

Department of Health & Human Services
Centers for Medicare & Medicaid Services

Printed: 10/09/2026
Form Approved OMB
No. 0938-0391

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 366435	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/16/2026
NAME OF PROVIDER OR SUPPLIER Grand The		STREET ADDRESS, CITY, STATE, ZIP CODE 4500 John Shield Pkwy Dublin, OH 43017	
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)		
F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	Procure food from sources approved or considered satisfactory and store, prepare, distribute and serve food in accordance with professional standards. Based on observations, staff interviews, and review of facility policy review, the facility failed to ensure food was protected from potential contamination and/or spoilage. This had the potential to affect all residents in the facility, as the facility identified all residents received food from the kitchen. The facility census was 119. Findings include: Observation and interview of the kitchen with Culinary Services Manager #217 on 07/15/26 from 11:50 A.M. to 12:10 P.M. revealed cooked turkey burger patties were holding in a hot food storage container on the tray line at 111 degrees Fahrenheit during lunch tray service. Observation of the walk-in cooler revealed one tray of cooked pot roast stored partially covered with aluminum foil, leaving the pot roast open to air. A container of diced chicken was observed stored in the walk-in cooler with a labeled discard date of 07/09/26, and a container of diced ham was observed in the walk-in cooler with a labeled discard date of 07/12/26. Culinary Services Manager #217 verified the above findings at the time of observation. Observation and interview with Dietary Services Manager #217 on 07/15/26 at 12:17 P.M. of the kitchen prep table on the main food preparation line, directly across from the stove revealed one opened individual serving bag of potato chips was on the lower level of the table. Dietary Services Manager #217 was observed to speak to Dietary [NAME] #216 then confirmed the potato chips were Dietary [NAME] #216's and confirmed they should not be in the food preparation area. Observation and interview with Culinary Services Manager #217 on 07/15/26 at 5:03 P.M. revealed one tray of cooked peas was holding at 126 degrees Fahrenheit during dinner tray service. This temperature was verified with Culinary Services Manager #217 at the time of observation. Observation on 07/15/26 at 5:10 P.M. revealed the high temperature sanitization dish washing machine final rinse temperature was reading at a maximum temperature of approximately 156 degrees Fahrenheit as measured by two high temperature testing devices that were placed on trays and sent through the dishwasher. The dish machine's digital screen was observed to read probe error. Interview on 07/15/26 at approximately 5:12 P.M. with Regional Dietary Manager #313 revealed the high temperature sanitization dishwashing machine should test at a final rinse temperature greater than the temperatures observed, and that the observed temperatures would not be adequate for sanitization of kitchen utensils/food service equipment. Review of the facility policy titled Trayline Food Temperatures, issued 08/09/05 and last revised 08/01/24 revealed the facility will hold and serve food at acceptable temperatures that deter bacterial growth. Per review of definitions contained in this policy, the temperature danger zone for bacterial growth is recognized as temperatures between 41 and 135 degrees Fahrenheit. Further review of this policy revealed the internal temperatures of potentially hazardous foods must be kept at 135 degrees Fahrenheit or above for hot foods at all times. Review of the facility policy titled Food Storage, approved 04/01/22 revealed guidelines for food labeling and dating must be adhered to by all food service personnel and closely monitored by the food service manager. Further review of this (continued on next page)		

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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F 0812 Level of Harm - Minimal harm or potential for actual harm Residents Affected - Many	policy revealed refrigerated foods kept as leftovers should be immediately labeled and dated for later use, and these foods must be discarded within 72 hours. Review of the facility policy titled Employee Sanitary Practices, effective as of 01/29/19 and last reviewed 06/26/20 revealed there should be no eating or drinking in the kitchen at any time unless directly related to a work task or directed by the food service manager or designee. Further review of this policy revealed acceptable instances of eating in the kitchen would include tasting a recipe for proper seasoning and/or texture. Review of the facility policy titled Warewashing, issued 08/07/24 revealed all food contact services must be cleaned and sanitized before use, including pots, pans, utensils, dinnerware, flatware, beverage ware and food carts. Further review of this policy revealed if hot water is used as a sanitizer in high-temperature dishwashers, the temperature should be tested before each use, and at the end of the cycle through the dishwasher, the temperature should be at least 160 degrees Fahrenheit to ensure proper sanitization. This deficiency represents non-compliance investigated under Complaint Number 3045197.		