included in January too much pasta, mashed potatoes and scrambled eggs. February 02/05/25 want more fruit and too many eggs. March 03/05/25 trays are late, dry meat. Meat very dry, toast not toasted, English muffins not toasted, late trays and want more tomato juice.</p> <p>Interviews 03/20/25 between 2:05 P.M. and 2:41 P.M. with anonymous residents included:</p> <ul style="list-style-type: none"> <li>- They do not like the cooking.</li> <li>-They do not like the food. It looks processed.</li> <li>-They don't serve cabbage rolls or steak.</li> <li>- The food is cold and not worth eating.</li> <li>- The cheese burger and French fries were cold.</li> <li>- The food is not hot when you get get it. The chicken was tough.</li> <li>- Last week they gave her chicken and it was still raw.</li> <li>- The food is terrible. I am afraid to eat it because I do not want to get sick. I am afraid it is undercooked. It is cold.</li> <li>- The food was still cold today.</li> </ul> <p>This deficiency represents non-compliance investigated under Complaint Number OH00163545.</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>Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards.</p> <p>26706</p> <p>Based on observation and interview, the facility failed to ensure food was stored, prepared and held under sanitary conditions. This affected all 83 of 83 the residents in the facility The facility census was 83.</p> <p>Findings include:</p> <p>Observation of the kitchen on 03/20/25 at 11:29 A.M. revealed the shelf above the cooking surface of the cooktop and top of the steamer were dirty with brown debris, dusty and a greasy, sticky film. The fronts of the silver refrigerators, freezers, ovens, oven handles were sticky, smeared with dried food and fingerprinted.</p> <p>The Ansel system above the cooktop was dusty.</p> <p>The linoleum type squares on the floor were soiled, dull, dirty with stains, yellowed, and cracked. There was food debris around the appliances on the floor.</p> <p>The steam table had a thick amount of hard whitish lyme build up. There were chaffing tins turned upside down on top of the lyme build up.</p> <p>The wood block holding the knife set was covered with dust around the slits the knives slide into.</p> <p>Two of the metal prep tables had an electric box in the bottom shelf. Both looked damaged with darken burn like areas around the plug.</p> <p>There was a bowl in the sugar container to scoop out the sugar.</p> <p>The reach in refrigerator had rusting shelves.</p> <p>The refrigerator had a container of applesauce open and undated.</p> <p>The freezer had hamburger patties not sealed, open to the freezer air.</p> <p>The wall of the exit door leading to the outside exit from the kitchen was crumbling in disrepair from the floor to one to two feet up the wall. The door, walls were rusty colored. The floor molding was off. There was thick tape on the wall. The floor was dirty. There was a hole in the wall from the fire extinguisher that now sat on the floor from falling off the wall.</p> <p>The ceiling air vent was discolored to a blackened color.</p> <p>A dumpster lid was broken stuck open.</p> <p>(continued on next page)</p>		

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