

STATEMENT OF DEFICIENCIES AND PLAN OF CORRECTION	(X1) PROVIDER/SUPPLIER/CLIA IDENTIFICATION NUMBER: 385136	(X2) MULTIPLE CONSTRUCTION A. Building B. Wing	(X3) DATE SURVEY COMPLETED 07/09/2025
NAME OF PROVIDER OR SUPPLIER Glisan Post Acute		STREET ADDRESS, CITY, STATE, ZIP CODE 9750 NE Glisan Street Portland, OR 97220	

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 - Some</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 it was determined the facility failed to ensure kitchen equipment and food preparation areas were maintained in a clean and sanitary manner for 1 of 1 kitchen reviewed for sanitary kitchen practices. This placed residents at risk of illness and contaminated food. Finding include:</p> <p>The facility's Cleaning and Sanitation of Department: Food and Nutritional Services policy, dated 12/11/15, indicated the following:</p> <ul style="list-style-type: none"> -The food and nutritional services manager would assure compliance of all cleaning and sanitation tasks needed in the department. <p>Observation of the facility's kitchen on 7/8/25 between the hours of 9:30 AM and 2:30 PM, revealed the following:</p> <ul style="list-style-type: none"> -A fan was blowing directly into the food preparation area with numerous spots of dust and debris clumps on the fan covering. -There was an orange/brown hard coating completely covering the inside of each oven door, and a black, hard substance covering the entire bottom of the oven and on the oven racks. -The grill had hard, burnt substances on the cooking surface, sticky grease-like splashes and food particles on the grill doors, grease build-up and food particles along the top of the grill doors and in the vents on the lower portion of the grill. -The floor to the left of the grill, between the grill and the food steamer, had an orange, greasy-like substance starting at the front of the grill and going the to the back of the grill. -There was a black substance on the flooring behind the steamer, around a pipe and along the wall edge. -The flooring under the steel prep counter next to the food steamer, which housed bulk food bins of oatmeal, flour and sugar, had a black substance under each bulk bin. The bulk bins had spills and food particles on the outside of the containers and on the lids. -Dried food particles and spills were on the facility's large commercial mixer and the mixer stand. <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 - Some</p>	<p>-The food preparation steel counter used to cut and prep food and store clean cookware and cutting boards had numerous food particles and an approximate three inch round object of unknown substance in contact with clean pans and cutting boards.</p> <p>-The steam cart's lower shelf, which stored clean cooking items such as steam table pans and covers, had numerous food particles in contact with the clean items.</p> <p>-The clean dishware storage area had numerous food particles on the shelves where clean dishes were stored.</p> <p>-Stainless steel drawers contained cooking utensils which had a sticky substance spilled on the outside of the drawers and coffee spills inside the drawers.</p> <p>-The majority of the kitchen flooring had black debris build-up, spills and food particles where the floor and baseboards came together.</p> <p>-The wall along the entire food prep counter was coated with a sticky-orange substance which was not cleanable.</p> <p>-Walls throughout the kitchen had various sized spills and splashes which needed to be cleaned.</p> <p>On 7/8/25 at 12:46 PM, Staff 3 (Dietary Aid) stated each kitchen staff was responsible for cleaning their own area each shift. Staff 3 stated she was unaware of any routine cleaning protocols and was not required to document what cleaning she completed. Staff 3 reported everybody cleans their own stuff as they go.</p> <p>On 7/8/25 at 12:56 PM, Staff 4 (Dishwasher) stated she was unaware of any routine cleaning requirements but the cooks mopped the kitchen area floor and she mopped the dishwashing area floor each shift.</p> <p>On 7/8/25 at 2:05 PM, Staff 2 (Dietary Manager) stated she was new to the position and confirmed the kitchen did not meet her expectations of cleanliness and stated there was significant cleaning which needed to be completed.</p> <p>On 7/8/25 at 2:35 PM, Staff 1 (Administrator) acknowledged the kitchen equipment and food preparation areas were not clean and sanitary and stated the cleanliness of the kitchen needed to be brought up several levels.</p>		